

# LUNCH

SEPTEMBER 18 TO OCTOBER 4



## STARTERS

### Soup of the Day

ask your server for daily selection

\$6.50 cup; \$7.95 bowl

### Crab + Avocado Tostada

mini crisp corn tortilla, dungeness crab, mango + radish slaw, shredded cabbage, lime crema, avocado

\$15.50 / \*GF

### Soft Prawn Spring Rolls

avocado, jicama, carrots, mint, soft rice noodle wrap, sweet chili dipping sauce

\$10.95 / \*GF

\$17.95 entrée size, served w/ organic greens



## SALADS

### Signature Chinese Chicken Salad

marinated, bbq chicken breast (or sub tofu), crispy rice noodles, toasted almonds, sesame seeds, scallions, romaine & iceberg, sesame-rice vinaigrette

\$16.95 / \*GF, V OPTION

### Roast Chicken Taco Salad

marinated, bbq chicken breast, avocado, black beans, tomato, sonoma jack, crunchy tortilla strips, shredded romaine & iceberg, tomato-chili vinaigrette

\$16.95 / \*GF, V OPTION

### BAT Caesar Salad

hobbs' applewood-smoked bacon, avocado, tomato, romaine hearts, torn sourdough croutons, house caesar dressing

\$16.95

### Roast Chicken + Green Goddess Salad

roast chicken, english peas, sugar snap peas, cucumber, avocado, fried shallots, valbreso feta, little gems, sunflower seeds, green goddess dressing

\$18.50 / \*GF

### Roast Salmon + Quinoa Salad

roasted acorn squash, dried cherries, skyhill farms chèvre, toasted pepitas, marinated shallots, mixed organic sonoma greens, balsamic vinaigrette

\$20 / \*GF

### Vietnamese Flank Steak Salad

crispy rice noodles, julienned cucumber, green papaya, carrots, shallots, avocado, mint basil, shredded cabbage, iceberg, toasted peanuts, sweet chili-lime vinaigrette

\$18.50



## SANDWICHES

### Meatball Sandwich

beef & pork meatballs, marinara, mozzarella, balsamic caramelized onions, arugula, basil aioli, griddled torpedo roll, house pickles, french fries or mixed organic greens (add \$1)

\$18.50

### Cubano Sandwich

slow-roasted pulled pork, hobbs' baked ham, jarlsberg, dill pickles dijon, garlic aioli, griddled torpedo roll, house pickles, french fries, or mixed organic greens (add \$1)

\$18.50

### Ina's Cauliflower Toast

roasted cauliflower, gruyère, mascarpone, chives, parmigiano reggiano, griddled acme pain au levain, served open-faced, french fries or mixed organic greens (add \$1)

\$17.50 / \*V

### Comforts' Chuck Burger

bn ranch beef chuck, choice of cheese, grilled onions, lettuce, tomato, secret sauce, toasted brioche bun, house pickles, french fries or mixed organic greens (add \$1)

\$17.95 (housemade vegetarian burger, \$16.95)



## ENTRÉES

### Butternut Squash, Greens + Sausage Orecchiette

roasted butternut squash, braised winter greens, pork sausage, caramelized onions, white wine, parmigiano reggiano, garlicky bread crumbs, side organic greens salads

\$17.95 / \*V OPTION

### Fall Shepherd's Pie

ground turkey, roasted green chilies, fresh corn, carrots, onions, topped w/ whipped sweet potatoes, parmigiano reggiano, side organic greens salad

\$18.95 / \*GF

### Chicken Okasan "Mom's Chicken"

panko-crusting chicken breast, flash-fried & dipped in house teriyaki, ginger-scented jasmine rice, sautéed seasonal vegetables

\$17.50

### Wild Mushroom + Goat Cheese Omelette

fresh herbs, skyhill farms chèvre, choice of french fries or mixed organic green salad

\$17.50 / \*GF, V

### BBQ Korean Flank Steak Fried Rice

jasmine rice, sugar snap peas, carrots, scallions, soy-oyster sauce, two eggs, fresh fruit

\$18.50



## SIDES & ADDITIONS

Seasonal Fruit  
\$6.95 cup; \$11.50 plate

Mixed Garden Salad  
\$8.95

Seasonal Vegetables  
steamed or sautéed  
\$6.95

Jasmine or Spanish Rice  
\$3.95

French Fries  
\$4.95

Vegetarian  
Black Bean Chili  
\$6.95 cup

Add Cheese  
Brie  
Cheddar  
Sonoma Jack  
Shaft's Blue Vein  
Skyhill Farms Chèvre  
Jarlsberg  
\$3

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

\*GF Our gluten-free items are prepared in a common kitchen, cross-contact with other food items that contain gluten is possible.

V Vegetarian item.



## COFFEE & TEA

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- Peerless Organic House Coffee \$3.25
- Equator Organic Espresso \$3.25
- Cappuccino \$3.75
- Latte (Iced or Hot) \$4.25
- Mocha \$4.50
- Hot Chocolate \$3.50  
topped with housemade whipped cream
- Organic Chai \$4.25
- Matcha Latte \$4.75
- Mighty Leaf Hot Tea \$3.00  
black, green or herbal
- House Iced Tea \$3.50  
blackcurrant blend
- Decaf Sport Tea \$3.50
- Arnold Palmer \$3.95



## ADDITIONS

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- Shot of Espresso \$1
- Shot of Le Monin Syrup 75¢  
vanilla, caramel or hazelnut
- Milk Substitute 75¢  
soy, almond or oat



## JUICE & SODA

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- Fresh-Squeezed Orange Juice \$3.95
- Fresh-Squeezed Grapefruit Juice \$3.95
- Tomato Juice \$3.95
- Apple Juice \$3.50
- Cranberry Juice \$3.50
- Lemonade \$3.50
- Seasonal House Lemonade \$3.95
- La Croix \$2.75  
lime, pampelmousse
- Canned Soda \$2.75  
Coke, Diet Coke, Sprite
- Bottled Mexican Cola \$3.25
- San Pellegrino \$2.95

## \* \* PLEASE NOTE \* \*

- Water and straws served upon request
- Please alert us to any allergies or dietary needs
- Minimum charge per person is \$8.00
- 20% gratuity added to parties of five or more