

# LUNCH

## SHAREABLES

<b>Fire Roasted Salsa, Fresh Made Guacamole</b> house-made tortilla chips	11
<b>Portabella Fries</b> truffle aioli	11
<b>Harvest Crab Cake*</b> mango salsa, chipotle remoulade	12
<b>Mezze Platter</b> hummus, baba ganoush, crisp vegetables, mixed olives grilled pita	12
<b>Ahi Poke*</b> avocado, crispy wonton, seaweed salad, sriarcha mayo	13
<b>Burrata</b> prosciutto, garden basil, roasted tomato, balsamic reduction California extra virgin olive oil	14

## SOUP & SALAD

<b>Harvest Daily Soup</b>	6
<b>Creamy Seafood Chowder*</b> local sustainable fresh seafood	8
<b>Farmer's Green Salad</b> mesclun greens, parmesan crisp, parsnip curls, roast pears, cherry tomatoes sweet basil vinaigrette	9
<b>Caesar Salad</b> romaine, parmigiano reggiano, warm pancetta, garlic croutons	10
<b>Chopped Kale Salad</b> chick peas, cucumber, tomatoes, feta, lemon garlic herb dressing	11
add grilled or blackened chicken breast*	6
add grilled salmon*	7
add grilled shrimp*	7
<b>Southwest Quinoa Salad*</b> grilled chicken breast, organic romaine, grilled corn, black beans, peppers tortilla strips, chipotle dressing	14
<b>Harvest Cobb Salad*</b> grilled chicken breast, romaine, egg, tomatoes, applewood smoked bacon, avocado cucumber, point-reyes bleu cheese, lemon garlic herb dressing	15
<b>Ahi Tuna Nicoise Salad*</b> Point-reyes blue cheese, lemon garlic herb dressing, heirloom fingerling potatoes, haricots vert, tomato, olives, hard boiled egg, balsamic dressing	16
<b>Crab Cake Salad*</b> roasted corn, baby greens, sweet peppers, mustard vinaigrette	16

## HARVEST BOUNTY

Sandwiches served with choice of fries, sweet potato fries garden salad, seasonal fruit or house-made kettle chips

<b>Strauss Grass Fed Burger*</b> hop scotch cheddar, lettuce, tomato, onion, pickles, brioche bun	15
<b>Avocado &amp; Bleu Cheese Burger*</b> applewood smoked bacon, lettuce, tomato, onion, pickles, shallot jam brioche bun	16
<b>Grilled Chicken Breast Chipotle Panini*</b> applewood smoked bacon, avocado, lettuce, tomato cheddar, sour dough	14
<b>Fresh Tomato Mozzarella Panini</b> arugula, basil pesto, demi baguette	12
<b>Black Forest Ham &amp; California Cheddar Melt</b> arugula, dijon spread, sourdough	14
<b>Blackened Fish Tacos*</b> pickled red onion, jalapeño, avocado, pico de gallo, flour tortilla chile sour cream	14
<b>Roasted Turkey Club</b> applewood bacon, lettuce, tomato, chipotle aioli, multigrain or sourdough bread	14
<b>Seared Salmon &amp; Warm Vegetable Salad*</b> golden beets, butternut squash, sweet potato tuxedo barley, arugula, red pepper vinaigrette	20

## FLATBREADS

Gluten-free crust available

<b>Margherita</b> tomato, fresh mozzarella, basil leaves, extra virgin olive oil	13
<b>Roasted Jalapeño &amp; Chicken Breast</b> monterey jack, cilantro, grilled onion, tomato sauce	14
<b>Goat Cheese &amp; Caramelized Onion</b> sun-dried tomato, cremini mushroom, olives, tomato sauce arugula	14
<b>Create Your Own</b> mozzarella flatbread, choice of up to three toppings	14

additional toppings \$1

toppings: pepperoni, sausage, applewood smoked bacon, jalapeño, olives,  
artichoke, garlic, spinach, onion, mushroom, peppers, goat cheese, feta

"Anyone who's a chef, who loves food, ultimately knows that all that matters is: 'Is it good? Does it give pleasure?"

**Anthony Bourdain**