

LUNCH *by Seasons*

- Chef Cullen Newhoff -

Starters

Carrot Fennel

Bisque 3/5

crème fraiche · tarragon oil

Warm California

Olives &

Marcona Almonds 4

house marinade

Wood-Fired Sonoma

Goat Cheese 7

extra virgin olive oil
grilled toast points

Salmon Hush

Puppies 7

dijonnaise

Salads

Caesar 8

hearts of romaine
croutons · parmesan

Wedge 8

bacon cracklings
hard cooked egg · radish
gorgonzola dressing

Pickled Beets 9

fennel · almond · mache
zinfandel vinaigrette

Mixed Greens 8

green apple · dried cranberry
carrot ribbon · pumpkin seed
balsamic vinaigrette

ADD CHICKEN 4 / SHRIMP 5
TO ANY SALAD

Pizzas

Quattro

Formaggio 9

feta · gorgonzola
mozzarella · parmesan

White

Anchovy 12

sweet onion · olive
pepperoncini
tomato sauce · basil

Artisan

Pepperoni 10

mozzarella
tomato sauce · basil

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Tuna Melt 9

alfalfa sprouts · tomato · sunflower seeds · havarti · grilled sourdough

Salmon Burger 9

sweet onion · tomato · romaine · pickle · dijonaise · kaiser roll

Grilled Chicken 9.5

peppered bacon · vine ripe tomato · romaine · aioli · torpedo roll
ADD AVOCADO + 2

Turkey Monte Cristo. 9

smoked turkey · swiss · raspberry jam · texas toast

Niman Ranch Burger 10

sharp cheddar · caramelized onion · romaine · aioli
ADD AVOCADO + 2 ADD PEPPERED BACON +1

Daily Sandwich

 AQ

all sandwiches include a choice of:
kennebec french fries, pasta salad or cup of soup

entrees

Cobb Salad

 10

grilled chicken · bacon · tomato · avocado · egg · gorgonzola dressing

Salmon Picatta

 11

sautéed chard · lemon-caper sauce

Linguini & Manila Clams

 10

white wine · lemon · butter

Market Fish

 a. q.