

APPETIZERS

- local greens salad** red salanova, shaved pecorino romano, bread crumbs, italian 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 focaccia; 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 24

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
spanish style gin and tonic no. 209 gin, fever tree elderflower tonic, lemon verbena 16
ojai tangerine margarita maestro dobel tequila, ojai tangerine, lime, salt, grand marnier 16
bourbon rose maker's mark bourbon, estate rosemary simple syrup, grapefruit, lemon, soda 16