



FRESH MADE JUICE

Local's green energizer | kale, spinach, blueberries, banana, ginger, coconut water 9

STARTERS

Marinated olives | orange, fennel seeds, herbs 5

Soup of the day | chef's choice 8

Spicy & smoky chicken skewers | roasted shishito peppers, black garlic aioli 12

Flatbread | olives, roasted garlic, rosemary, parmesan, hummus 13

Burrata & prosciutto | warm focaccia, cherry tomatoes, extra virgin olive oil 14

Cheese & charcuterie board | seasonal accoutrements, fleur de sel crostini 18

SALADS add protein: tofu 4 chicken 6 fish 10

Farmers market greens | citrus, olives, radish, walnuts, champagne vinaigrette 12

Kale & quinoa | grapes, almonds, sunflower seeds, parmesan, lemon-honey vinaigrette 12

Shaved beets & lentils | radish, cilantro, pickled onion, smoked paprika croutons, sherry vinaigrette 12

Shrimp & little gem salad | lemon anchovy dressing, 6 minute egg, parmesan, croutons 16

SANDWICHES served with local organic green salad or fries

Croque madame | ham, gruyere, béchamel, brioche, fried egg 15

Local burger | caramelized onion, aged cheddar, lettuce, tomato, house made pickle 16

Fried chicken | green cabbage, red onion, jalapeno slaw 14

PIZZA Substitute gluten-free crust 4

Margherita | san marzano, basil, fior di latte, extra virgin olive oil 15

Salsiccia | san marzano, pork sausage, fennel, calabrian chilies 17

Funghi | porcini cream, wild mushrooms, arugula 19

Pepperoni | san marzano, mozzarella 17

Local | fennel sausage, pepperoni, goat cheese, grape tomatoes, mozzarella, san marzano 18

My way pizza or calzone | mozzarella, san marzano, choose three toppings 18

-pepperoni, sausage, mushrooms, roasted garlic, arugula, bell peppers, goat cheese, basil

ENTREES

Crescenza tortellini | pork sugo, pearl onion, cherry tomatoes 18

Organic tofu & black rice | eggplant, mushrooms, zucchini, carrot ginger essence, ponzu 15

Pan roasted salmon | farro, ratatouille, chimichurri 28

SIDES

Farro | roasted vegetables, tomato 8

Braised swiss chard | garlic, extra virgin olive oil, arbol chili 7

Brussels sprouts | dijon caper vinaigrette 9

Smoky & spicy fries | five spices, aioli 6

Truffle & parmesan fries | truffle oil, parmesan cheese 8

LUNCH COCKTAILS

Seasonal Mule 11

Gruven Vodka, Ginger Beer, Cinnamon

Primavera 11

Tanqueray Gin, Aperol, Fresh Squeezed Lemon Juice

A La Louisiane 11

Rye, Benedictine, Absinthe

Breakfast Negroni 10

Earl Grey Infused Gin, Sweet Vermouth, Campari

BY THE GLASS

SPARKLING

Desiserio Jeio, Spumante Rosé Brut, Italy NV 13
Alice, 'Tajad' Spumante Brut, Italy NV 12

WHITE/ROSE

Capture 'Tradition' Sauvignon Blanc, Sonoma Valley 2014 13
J. Wilkes, Pinot Blanc, Santa Maria 2014 11
Ideology, 'Blondie' Chardonnay, Napa Valley 2013 13
Leth, Gruner, Veltliner, Wagram Austria 2015 12
Scarpetta, Fruliano Bianco, 2013 10
Lioco 'Indica' Rose, Mendocino County 2015 12

RED

Atalon, Cabernet Sauvignon, Napa Valley 2012 13
Copain 'Tous Ensemble' Pinot Noir, Mendocino County 2015 14
Portage 'Coast Grade Vineyard' Pinto Noir, Ben Lomond Mountain 2014 22
Delas, 'Saint-Esprit' Cotes-du-Rhone, France 2014 11
Stonestreet 'Estate' Cabernet Sauvignon, Alexander Valley 2013 22
Palama 'Arcangelo' Primitivo, Salento, Puglia 2014 12
Numanthia 'Termes' Tinta de Toro, Spain 2012 10
Angulo Innocenti, Malbec, Argentina 2015 11

BEER

DRAUGHT

Anderson Valley Bourbon Barrel Stout 9
Ballast Point Sculpin IPA 7
Ommegang Rare Vos Amber Ale 7
Trumer Pilsner 6

BOTTLE

2 Towns Bright Cider 7
Calicraft Oaktown Brown 6
Oskar Blues IPA 7
Old Rasputin Imperial Stout 8
Sudwerk Dry Hopped Lager (can) 6
21st Amendment Watermelon Wheat 6
Clausthaler (Non-Alc.) 5