



# Lunch Menu

## Appetizers

**Grilled Artichokes** Lemon Tarragon Aioli 8\*

**Smoked Salmon Bruschetta** Herbed Cream Cheese, Capers, Red Onion 7

**Mussels** Saffron, Fennel, Garlic Cream Sauce 12

**Fresh Dungeness Crab Cakes** Farm Baby Arugula, Tarragon, Shaved Apple, Blood Orange, Grapefruit, Meyer Lemon Relish 11

**Charcuterie Plate** Prosciutto, Sopressata, Salami, Crostinis, Pickled Vegetables 9

**Today's Oysters** 3

**Soupe du jour** cup 5 bowl 7  
Fresh from the farm

**French Garden Farm Soup** Farm Vegetables, Homemade Vegetable Broth 7\*

**Goat Cheese Salad** Assorted Farm Lettuces, Candied Walnuts, Bosc Pears, Humboldt Fog Goat Cheese, Mustard Vinaigrette 8\*

**French Garden Salad** Assorted Farm Lettuces, Organic Farm Vegetables, Mustard Vinaigrette 8\*  
*add Chicken 5 add Salmon 7*

**Asian Free Range Chicken Salad** Farm Cabbage, Citrus Segments, Cashews, Sesame Vinaigrette 12

## Cheese Selection

**Humboldt Fog** Goat Milk Cheese

**Point Reyes Blue** Creamy Blue Cheese

**St. George** Semi-Firm Cow's Milk Cheese

**Achadinha Capricious** Dry Aged Goat Cheese

**San Andreas** Raw Sheep's Milk Cheese

\* Served with Seasonal Jams and Jellies, Nuts, Crostinis

**Single cheese** 7

**Three Cheeses** 14

**Five Cheeses** 18

## Entrées

**Fresh Turkey Sandwich** Grilled Onions, Cranberry Relish, Sonoma Pepper Jack, Avocado Jalapeno Aioli, Fries 13

**Hamburger** Niman Ranch Beef, Lettuce, Rosemary Aioli, Fries 13  
Add Cheddar, Gruyere or Blue Cheese, Bacon 2

**Grilled Steak Sandwich** Grilled Onions, Baby Arugula, Horseradish Cream Sauce, Ciabatta Roll, Fries 14

**Butternut Squash and Wild Rice Cakes** Roasted Chanterelle Mushrooms, Horseradish Cashew Cream, Farm Vegetables 13\*

**Roasted Chicken Breast** Rice Noodles, Spaghetti Carrots, Braised Greens, Yuzu Vinaigrette 15

**Grilled Wild King Salmon** Brown Butter Wild Mushrooms, Kale, Broccoli Rabe, Bacon, Saffron Cream Sauce 18

**Winter Verde Cannelloni** Caramelized Onions, Wild Mushrooms, Ricotta Cheese, Broccoli Rabe, Garlic, Shallots, Goat Cheese 14\*

**Seafood Pasta** Rock Shrimp, Mussels, Salmon, Pappardelle Pasta, Saffron Broth, Basil Oil 16

## Daily from the Farm 6\*

**Cavolo Kale** Raisins, Walnuts

**Cauliflower Gratin**, Parmesan Cheese

**Swiss Chard** Garlic, Toasted Almonds

**Autumn Squash** Wild Rice, Cranberries, Sunflower Seeds

**Creamy Mac and Cheese**

**House Cut Fries** Rosemary Aioli

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition

\$5.00 split plate charge

18% gratuity will be added to parties of 6 or more

Our meat, poultry, and fish come from ranches, and fisheries guided by principles of sustainability.

Our bread comes from Full Circle Baking Company in Penngrove, which is Certified Organic.

\*Vegetarian