

LUNCH MENU

Field-to-fork

SMALL

- Market Soup 8
- Kale & Little Gem Lettuce Salad *torn croutons, roast garlic anchovy vinaigrette, grated parmesan cheese* 9
- Farmhouse Market Salad *shaved fennel, radish, blood orange, sugar snap peas, peacock farms golden flame raisins, coleman farms lettuces, goat cheese, pistachios, dijon red wine vinaigrette* 10
- Roasted Beet Salad *arugula, goat cheese, walnuts, horseradish & dijon vinaigrette* 12
- Grilled Asian Beef Short Ribs *butter lettuce, green papaya salad, sweet & spicy dipping sauce* 14
- Prince Edward Island Mussels *white wine, garlic, herb butter, bread crumbs, grilled garlic bread* 16
- House Cured Salmon & Grilled Pumpnickel Bread *persian cucumber & radish salad, pickled red onions, tomatoes, capers, whole grain mustard* 15

GREEN

- Chopped Grilled Vegetable Salad *balsamic grilled vegetables, chopped lettuces, feta cheese, avocado, red wine dijon vinaigrette* 16
add grilled chicken - 5. shrimp - 9, salmon - 10
- Gorgonzola & Granny Smith Apple Salad *candied pecans, dried cranberries, mixed lettuces, raspberry vinaigrette* 16
add grilled chicken - 5. shrimp - 9, salmon - 10
- Asian Chicken Salad 2.0 *savoy cabbage, red bell peppers, carrots, red onions, persian cucumbers & baby bok choy, crispy won ton chips, oranges, cilantro & mint, sesame vinaigrette, sesame seeds* 17
- Grilled Citrus Glazed Salmon Salad *tangerines, roast leeks, dried cranberries, roast golden beets, quinoa, mixed lettuces, balsamic vinaigrette, candied pecans, preserved meyer lemons* 23
- Seared Albacore Tuna & Asian Noodle Salad *windrose farms asian greens, english pea puree, pickled watermelon radish, tangerine vinaigrette, crispy won ton chips* 24
- Grilled Hanger Steak Salad *gorgonzola cheese, roast carrots, pee wee potatoes, avocado, little gem lettuce, walnut, dijon vinaigrette, pickled red onions* 25

LUNCH

- RG Burger *pancetta bacon cheddar cheese, butter lettuce, tomato, brioche bun, house made pickles, house made fries* 17
- Grilled Tuna Albacore Sandwich *arugula, pickled red onions, basil mayonnaise, ginger, sweet hawaiian bun, asian slaw* 17
- Pizza of the Day MP
- Sea Scallops, Shrimp & Romesco Sauce *celery, sweet onions, green beans, potatoes, capers, nicoise olives, lemon shallot vinaigrette* 30
- Panko Crusted Icelandic Cod and Tehachapi Grain Project Farro *sprouting broccoli, kimchi, caramelized onions, grilled baby bok choy, soy fish sauce, green papya relish, lime* 26
- Farmhouse Vegetable Bowl *roast spaghetti squash, spigarello and arugula pesto, maple bourbon butternut squash, white beans and greens, brussels sprouts, cipollini onions* 18

VEGGIES

- Kale Chips 3.5
- Charred Pomegranate Glazed Brussels Sprouts *cipollini onions, lemon, garlic* 8
- Roast "Spaghetti" and Arugula Pesto *spaghetti squash, spigarello, parmesan cheese, pine nuts* 8
- Braised Greens & Slow Cooked Beans *broth, grilled garlic bread* 8
- Asian Slaw *savory cabbage, sesame vinaigrette, sesame seeds* 5
- House Made Fries *farmhouse ketchup* 6

