

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 *strawberries, persian cucumbers, radish, red onion, sun gold tomatoes, mixed lettuces, goat cheese, pistachios, sugar snap peas, balsamic 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 - 12, salmon - 10
- Gorgonzola & Granny Smith Apple Salad *candied pecans, dried cranberries, mixed lettuces, raspberry vinaigrette* 16
add grilled chicken - 5, shrimp - 12, salmon - 10
- Asian Chicken Salad 2.0 *savoy cabbage, red bell peppers, carrots, red onions, persian cucumbers & baby bok choy, crispy won ton chips, kumquats, cilantro & mint, sesame vinaigrette, sesame seeds* 17
- Grilled Citrus Glazed Salmon Salad *mixed lettuces, fava beans, asparagus, quinoa, roasted leeks, sungold tomatoes, candied pecans, preserved meyer lemons, charred meyer lemon vinaigrette* 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, 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 papaya relish, lime* 26
- Farmhouse Vegetable Bowl *pea tendrils & sugar snap peas, braised greens & white beans, roast apple molasses glazed satsumaimo sweet potatoes, asparagus, sun gold tomatoes, radish, fennel & charred spring onion, fried green tomato* 21

VEGGIES

- Kale Chips 3.5
- Roast Satsumaimo Sweet Potato *apple cider molasses glaze* 8
- Roast Cauliflower Steak *cauliflower, chimichurri sauce* 9
- 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

