



BRUNCH

Organic produce from local farms

Organic poultry, grass-fed beef, Seafood Watch "Best Choice" fish

We use Organic bread, dairy, eggs, flour, Coffee Works organic coffee & organic fair trade tea

We cook with organic butter, olive oil & rice bran oil

Non-GMO zone

SOUP, SALADS, SANDWICHES



Today's Soup 9



Greek Salad, Cucumbers, Heirloom Tomatoes, Red Onion, Herbs, Feta, Olives, Vinaigrette 8



Beet Salad, Chèvre, Vinaigrette 10



Green Salad, Seasonal Fruit & Vegetables, Walnuts, Point Reyes Blue, House Vinaigrette 9

Add Chicken to Salad 4



Mushroom French Dip, Gruyere, Spicy Aioli, Mixed Lettuce Salad 12

SIDES

Acme Bread, Cultured Butter 3

Housemade Preserves 1

Bacon 5

Pappas Bravas, Spicy Aioli 6

Roasted Seasonal Vegetables 7

Nina's Grapefruit Brûlée 5

MAINS

Baked Caramel French Toast,
House Caramel Syrup 12

Seasonal Vegetable Quiche,
Side Salad 14



Shakshuka,
Fried Egg, Feta, Olives 16



Roasted Vegetable Plate,
Hard Polenta, Pistou 16

Buttermilk Battered Fried Chicken,
Cornmeal Cheddar Waffle,
House Caramel Syrup 19



Wild King Salmon Hash 17



Bob's Red Mill Steel Cut Oats, Milk 7

SWEETS



East Sac Grapefruit
Meringue Tartlet 9

Apple Pie, Caramel, Whipped Cream 9



Seasonal Fruit Crisp 8



LUNCH

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Non-GMO zone

SOUP & SALADS

Bread, Cultured Butter 3



Roasted Padrone Peppers, Lime, Salt 7



Today's Soup 9



Greek Salad, Cucumbers, Heirloom Tomatoes, Red Onion, Herbs, Feta, Olives, Vinaigrette 8



Beets, Mixed Greens, Sierra Nevada Chèvre, Sherry Dijon Vinaigrette 10



Green Salad, Seasonal Fruit & Vegetables, Walnuts,
Point Reyes Blue, House Vinaigrette 9

Add Chicken to Salad 4

SANDWICHES, MAINS



Roasted Summer Vegetable Plate, Dragon's Tongue Beans, Heirloom Tomatoes,
Sweet Pepper Mélange, Summer Squash, Polenta, Pistou 16



Chicken Paillard, Mixed Greens, Seasonal Fruit and Vegetables, Balsamic Vinaigrette 20



Market Pasta or 18



Today's Scallops 24



Mixed Mushroom French Dip, Gruyere, Cajun Aioli, Mixed Lettuce Salad 12

Chicken Breast Sandwich, Salad Greens, Caramelized Onions, Gruyere, Cajun Aioli 13



DINNER

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Non-GMO zone

STARTERS

Acme Bread, Cultured Butter 3



Today's Soup 9



Roasted Padrone Peppers, Lime, Salt 7



Mexican Style Street Corn 9



Housemade Flatbread, Heirloom Tomatoes, Fresh Mozzarella, Pistou 14



Greek Salad, Cucumbers, Heirloom Tomatoes, Red Onion, Herbs, Feta, Olives, Vinaigrette 8



Green Salad, Seasonal Fruit & Vegetables, Walnuts,
Point Reyes Blue, House Vinaigrette 9



Beets, Mixed Greens, Sierra Nevada Chèvre, Sherry Dijon Vinaigrette 10

MAINS



Roasted Summer Vegetable Plate, Heirloom Tomatoes,
Sweet Pepper Mèlange, Summer Squash, Polenta, Pistou 17



Pan Seared Wild King Salmon, Summer Vegetable Medley, Padrone Butter 28



Today's Scallops 25



Market Pasta 19

or



Chicken Paillard, Mixed Greens, Seasonal Fruit and Vegetables, Balsamic Vinaigrette 21



Sun Fed Grass Fed New York Steak, Caramelized Onions, Point Reyes Blue,
Heirloom Potatoes, Housemade Catsup 30

Add Mushrooms 3