

APPETIZERS

- local greens salad** simple green salad with soft herbs and white wine vinaigrette 14
- baby iceberg wedge** smoked bacon, pt. reyes blue cheese, heirloom tomatoes, herbed ranch 15
- tortilla soup** the Inn's signature recipe 12
- chilled prawn cocktail** classic cocktail sauce, horseradish, lemon 25
- roasted garlic hummus** herb salsa, crispy garlic, grilled flatbread 17

FLATBREADS

oven fired foccacia; perfect for sharing or as a main course

- fig and blue cheese flatbread** arugula, smoked bacon, balsamic reduction 21
- roasted mushroom flatbread** goat cheese, garlic crema, truffle oil, scallions 20
- pesto and burrata flatbread** spring onion, pea tendrils, lemon oil 22

HEALTHY LUNCH BOWLS

- salmon bowl** forbidden black rice, shiitake mushrooms, cucumber pickles, radish, avocado, sesame 27
- mediterranean bowl** chicken shawarma, farro tabbouleh, lebanese salad, labneh, pickled turnips, tahini 28
- harvest bowl** quinoa, weiser farms squash, chickpeas, beets, pomegranate, avocado, sprouts, farm egg 24

ENTREE SALADS

- lobster nicoise salad** potatoes, french beans, olives, egg, tomato, red onion, dijon dressing 26
- grilled steak salad** mixed greens, corn, red onion, radish, tomato, blue cheese dressing 29
- ojai cobb salad** grilled chicken, bacon, blue cheese, tomato, avocado, egg, creamy herb dressing 24
- classic caesar salad** romaine, garlic crouton, parmesan, caesar dressing, chicken, salmon, or shrimp 24

PLATES

- steak frites au poivre** grilled bistro steak with crispy fries and armagnac peppercorn sauce 34
- spaghetti pomodoro** san marzano tomatoes, basil, parmigiano-reggiano 24
- grilled fish of the day** simply prepared with olive oil, arugula, baby tomatoes, shaved fennel 29
- vegan enchiladas** sweet potato, corn, black beans, spinach, vegan mole, lime cashew crema 28

SANDWICHES

served with choice of french fries, mixed greens, or fruit

- california blt** vine-ripe tomatoes, crushed avocado spread, smoked bacon, iceberg, garlic aioli 18
- crispy chicken sandwich** kale slaw, pickled peppers, spicy aioli 22
- wallace neff burger** aged white cheddar, garlic aioli, lettuce, tomato, pickles, fries 27

ZERO PROOF

- ojai valley inn lavender lemonade** 9
- revel "pink moment" kombucha** green tea, raw local honey, ginger 12
- estate rosemary spritzer** house-infused rosemary syrup, fresh lime juice, soda 9
- the botanist** seedlip garden non-alcoholic spirit, elderflower tonic, cucumber ribbon 12

AFTERNOON LIBATIONS

- ojai valley inn lavender lemonade** hendry's vodka, estate lavender, squeezed lemon 16
- garden gin and tonic** empress 1908 gin, st. germain, grapefruit, elderflower tonic 16
- ojai tangerine margarita** maestro dobel tequila, ojai tangerine, lime, salt, grand marnier 16
- strawberry smash** maker's mark bourbon, local strawberry, basil, lemon, soda 16