



APPETIZER

Heart of Romaine Salad

Baby Hearts of Romaine in Creamy Garlic Dressing with Smoked Prosciutto
7.25

Oven-Roasted Black Mussels

Dry Chorizo, Roasted Roma Tomatoes and Tarragon in Saffron-Fennel Broth
9.50

Roasted Beet and Pear Salad

Redwood Hill Goat Cheese Crottin
Hazelnut Oil Dressing
8.75

Fritto Misto

Red Royal Shrimp, Calamari Haricot Vert and Fennel Chipotle Pepper Rémoulade
10.75

Baby Mixed Head of Lettuce

Asiago Flatbread, Grapes and Apple Relish With Balsamic Vinaigrette
9.00

PIZZA

Baked to order in our open-flame brick pizza oven

~ ***Fresh Mozzarella, Roasted Tomatoes and Fresh Basil*** 13.25

~ ***Sausage and Pepperoni, Tomato Sauce and Asiago Cheese*** 13.50

~ ***Basil Pesto, Fresh Figs and Point Reyes Blue Cheese, Balsamic Reduction*** 14.75

~ ***Roasted Chicken, Garlic Purée, Caramelized Onions, Fontina Cheese & Balsamic*** 14.00

LUNCH ENTREES

Ravioli & Pumpkin Bisque

Ricotta and Spinach Ravioli, Roasted, Pumpkin Cream Sauce Basil and Asiago Cheese
16.95

Spaghetti Bolognese

Sonoma Ground Lamb and Sausage, Asiago Cheese and Micro Basil
17.95

Steak Frites

Grilled Flat Iron Steak Fried and Home Pommes Frites with Brown Shallot Butter
18.75

Turkey and Avocado Club

Applewood Smoked Bacon, Tarragon Mayonnaise and Cranberry-Horseradish Marmalatta served with Potato chips
11.95

Hot Beef Pastrami Panini

Smoked Mozzarella, Focaccia Bun Pickled Red Cabbage and Spicy Mustard
12.00

Meritage Cobb Salad

Point Reyes Blue Cheese Dressing, Spit-Roasted Fulton Chicken, Applewood Smoked Bacon, Vine Ripe Tomato, Pickled Red Onions and Hard Boiled Egg
14.00

Natural Angus Cheeseburger

Pain De Mie Bun, White Cheddar cheese Butter Lettuce, Vine Ripe Tomatoes, Pickles and Meritage Fries
14.00

Chicken Caesar Salad

Chopped Hearts of Romaine Lettuce, Creamy Garlic Dressing, Roasted Chicken and Rosemary Focaccia Croutons
14.00

Grilled Cheese & Tomato Bisque

Cypress Grove Goat's Milk Cheddar on Black Olive Bâtarde Served with a Creamy Tomato Soup and Fresh Basil
9.00

Market Fish Sandwich

Chef's Daily Inspiration A.Q.

Corkage fee is 15.00 per 750ml.
18% Gratuity will be added to groups of 6 or more.

We support sustainable farming, responsible animal husbandry and fishing practices.

Laurent P. X. Berthon
Executive Chef