

Grill Lunch Menu

Leafy Greens...

CAESAR | 16

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

FARM SALAD ^G | 14

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

COMPRESSED WATERMELON & CANTALOUPE | 13

Charred orange vinaigrette, feta cheese, micro
greens

HEIRLOOM TOMATO | 16

Burrata cheese, marcona almond pesto, lava sea salt,
lemon oil, micro basil

AVOCADO LITTLE GEM SALAD | 16

Radish, cotija cheese, cilantro, tortilla crisp,
feta cheese, jalapeno-feta lime 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

JUMBO SHRIMP COCKTAIL ^G | 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

STEAK SANDWICH | 22

Flank steak, mayonnaise-whole grain mustard,
grilled onions, muenster cheese, arugula-watercress

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

Summer beans, arugula salad, red wine vinaigrette

HERB MARINATED CHICKEN PAILLARD | 19

Arugula, cherry tomato salad, shallots white wine tarragon sauce

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.

Chef De Cuisine - Pablo Jacinto
Sous Chef - Nick Williams

^G 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.