

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 *persian cucumbers, radish, persimmons, cherry tomato, pistachios, golden flame raisins, mixed lettuces, goat cheese, pomegranate 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

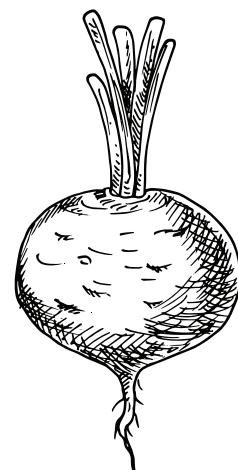
- Chopped Grilled Vegetable Salad *balsamic grilled vegetables, chopped lettuces, feta cheese, avocado, red wine dijon vinaigrette* 16
add grilled chicken - 6, shrimp - 12, salmon - 12
- Gorgonzola & Granny Smith Apple Salad *candied pecans, dried cranberries, mixed lettuces, raspberry vinaigrette* 16
add grilled chicken - 6, shrimp - 12, salmon - 12
- 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 Pomegranate Glazed Salmon Salad *roast butternut squash, pink lady apples, roast leeks, quinoa, mixed lettuces, charred meyer lemon vinaigrette, pomegranate seeds* 25
- 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* 25
- Grilled Prime Flat Iron Steak Salad *roast carrots and beets, pee wee potatoes, gorgonzola cheese, little gem lettuce, roast garlic vinaigrette, crispy sun choke chips, horseradish yogurt* 26

LUNCH

- RG Burger *pancetta, cheddar cheese, butter lettuce, red onion, 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
- Shrimp, Sea Scallop and Root Vegetable Ribbons *caramelized cauliflower, arugula, pureed satsumaimo sweet potatoes and cauliflower, raspberry vinaigrette, pomegranate seeds, candied pecans* 34
- Panko Crusted Icelandic Cod *roast butternut squash, cipollini onions, kale, caramelized cauliflower, tebachapi grain project red fife and sonora, pureed cauliflower and satsumaimo sweet potato, apple cider molasses glaze, granny smith apples* 32
- Farmhouse Vegetable Bowl *roast spaghetti squash with broccolini, arugula pesto with pine nuts and parmesan cheese, braised greens and white beans, roast maple bourbon butternut squash, blistered brussel sprouts and cipollini onions, pomegranate glaze, crispy sunchoke chips* 24

VEGGIES

- Kale Chips 3.5
- Roast Satsumaimo Sweet Potato *apple cider molasses glaze* 8
- Roast Cauliflower Steak *cauliflower, chimichurri sauce* 9
- Blistered Brussel Sprouts *cipollini onions, pomegranate glaze* 10
- Asian Slaw *savoy cabbage, sesame vinaigrette, sesame seeds* 5
- House Made Fries *farmhouse ketchup* 6



WINE & BEVERAGES

PINK, WHITE & BUBBLES

Rose <i>Mont Gravet</i> 2016 Languedoc	11gl	33btl
Rose <i>Triennes</i> 2016 Provence		37btl
Chardonnay <i>Alias</i> 2016 Monterey	12gl	42btl
Chardonnay <i>Liquid Farm</i> 2015 Sta Rita Hills	17gl	65btl
Chardonnay <i>Ramey</i> 2014 Russian River		62btl
Chardonnay <i>Du Grappin</i> Bourgogne Blanc 2015		45btl
Chardonnay <i>Michel Mallard Ladoix "les" Grechons</i> 2014 Burgundy		105btl
Chardonnay <i>Kistler "Les Noisetiers"</i> 2015 Sonoma County		107btl
Sauvignon Blanc <i>Santa Barbara Winery</i> 2016	12gl	40btl
Sauvignon Blanc <i>Sea Pearl</i> 2017 Marlborough	10gl	35btl
Pinot Grigio <i>La Fiera</i> 2016 Veneto	10gl	36btl
Pinot Gris <i>Villa Wolf</i> 2016 Pfalz	11gl	37btl
Riesling <i>Dr Thanisch</i> 2016 Mosel	10gl	34btl
Gruener Veltliner <i>Pratsch</i> 2016 Niederosterreich	10gl	32btl
Muscadet <i>Le Charmel</i> 2016 Sevre et Maine	9gl	31btl
Sancerre <i>Henri Bourgeois</i> 2016 Loire Valley		50btl
Pigato <i>La Ginestraia</i> 2015 Liguria		48btl
Albariño <i>Paco & Lola</i> 2016 Rias Baixas		35btl
Chenin Blanc <i>MAN</i> 2016 Paarl		29btl
Torrontes <i>Bodega Colomé</i> 2016 Salta		37btl
Prosecco <i>Adami</i> NV Valdobbiadene	12gl	50btl
Brut <i>Jacquart</i> NV Reims	18gl	80btl
Brut Rosé <i>Drappier</i> NV Reims	21gl	100btl

RED

Pinot Noir <i>Department C</i> 2013 Sonoma Coast	17gl	60btl
Pinot Noir <i>Failla</i> 2015 Sonoma Coast		63btl
Pinot Noir <i>Tyler</i> 2015 Santa Barbara		53btl
Pinot Noir <i>Paul Hobbs "Crossbarn"</i> 2014 Sonoma Coast		57btl
Pinot Noir <i>Soter "North Valley"</i> 2015 Willamette Valley		50btl
Pinot Noir <i>Zotovich "Reserve"</i> 2013 Sta. Rita Hills		100btl
Pinot Noir <i>Calera "Reed"</i> 2013 Mt. Harlan		105btl
Pinot Noir <i>Brulian</i> 2013 Gap's Crown		80btl
Merlot <i>Shafer</i> 2014 Napa		102btl
Merlot <i>Gundlach Bundschu</i> 2014 Sonoma		46btl
Cabernet Blend <i>Lagone</i> 2014 Bolgheri	12gl	43btl
Cabernet Sauvignon <i>Fortress</i> 2013 Sonoma	17gl	61btl
Cabernet Blend II 2014 Napa		105btl
Cabernet Sauvignon <i>Levendi "Sweet Water Ranch"</i> 2014 Napa		86btl
Cabernet Sauvignon <i>La Jota "Howell Mtn."</i> 2003 Napa		155btl
Cabernet Sauvignon <i>Medlock Ames</i> 2014 Bell Mountain		75btl
Cabernet Sauvignon <i>Lewis Cellars "Mason's"</i> 2015 Napa		99btl
Grenache <i>Penville "Chingon"</i> 2015	15gl	55btl
Zinfandel <i>Dashe Cellars</i> 2014 Dry Creek		59btl
Chianti <i>Classico Badia a Coltibuono "RS"</i> 2014 Tuscany	11gl	36btl
Barbera <i>Germano Angelo</i> 2015 Piemonte	12gl	38btl
Syrah <i>Emanuel Tres</i> 2013 Santa Ynez	14gl	45btl
Tempranillo <i>Palacios Remondo "La Vendimia"</i> 2015 Rioja		35btl
Malbec <i>La Madrid</i> 2014 Lujan de Cuyo		28btl
Syrah <i>Lewis Cellars "Ethan's"</i> 2014 Napa		75btl
GSM <i>Leverage "Trajectory"</i> 2014 Paso Robles		90btl

THE USUAL SUSPECTS

Brut <i>Blanc de Blancs Schramsberg</i> 2014 CA	69btl
Brut <i>Veuve Clicquot "Yellow Label"</i> NV Reims	115btl
Fume Blanc <i>Ferrari Carano</i> 2016 Sonoma County	36btl
Sauvignon Blanc <i>Cakebread</i> 2016 Napa Valley	59btl
Chardonnay <i>Cutrer "Russian River Ranches"</i> 2015 Sonoma	49btl
Chardonnay <i>Mer Soleil "Reserve"</i> 2015 Sta. Lucia Highlands	72btl
Chardonnay <i>Rombauer</i> 2016 Carneros	79btl
Merlot <i>Provenance</i> 2013 Napa	46btl
Cabernet Sauvignon <i>Caymus</i> 2014 Napa	150btl
Cabernet Sauvignon <i>Trefethen</i> 2013 Napa	110btl

BEER

Please inquire about our rotating beer list!

OTHER BEVERAGES

Soft Drinks	
<i>Coke, Diet Coke, Sprite</i>	3
House Made Lemonade	5
Bambucha Kombucha	5
Iced Tea - Paradise Blend	3.5
Hot Tea - Serendipitea	4.5
Caribbean Coffee	3.5
BLK Cold Brew Coffee	6
Mountain Valley Spring Water	
<i>Sparkling - 16oz</i>	4
<i>Sparkling - 25oz</i>	6
<i>Still - 16oz</i>	4
Erdinger Non Alcoholic Beer	5

Corkage \$25/Bottle

