

OAK + VIOLET

LUNCH

CALIFORNIA CRAFT KITCHEN

SHARED BITES

MINI LOBSTER TACOS - Cilantro, Avocado Crème, Red Onion Sofritto \$18

CURED LOCAL YOGURT ^{VEG} - Cold Pressed California Olive Oil, Housemade Compote, Rustic Bread, Sicilian Pistachios \$15

DUNGENESS CRAB TOAST - Fennel Tops, Spicy Aioli \$19

STUFFED CHORIZO DATES - Applewood Smoked Bacon, Piquillo Pepper Coulis \$15

CHARCUTERIE BOARD - Artisan Meat And Cheese, Pickled Vegetable, Truffle Honey \$22

O+V SLIDER - Prime Ground Beef Burger, O+V Signature Sauce, Onion Jam, Avocado, Brioche Bun \$14

GRAINS & GREENS

Add Organic Petaluma Chicken \$7,
Olive Oil Poached Salmon \$9

PEAR AND POINT REYES BLUE CHEESE SALAD
Radicchio, Arugula, Celery, Spicy Pecan \$15

MAPLE ROAST WINTER SQUASH AND BURRATA
Farro, Beluga Lentils, Baby Arugula, Capers, Pomegranate, Crispy Shallots, Pumpkin Seeds \$15

GOLDEN BEET QUINOA SALAD ^{VEG} - Baby Arugula, Cauliflower, Avocado, Goat Cheese, Hazelnut \$14

ORGANIC SPINACH, KALE ^v - Herb Tofu, Candy Walnuts, Mint Pesto \$14

CHOPPED SALAD ^{VEG} - Broccoli, Chickpeas, Carrots, Honey Crisp Apple, Smoked Provolone, Cucumber, Cranberries, Yogurt Dressing \$14

TUSCAN KALE SALAD - Caesar Dressing, Shaved Radish, White Anchovy Crumbs \$12

SOUPS

KABOCHA AND GINGER
Chimichurri, Pumpkin Seeds \$10

ONION AND VANILLA BOURBON
Fontina Cheese, Thyme \$15

ENTREES

MAINE LOBSTER ROLL - Brown Butter Aioli, Petite Local Green Salad \$23

CRAB CLUB SANDWICH - Butter Lettuce, Tomato, Bacon, Grilled Rustic Bread, Avocado \$19

PAN ROASTED KING SALMON* - Asparagus, Fava Bean, Bok Choy, Potato Leek Nage \$28

TOASTED FARRO RISOTTO ^{VEG} - Baby Spinach, English Peas, Asparagus, Cremini Mushroom, Pecorino Romano \$18

LEMON & LAVENDER ORGANIC HALF PETALUMA CHICKEN - Petit Salad, Lemon Dressing \$19

FUSILLI PASTA IN O+V SIGNATURE BOLOGNESE
Chickpeas, Mushrooms, Parmigiano Reggiano \$24

SIDES TO SHARE

CRISPY BRUSSELS SPROUTS ^{VEG} - Balsamic Vinegar, Chopped Hazelnuts, Toasted Garlic \$7

PARMESAN RIPPED POTATOES ^{VEG} - Black Pepper, Rosemary, Sea Salt, Parmesan \$7

WHITE TRUFFLE FRENCH FRIES ^{VEG} - Parmesan Cheese, Chives, Truffle Oil \$8

JAPANESE EGGPLANT ^{VEG} - Black Garlic Yogurt, Micro Greens \$9

SPROUTED BROCCOLI ^{VEG} - Chili Flakes, Spicy Honey, Cashew \$9

KIDS MENU

ALL MEALS COME SERVED WITH GRILLED BROCCOLI OR HOUSE CUT FRENCH FRIES

KIDS PASTA \$6

PEANUT BUTTER & JELLY SANDWICH \$6

GRILLED CHEESE SANDWICH \$6

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Patrons are encouraged to their own satisfaction, consider this information in light of their individual requirements and needs.

VEG Vegetarian ^v Vegan