



- LUNCH MENU -

APPETIZERS

CONFIT CHICKEN WINGS 15
fermented chile, garlic & honey glaze, shaved carrots
& celery and point Reyes blue cheese

POTSTICKERS 13
chicken, artichoke, scallion & ginger potstickers with
asian slaw and citrus sweet chili sauce (n)

BURRATA 16
warm fig & shallot jam, macrona almonds,
micro greens, extra virgin olive oil
and grilled sourdough (n)

CARPACCIO* 14
eye of round beef, arugula, watermelon radish, cider
mustard vinaigrette, capers, parmesan reggiano
cheese and chipotle aioli

CALAMARI & SHRIMP 17
fried lemon & peppadew peppers with remoulade
and cocktail sauces (n)

TARTARE* 20
ahi tuna, ginger ponzu, avocado, garlic,
chive and rice chips

SOUPS & SALADS

FRENCH ONION SOUP
cup 7 bowl 10

LOBSTER BISQUE
sherry chantilly, chives and shrimp
cup 8 bowl 10

HOUSE 11
field greens, hearts of palm, tomatoes, point Reyes
blue cheese and champagne vinaigrette

BIBB 12
shaved carrots, radish, herbs, avocado
and aged sherry vinaigrette

CAESAR 11
roma crunch lettuce, brown butter focaccia croutons,
miso caesar dressing and pecorino romano cheese

CHOPPED 13
arugula, baby kale, napa & red cabbage, apples,
red onion, duroc bacon, candied pecans, goat cheese
and pear thyme vinaigrette (n)

add chicken to any salad 6
add shrimp to any salad 9
add salmon to any salad 9

ENTRÉE SALADS

NUT CRUSTED CHICKEN 17
mixed greens, apples, tomatoes, duroc bacon,
smoked gouda cheese, champagne vinaigrette and
warm honey mustard dressing (n)

PULLED CHICKEN 16
korean barbecue glazed rotisserie chicken, tri
cabbage, jalapeno, red onion, carrots, cucumbers,
mung bean sprouts, asian dressing, wontons
and toasted cashews (n)

NORWEGIAN SALMON 20
pan seared, bibb lettuce, shaved carrots, avocado,
radish, chive, basil, mint and aged sherry vinaigrette

SHRIMP 19
crispy fried shrimp, chopped greens, pico de gallo,
pickled corn relish, feta cheese, cashew pesto, honey
lime vinaigrette and crispy tortillas (n)

STEAK 24
4 oz filet, iceberg, grape tomatoes, duroc bacon,
scallions, point Reyes blue cheese, pickled red onion
and creamy parmesan dressing

FEATURES & ENTREES

OMELETTE A Q
chef's seasonal selection

RISOTTO A Q
chef's seasonal selection

MOULES FRITES 24
prince edward island mussels, garlic, shallot, white
wine, cream and hand cut fries

ANGEL HAIR 24
shrimp, scallions and a spicy cajun cream sauce

MEZZI RIGATONI 23
baby heirloom tomatoes, roasted tomato compote,
garlic, chile flake, torn basil and straciatella

SANDWICHES

served with a choice of fries, cup of soup,
fresh fruit, lindey's cole slaw or half salad

TURKEY & GRUYÈRE 14
rotisserie turkey, applewood ham, gruyere cheese,
honeycup mustard and lindey's cole slaw on a
pretzel bun

CRISPY SPICY CHICKEN 17
spicy fried chicken tossed with chili oil, bread &
butter pickles, lindey's cole slaw and creamy
parmesan dressing on a toasted challah bun (n)

BURGER* 18
allen brothers' angus beef, tillamook cheddar,
lettuce, tomato, grilled red onion, bread & butter
pickles, duroc bacon and lindey's sauce
on a toasted challah bun

DIRECTOR OF CULINARY
BRETT FIFE

CHEFS
JEFFERY TINCHER
PATRICK KENNEDY

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or
unpasteurized milk may increase your risk of foodborne illness

(n) contains nuts or has a nut allergen
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