

LUNCH MENU

SHARE

MARINATED OLIVES 6

Citrus, Herbs

DEVILED EGGS 9

Avocado Herb Mousse, Prosciutto

CRAB FRITTERS 13

Rock Crab, Cauliflower, Piquillo Pepper Aioli

SEASONAL FISH POKE 14

Scallion, Sesame, Radish, Tobiko, Nori, Spicy Sriracha Mayo

SALMON TOAST 13

Grilled Panorama Bread, Avocado, Radish, Pickled Red Onion, Lemon Oil

STEAMED MUSSELS 18

White Wine, Butter, Garlic, Grilled Miche Bread

BBQ Ribs 13

Slow Braised BBQ Ribs, Celery Root Slaw

MUSHROOM TOAST 16

Wild mushrooms, Sherry ricotta, fried herbs

Basil Guacamole 13

Queso Fresco, Made To Order Flour Tortilla Chips (corn chips available upon request

SALADS & SOUPS

SOUP OF THE DAY 10

CHOPPED SALAD 17

Mixed greens, Radish, Olives, Baby Brussel Sprouts, Almonds, Tomatoes, Salami, Sherry Vinaigrette

CAESAR SALAD 12

Romaine Lettuce, Grana Padano Cheese, Brioche Croutons, Caesar Dressing

FARRO SALAD 15

Pickled Shallot, Grapefruit, Arugula, Cucumber, Avocado, Tarragon Vinaigrette

MAINS

Sandwiches come with your Choice of House-made Chips, Hand cut Fries or Organic Greens

BLACKENED FISH SANDWICH 16

Seasonal Fish, Avocado Cole Slaw, Tomato, Garlic Aioli, Ciabatta Substitute Blackened Cauliflower Steak

FRIED CHICKEN SANDO 16

Hot Fried Chicken, Pickles, Celery Root Slaw, Garlic Aioli on a Brioche Bun

TURKEY SANDWICH 16

Diestel Smoked Turkey, Rosemary Aioli, Arugula, Avocado, Apple Wood Bacon, Tomato Jam, Schiacciata Bun

PASTRAMI SANDWICH 17

16 Hour Apple Wood Smoked Pastrami, Sonoma Brinery Sauerkraut, Dill, Swiss Cheese, Sundried Tomato Horseradish Aioli, Panorama Bakery Marbled Rye Bread

TAVERN CHEESEBURGER 19

Pickled Onion, White Cheddar, Tomato, Garlic Aioli, Bibb Lettuce, Brioche Bun

Add: \$2 Bacon, \$2 Avocado, \$2 Egg, \$4 Pastrami

GRILLED FISH TACOS 15

Seasonal Fish, Créma, Cabbage, Pico de Gallo, Avocado, Salsa Verde, Corn Tortillas

VEGGIE TACOS 14

Charred Brussel Sprouts, Chipotle Cream, Pepita, Pickled Onions, Avocado, Cilantro, Corn Tortillas