

FRESH MADE JUICE

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

STARTERS

Marinated olives | orange, fennel seeds, herbs 7

Soup of the day | chef's choice 8

Spicy & smoky chicken skewers | roasted shishito peppers, black garlic aioli 15

Flatbread | olives, roasted garlic, rosemary, parmesan, hummus 15

Burrata & prosciutto | warm focaccia, cherry tomatoes, extra virgin olive oil 16

Cheese & charcuterie board | seasonal accouterments, fleur de sel crostini 20

SALADS add protein: tofu 4 chicken 8 fish 12 steak 14

Local | arugula, frisee, castle franco, pancetta, candied walnuts, parmesan, balsamic vinaigrette 16

Farmers market greens | avocado, radish, pickled red onions, mustard vinaigrette 15

Kale & quinoa | cauliflower, almonds, sunflower seeds, tahini dressing 16

Shrimp & little gem salad | 6 minute egg, parmesan, croutons, lemon anchovy dressing 18

SANDWICHES served with local organic green salad or fries

Croque madame | ham, gruyere, bechamel, brioche, fried egg 17

Local burger | caramelized onion, aged cheddar, lettuce, tomato, house made pickle 17

Fried chicken | green cabbage, red onion, jalapeno slaw 17

PIZZA

Margherita | san marzano, basil, fior di latte, extra virgin olive oil 18

Salsiccia | san marzano, pork sausage, fennel, calabrian chilies 20

Funghi | porcini cream, wild mushrooms, arugula 20

Pepperoni | san marzano, mozzarella 19

Local | fennel sausage, pepperoni, goat cheese, grape tomatoes, mozzarella, san marzano 20

My way pizza or calzone | mozzarella, san marzano, choose three toppings 20

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

ENTREES

Crescenza tortellini | pork sugo, pearl onion, cherry tomatoes 20

Organic tofu & black rice | eggplant, mushrooms, zucchini, carrot ginger essence, ponzu 18

Pan roasted salmon | farro, ratatouille, chimichurri 28

SIDES

Farro | roasted vegetables, tomato 9

Braised swiss chard | garlic, extra virgin olive oil, arbol chili 8

Brussels sprouts | dijon caper vinaigrette 10

Smoky & spicy fries | five spices, aioli 8

Truffle & parmesan fries | truffle oil, parmesan cheese 10

LUNCH SPECIALTY DRINKS

Local Mule 11

Gruven Vodka, Ginger Beer, Cinnamon

Primavera 11

Tanqueray Gin, Aperol, Fresh Squeezed Lemon Juice

A La Louisiane 11

Rye, Benedictine, Absinthe

BY THE GLASS

SPARKLING

Bodkin 'Cuvee Agincourt' Sauvignon Blanc, Lake County NV 13

Prosecco, Ca'di Rajo, Extra Dry, Italy 2015 12

WHITE/ROSE

Arneis, Matteo Correggia, Roero, Piedmont 2015 12

Chardonnay, Domaine Dupre, Bourgogne, France 2013 16

Chardonnay, Sunlight, California 2014 13

Gewurztraminer, Bodkin, The Bohemian, Russian River Valley 2015 13

Sauvignon Blanc, Alysian, Grist Vineyard, Dry Creek 2016 13

Sauvignon Blanc, Rombauer, Napa Valley 2016 17

Rose of Cabernet Franc, Marie-Justine, Chinon, Loire 2015 13

RED

Cabernet Franc, Villa Locatelli, Friuli, Italy 2017 14

Cabernet Sauvignon, Fortress, Napa Valley, 2013 16

Cabernet Sauvignon, Silver Ghost, Napa Valley 2014 22

Montepulciano, La Quercia, Italy 2015 13

Pinot Noir, Deovlet, Santa Barbara 2015 18

Pinot Noir, Pip, Sonoma Coast 2014 14

Syrah, Lacuna, California 2013 15

Zinfandel, Peter Franus, Lake County 2013 14

BEER

DRAUGHT

Anderson Valley Oatmeal Stout 8

Barrel Brothers Dark Sarcasm Porter 7

Dust Bothers Hops of Wrath IPA 7

Drake's 1500 Pale Ale 7

Fort Point Westfalia Red Ale 8

North Coast Scrimshaw Pilsner 6

BOTTLE

Barrel House Brewing Co. IPA 8

Calicraft Oaktown Brown 6

Drake's Hefeweizen 7

Locust Dry Cider 8

Miller High Life 5

Old Rasputin Imperial Stout 8

Saint Archer Belgian-Style White Ale 8

Sudwerk Dry Hopped Lager (can) 6

21st Amendment Down To Earth IPA 6

Clausthaler (Non-Alc.) 5