



LUNCH MENU

JUICES AND REFRESHERS

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| Lemonade / Palmer 4 | Sparkling / Still Water 4 |
| Orange Juice 5 | Bellini 8 |
| Coca-Cola 3 | Flavored Sodas 4 |

STARTERS

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| Soup of the Day a.q. |
| Artisanal Cheese Plate, four hand crafted domestic cheeses 14 |
| Smoked Gouda and Porter Fondue, garlic toast, andouille, broccolini 10 |
| Duck Liver Pâté, castelvetroano olives, almonds, pedro ximénez 11 |
| Dungeness Crab Cake, fingerling potatoes, rémoulade 8 |
| Jalapeño Cornbread, lavender honey butter 4 |

SALADS

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| Farmer's Market Greens, pumpkin seeds, buttermilk vinaigrette 8 |
| Butter Leaf, braised beets, candied walnuts, happy acres goat cheese 11 |
| House Chopped, roasted chicken, pecans, pt. reyes blue cheese, bacon, avocado 13 |
| Wild Salmon Tartare, citrus olive oil, capers, sherry mustard vinaigrette 15 |

SANDWICHES

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| Charter Oak Beef Burger, white cheddar, cracked wheat bun, shoestring fries 13 |
| Local Farm Tomato and Burrata Grilled Cheese, piave vecchio, pesto, onion rings 13 |
| Ale Battered Fish, malted vinegar tartar sauce, coleslaw, old bay potato chips 15 |
| Pastrami Reuben, russian dressing, braised red cabbage, fontina, rustic rye 13 |
| Cuban Sandwich, roast pork loin, country ham, emmentaler, sweet potato fries 13 |

ENTRÉES

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| Hearst Ranch Grass Fed Flatiron Steak and Fries, shallots, cabernet butter 19 |
| Alaskan Halibut, charred cauliflower, lemon, allepo pepper, madras curry oil 21 |
| Spanish Chorizo and Mussels, tomato confit, green garlic, grilled baguette 15 |
| Hand Cut Cavatelli, wild gulf prawns, bacon, summer squash succotash 16 |
| Roasted Meatballs, ricotta gnocchi, snap peas, wild mushrooms, guanciale 15 |

artisan supports local, sustainable & organic practices wherever possible

parties of eight or more an 18% gratuity will be added, please, no split checks, \$15 corkage - two bottle limit