



LUNCH

HEIRLOOM TOMATO FESTIVAL AUGUST 2010

we use only the freshest produce, meats and seafood, and support organic, small family farms whenever possible. all of our seafood is sourced in accord with the monterey bay aquarium's seafood watch program, which emphasizes sustainable practices that are healthy for ocean wildlife and the environment. for more information visit www.mbayaq.org. we are happy to accommodate your specific dietary requests



ALL AMERICAN 2-COURSE LUNCH

*small vegan corn soup
or small caesar salad*

*chicken club
or penne pasta 15.95*

*add mini chocolate-peanut butter cheesecake
or mini butterscotch pudding 3.95*



CHEF & JEFF'S HEALTHY LUNCH

"our all at once lunch that helped us lose over 200 lbs"

*baby lettuce salad with shaved seasonal vegetables,
fresh herbs and simple vinaigrette
grilled chicken sandwich, cranberry mustard,
butter lettuce on wheat
& sliced fruit 15.95*

STARTERS

VEGAN BRENTWOOD CORN SOUP(vg) with cumin oil 6.75/8.75

HEIRLOOM TOMATO GAZPACHO with avocado mousse & oregon bay shrimp 7.75/9.75

FLATBREAD(v) wood oven-baked, vine ripened tomatoes, fresh mozzarella & baby arugula 12.75

PINK PRAWNS ancho chile glazed, melon & avocado salad 12.95

MONTEREY CALAMARI fried fresh, housemade cocktail sauce 9.95

HEIRLOOM TOMATO SALAD(v) with housemade mozzarella & basil-balsamic vinaigrette 8.95/11.95

COUNTY LINE BABY GREENS(v) with goat cheese, crisp summer vegetables & champagne vinaigrette 5.95/7.95

CAESAR SALAD bradley ogden's whole leaf romaine & parmesan croutons 6.75/8.75

FUJI APPLE AND ROMAINE SALAD(v) radicchio, shafts blue cheese & spicy walnuts 7.25/9.25

add to any pasta or salad: pink prawns 8.25 chicken breast 7.95 wild coho salmon fillet 11.95 spicy sausage 6.95

SANDWICHES

LARK CREEK CHUCK BURGER "ground fresh here everyday" french fries 11.95
add sharp cheddar, jack, swiss or blue cheese 1.25

OPEN FACED MEATLOAF hobbs bacon, mushroom gravy, soft white bread 10.95

AHI TUNA grilled, pickled bell peppers-onions & red pepper aioli 14.95

CHICKEN CLUB roasted breast, walnut pesto, bacon, tomato & egg 12.50

WILD COHO SALMON grilled, chive creme fraiche, watercress & caper-red onion relish 14.50

BLT heirloom tomatoes, hobbs applewood bacon & basil aioli 12.95

"DAVID'S OLD WORLD" PASTRAMI REUBEN thousand island, sauerkraut & swiss on rye 12.95

NAPOLEON(v) grilled vegetables, mozzarella, arugula pesto & red onion jam 9.95

whole wheat available by request

SIDES TO SHARE 5.95 each
yellow wax beans with basil pesto fried sweet onion rings
roasted fingerling potatoes sauteed button mushrooms & roasted shallots mac'n cheese
sauteed spinach with golden raisins & almonds sweet corn kernels with red pepper butter
waffle chips or french fries (3.95)

MAIN COURSES

N.Y. STEAK grilled, with chopped heirloom tomatoes, garlic croutons & blue cheese butter 19.95

WILD COHO SALMON pan roasted, yellow wax beans, watercress & charred corn & cherry tomato relish 21.95

EGGPLANT & SUMMER SQUASH(v) roasted, layered with fresh mozzarella, ricotta & tomato vinaigrette 15.95

DIESTEL FARMS TURKEY COBB SALAD griddled, buttermilk-blue cheese dressing 10.95/13.95

SOUTHERN FRIED CHICKEN SALAD pickled beets & shafts blue cheese 10.95/13.95

HOBBS BACON WRAPPED MEATLOAF whipped potatoes & sauteed yellow wax beans 12.95/17.95

TAMALE PANCAKE shredded barbecue chicken, avocado salad & tortilla strips 11.95

CALIFORNIA WHITE SEA BASS pan roasted, sweet corn "polenta", sauteed spinach & sherry reduction 20.95

PENNE PASTA(v) vine ripened tomato sauce, kalamata olives, feta & parmesan 8.95/13.95

(v) vegetarian (vg) vegan

other items can be prepared vegetarian, vegan or gluten-free, your server can assist you

18% service charge for parties of 7 or more all menu items available for take out

scott wall - chef/partner jeff berretta - general manager/partner