

Lunch Plates

Small Plates

Daily Soup- Chef's Selection 7

Baker Street Bread Plate- Extra Virgin Olive Oil & Balsamic, Herb Butter (vg) 7

Fried Green Tomatoes- Spicy Remoulade, Queso Fresco, Pico De Gallo, Scallion (vg) 16

Caramelized Onion Dip- Chili Oil, Crudité, Pita (vg) 14

Grilled Wings- Dry Rubbed, Buttermilk Bleu

Choice: Scotch Bonnet Pepper, Chipotle BBQ, Honey Mustard Glaze 15

Green Plates

Angry Caesar- Romaine, Crouton, Ancho-Roasted Almond, Manchego, Chipotle Lime Dressing 14 (As a wrap, served with chicken 16)

Salmon Saladin- Mixed Green, Grilled Faroe Island Salmon (MR), Garden Vegetables, Crouton, Balsamic Vinaigrette 17 (As a wrap 19)

Napa Chicken- Shaved Cabbage, Grilled Chicken, Carrot, Radish, Cucumber, Scallion, Crispy Wonton, Ginger Sesame Dressing 14 (As a wrap 16)

Southwest- Romaine, Corn Salsa, Queso Fresco, Avocado, Tomato, Pickled Fresno Chilies, Crispy Tortilla Strips, Green Goddess dressing (vg/gf) 15 (As a wrap, served with chicken 17)

Berries & Cream- Arugula, Farro, Berries, Onion, Goat Cheese, Strawberry Basil Vin (vg) 14 (As a wrap, served with chicken 16)

Lunch Plates

Calistoga Cheddar Burger- House Cured Bacon, NY Aged Cheddar, Spicy Pickle, LTO, Brioche Bun, Truffle Frites, Blueberry Ketchup 18 (add egg 3, Donna Marie's gf bun 2)

L.A. Chicken & Waffle- Buttermilk Battered, Herbed Butter, NY Maple Syrup 22 (add house cured bacon 5, add egg 3)

BLFGT- Bacon, Lettuce, Fried Green Tomato, Herb Aioli, Sliced Brioche, Truffle Frites 15

Cuban- Ham, Pulled Pork, Spicy Pickle, Gruyere, Honey Mustard Aioli, Hoagie, Truffle Frites 16

Turkey- Avocado, Lettuce, Tomato, Roasted Garlic Aioli, Sliced Brioche, Truffle Frites 15

Crab Cake- Remoulade, Fennel Apple Slaw, Brioche Bun, Truffle Frites 16

San Diego Fried Chicken- Chipotle Aioli, LTOP, NY Cheddar, House Cured Bacon, Brioche Bun, Truffle Frites 15

Sides

Side Salad- Choice 7

Side Chicken 7/Steak 8/Salmon 9

Seasonal Vegetable 7 Roasted Potato 7

Truffle Frites 7