

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 *peaches, persian cucumber, heirloom cherry tomatoes, radish, mixed lettuces, pistachios, flame raisins, goat cheese, basil, 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, asparagus, quinoa, roasted leeks, heirloom cherry tomatoes, candied pecans, preserved meyer lemons, charred meyer lemon vinaigrette* 23
- Seared Albacore Salad *heirloom cherry tomato and olive tapenade, heirloom tomatoes, green beans, sweet onions, nicoise olives, capers, hard-boiled egg, pee wee potatoes, dijon vinaigrette* 24
- Grilled Hanger Steak and Heirloom Tomato Salad *gorgonzola cheese, green beans, kale and little gem lettuce, roast garlic anchovy vinaigrette, crispy fried satsumaimo sweet potato* 25

LUNCH

- RG Burger *pancetta, cheddar cheese, butter lettuce, tomato, brioche bun, house made pickles, house made fries* 17
- Grilled Albacore Tuna 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* 32
- 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* 28
- Farmhouse Vegetable Bowl *grilled corn, summer squash and tehachapi grain project farro, blistered green beans, heirloom cherry tomatoes and garlic, chipotle braised greens, fried shishito pepper, grilled peach chutney* 23

VEGGIES

- Kale Chips 3.5
- Roast Satsumaimo Sweet Potato *apple cider molasses glaze* 8
- Roast Cauliflower Steak *cauliflower, chimichurri sauce* 9
- Grilled Corn and Summer Squash "Succotash" *fried shishito pepper* 9
- Asian Slaw *savoy cabbage, sesame vinaigrette, sesame seeds* 5
- House Made Fries *farmhouse ketchup* 6

