



LUNCH MENU

SMALL PLATES	GREEN PLATES
Daily Soup \$6 chef's selection	Prosciutto {gf} \$14 arugula - prosciutto - caramelized onions - roasted red peppers - goat cheese - charred lemon vinaigrette
Bread Plates {vg} \$6 Baker Street breads - extra virgin olive oil - balsamic - herb butter	Turkey Cobb {gf} \$14 romaine - turkey - bacon - egg - grilled red onion - avocado - crumbly bleu - roasted tomato vinaigrette
Fried Green Tomatoes {vg} \$15 spicy remoulade - queso fresco - pice de gallo - scallion	Napa Chicken \$14 shaved cabbage - chicken - carrot - radish - cucumber - scallion - crispy wonton noodles - ginger sesame dressing
Tasting Board \$19 cherry apricot mostarda - pickled red onion - spiced nuts - olives - cured meat - local cheese Cheese Board {vg}	Salmon Saladin \$17 mixed greens - grilled Faroe Island Salmon - mixed greens - garden vegetables - crouton - balsamic vinaigrette
Chef's Dip {vg} \$11 carrot - celery - pepper - cucumber - pita	Angry Caesar \$13 romaine - crouton - ancho-roasted almonds - manchego - chipotle - lime dressing
Grilled Wings \$15 dry- rubbed - buttermilk bleu - choice of house made scotch bonnet pepper sauce - or - chipotle barbeque	grilled chicken 6 grilled salmon 9 Soy Boy Tofu 4 grilled steak 7

LARGE PLATES

San Diego Chicken Sandwich \$15 spice glaze fried chicken - pickles - pickled red onion - honey aioli - brioche bun - truffle frites	Calistoga Cheddar Burger \$18 house ground & hand - pressed NY beef - house cured bacon - NY aged cheddar - spicy pickle - greens - tomato - onion - brioche bun - truffle frites - blueberry ketchup over easy egg 3
L.A Chicken \$20 Belgian waffle - herb butter - NY maple syrup - buttermilk battered chicken cured bacon 4 over easy egg 3	Turkey Caprese \$15 pesto - mixed greens - tomato - mozzarella - ciabatta - truffle frites
Portobello Sandwich {vg} \$14 caramelized onion - portobello - roasted red peppers - goat cheese - ciabatta - truffle frites	BLFGT {vg optional} \$14 bacon - lettuce - fried green tomato - herb aioli - toasted brioche - truffle frites
Halibut Sandwich \$20 bbq halibut - remoulade - arugula - brioche bun - truffle frites	

WRAPS

Prosciutto Wrap \$15 arugula - prosciutto - caramelized onions - roasted red peppers - goat cheese - charred lemon vinaigrette	Salmon Saladin Wrap \$18 grilled Faroe Island salmon - mixed greens - garden vegetables - balsamic vinaigrette
Turkey Cobb Wrap \$15 romaine - turkey - bacon - egg - grilled red onion - avocado - crumbly bleu - roasted tomato vinaigrette	Angry Caesar Chicken Wrap \$15 romaine - chicken - ancho-roasted almonds - manchego - chipotle - lime dressing
Napa Chicken Wrap \$15 shaved cabbage - chicken - carrot - radish - cucumber - scallion - crispy wonton noodles - ginger sesame dressing	+\$2 for side substitutions All wraps are served with chips

SIDES

Seasonal Vegetable \$7	Truffle Frites \$7	Roasted Potatoes \$7
Napa Slaw \$7	Angry Caesar \$7	Mixed Greens \$7

{v} vegan {vg} vegetarian {gf} gluten free
 please notify your server of any allergies or dietary restrictions.