



Lunch Menu

Appetizers

Roasted Farm Cauliflower Risotto Wild Mushrooms, Arugula, Carrot Reduction 11

Charcuterie Plate Prosciutto, Sopressata, Salami, Crostini, Pickled Vegetables 11

Prince Edward Island Mussels Steamed Sliced Shallots, Saffron Broth, Roasted Garlic Spread, Grilled Crostini 13

Today's Oysters Market Price

Farm Butternut Squash Soup bowl 7*
Nutmeg Crème Fraîche, Pumpkin Seed Oil

Soup Du Jour cup 6 bowl 8*

Goat Cheese Salad Assorted Farm Lettuces, Candied Walnuts, Humboldt Fog Goat Cheese, Crisp Apple Ring, Mustard Vinaigrette 10*
add Chicken 5 add Wild Fish 7

French Garden Salad Assorted Farm Lettuces, Organic Farm Vegetables, Mustard Vinaigrette 8*
add Chicken 5 add Wild Fish 7
add Cheese 5

Farm Baby Beet Salad Organic Greens, Laura Chenel Goat Cheese, Citrus Segments, Banyuls Vinaigrette 12

Asian Free Range Chicken Salad
Farm Cabbage, Citrus Segments, Cashews, Crispy Rice Noodle, Sesame Vinaigrette 12

Daily from the Farm 6*

Braised Farm Greens Raisins, Walnuts

Medley Baby Vegetables Garlic, Herbs

Creamy Mac and Cheese
Creamy Tomato Sauce, Wild Mushrooms

House Cut Fries With Rosemary Aioli

*Vegetarian

\$5.00 split plate charge

18% gratuity will be added to parties of 6 or more

Our meat, poultry, and fish come from ranches, and fisheries guided by principles of sustainability.

Entrées

Fish Tacos Marinated Fresh Rock Cod, Local Flour-Corn Tortillas, Chorizo & Jalapeño Black Beans, Farm Shredded Cabbage, Cilantro Lime Vinaigrette, Avocado 14

Hamburger House Ground Beef, Lettuce, Rosemary Aioli, Fries 13
Add Cheddar, Gruyere, Avocado, or Bacon 2
Add Blue Cheese 5

Niman Ranch Chimichurri Tri Tip
Cauliflower Gratin, Farm Vegetables, Horseradish sauce 17

Pan Seared Wild Fish White Bean Ragout, Pancetta, Carrots, Sage, Braised Greens 21

French Garden Vegetarian Pappardelle
Pasta Sautéed Farm Greens, Mushrooms, Garlic, Green Beans, Reggiano Cheese, Pappardelle Pasta, White Wine Tomato Sauce 16*

Chipotle Cioppino Mussels, Prawns, Calamari, Scallops, Crab Claws, Chipotle Tomato White Wine Broth and Garlic Crostinis 22

Chicken and Bacon Strudel
Wild Mushrooms, Braised Greens, Caramelized Onions, Roasted Pepper Coulis 15

Pulled Pork Sandwich
Braised Pork, House made BBQ Sauce, Farm Vegetable Slaw, Mustard Vinaigrette, Garlic French Fries 14

Cheese Selection

Humboldt Fog Goat Milk Cheese

Bohemian Creamery Boho Belle Semi-Firm Cow's Milk Cheese

Point Reyes Blue Creamy Blue Cheese

Bohemian Creamery Capriago Semi-Firm Goat Milk Cheese

Bohemian Creamery Bo Peep Semi-soft Sheep Milk Cheese

** Served with Local Honey, Seasonal Jams, Fruits, Nuts, Crostini

Single Cheese 7

Three Cheeses 14

Five Cheeses 18