

## Leafy Greens .....

### CAESAR | 16

Torn croutons, crispy bacon, chives,  
add chicken | 5 or shrimp | 8

### FARM SALAD <sup>G</sup> | 14

Local mixed greens, shaved market vegetables,  
balsamic vinaigrette, pistachios, grana padano cheese

### CITRUS SALAD | 13

Goat cheese, honey blood orange  
vinaigrette, toasted pistachios

### DUNGENESS CRAB LOUIE | 20

Local mixed greens, avocado, cucumber, louie dressing

### THE COBB | 19

Roasted chicken, bacon, egg, blue cheese, cucumbers,  
avocado, buttermilk dressing, heirloom cherry tomatoes

## Small Bites.....

### MARKET INSPIRED SOUP | 12

Seasonal ingredients

### FRENCH ONION SOUP | 13

Sourdough crostini , au gratin with gruyere  
cheese

### JUMBO SHRIMP COCKTAIL <sup>G</sup> | 19

Lemon, cocktail sauce, chervil

### CHIPS AND GUACAMOLE | 15

Guajillo dusted tortillas, radishes,  
cotija cheese, salsa roja

### CRISPY LEMON CALAMARI | 16

Espelette, spicy aioli

### BAJA SHRIMP TACOS | 16

Cabbage, radish, chipotle crème,  
salsa cruda, cotija cheese

## Sandwiches.....

SANDWICHES SERVED WITH CHOICE  
OF SIDE SALAD OR FRENCH FRIES

### CHEF BURGER | 19

Primal burger blend, lettuce, tomatoes  
caramelized onions, dill pickles, cheddar,  
mustard, not so secret sauce

### FRENCH DIP SANDWICH | 18

Roast beef, horseradish cream, & au jus

### CRISPY BUTTERMILK CHICKEN | 17

Model bakery focaccia, arugula, fennel,  
red onion, b&b pickles, buttermilk dressing

### GRILLED RUEBEN | 18

Rye bread, pastrami, sauerkraut,  
swiss cheese, not so secret sauce served with  
celery seed slaw, french fries

### TURKEY CLUB | 18

Model bakery ciabatta, nuneske turkey, fried egg,  
bacon, arugula pesto, piquillo peppers

### B.L.T.A. | 16

Model bakery ciabatta, bacon, lettuce,  
heirloom tomatoes, avocado, spicy aioli

## Large Bites.....



### VERLASSO SALMON | 24

Blue lake beans, arugula salad,  
red wine vinaigrette

### ROASTED MUSHROOM QUESADILLA | 15

Pepper jack cheese, cotija, summer squash,  
salsa cruda, spicy aioli

All of our ingredients are sourced  
from the best possible locations. We  
do our best to support local family  
farms which practice sustainable  
agriculture.

Executive Chef – Rodrigo Cuadra  
Chef De Cuisine - Pablo Jacinto

THE GRILL

<sup>G</sup> indicates this menu item is made without gluten or can be prepared without gluten  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
Parties of eight or more, an 18% gratuity will be applied. We will gladly accept up to four separate payments per party.