



LUNCH MENU

SMALL BEGINNINGS

MARKET INSPIRED SOUP | 12

Server to describe

JUMBO SHRIMP COCKTAIL ^{GF} | 18

Lemon / cocktail sauce / chervil

CHIPS AND GUACAMOLE | 15

Guajillo dusted tortillas / radishes /cotija cheese / salsa roja

CRISPY LEMON CALAMARI ^{GF} | 16

Old Bay spice / espelette / spicy aioli

RHUBARB TOAST | 12

Bellwether ricotta / frisée / strawberries / nasturtiums

BAJA SHRIMP TACOS | 17

Cabbage / radish / chipotle crema / salsa cruda

HEIRLOOM TOMATOES | 16

Di Stefano burrata / grana padano/ aged balsamic / globe basil

FROM THE GARDEN

CAESAR | 16

Torn croutons / crispy bacon / parmigiano / chives

ADD CHICKEN OR SHRIMP | 21

FARM SALAD ^{GF} | 14

Local mixed greens / shaved market vegetables / balsamic vinaigrette / feta / pistachios

POWER SALAD ^{GF} | 15

Kale / dried cranberries / Marcona almonds / poppy seed dressing

AVOCADO AND LITTLE GEM SALAD | 16

Radish / cotija cheese /cilantro / tortilla crisp / jalapeño lime dressing

THE COBB ^{GF} | 19

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

IN THE HAND

ROASTED MUSHROOM QUESADILLA | 15

Oaxaca cheese / cotija / asparagus / salsa cruda

SANDWICHES SERVED WITH CHOICE OF SALAD OR FRENCH FRIES

CRISPY CHICKEN SANDWICH | 17

Model Bakery focaccia / arugula / fennel / red onion / B&B pickles / buttermilk dressing

TURKEY CLUB | 18

Model Bakery ciabatta / Nueske turkey / fried egg / bacon / arugula / pesto

STEAK SANDWICH | 24

Prime tenderloin / French roll / horseradish cream / grilled onions / muenster cheese / watercress

B.L.T.A | 16

Model Bakery ciabatta / bacon / lettuce / heirloom tomato / avocado / spicy aioli

“OUT AND IN” BURGER | 19

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

SOMETHING SWEET

TRIPLE CHOCOLATE MOUSSE | 9

Raspberry / chocolate tuile / mint

SEASONAL FRUIT CRISP | 9

Market fruit / vanilla ice cream

MUD PIE | 9

Oreo crust

COCONUT PINEAPPLE CAKE | 9

Salted caramel / toasted coconut

CRÈME BRÛLÉE | 9

Turbinado sugar / pistachio biscotti

ICE CREAM & SEASONAL SORBET ^{GF} | 9

EXECUTIVE CHEF – RICARDO JARQUIN
CHEF DE CUISINE – PABLO JACINTO
SOUS CHEF – JESSICA RUPP

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

^{GF} indicates this menu item is gluten free or can be prepared gluten free.

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 payment per party.