

FARMER REL LUNCH

SMALL PLATES

BLUE CRAB & AVOCADO TACOS \$18
BLUE CRAB SALAD, WONTON, PICKLED ONION

ARTISANAL CHEESE & CHARCUTERIE BOARD \$18
SELECTION OF SEASONAL CURED MEATS,
ARTISAN CHEESES WITH ACCOUTREMENTS

*ROSEMARY LAMB CHOPS \$16 ^{GF}
BUTTERNUT SQUASH PUREE, CRISPY CHICKPEAS, BALSAMIC

DUCK SPRING ROLLS \$13
CUCUMBER SALAD, SWEET CHILI DIPPING SAUCE

SANDWICHES

ALL SERVED WITH CHOICE OF FRIES, SWEET POTATO FRIES,
OR BABY ARUGULA WITH SHAVED FENNEL AND LEMON VINAIGRETTE

*BLACKENED AHI TUNA \$18
SMASHED AVOCADO, ASIAN SLAW, BRIOCHE BUN

SHRIMP PO' BOY \$16
CAJUN TEMPURA, LEMON TABASCO AIOLI, TOMATO, ICEBERG

*FIRE BURGER \$18
BACON, AGED CHEDDAR, LETTUCE, TOMATO, HOUSE PICKLE, SPICY MAYO, BRIOCHE BUN
FOR A VEGGIE OPTION, MAKE IT AN IMPOSSIBLE BURGER

RED BIRD FARMS CHICKEN CAPRESE \$15 ^{V†}
TOMATO JAM, BASIL AIOLI, BUFFALO MOZZARELLA, ARUGULA

*CROQUE MONSIEUR / MADAME \$15/17
APPLEWOOD HAM, MORNAY, GRUYERE, SOURDOUGH / FRIED EGG

ENTRÉES

*QUINOA BOWL \$16 ^{GF †}
FRIED EGG, BABY KALE, BUTTERNUT SQUASH, BRUSSEL SPROUTS, CRANBERRY, PUMPKIN SEEDS
ADD PROTEIN OF CHOICE FOR \$8

*SKUNA BAY SALMON \$24 ^{V†}
FARRO RISOTTO, BABY ROOT VEGETABLES, LEMON BEURRE BLANC

*GRILLED RED SNAPPER \$24 ^{V†}
LEMONGRASS COCONUT CURRY, RICE NOODLES, BOK CHOY, CARROT, SNAP PEAS

*C.A.B FLAT IRON STEAK \$22 ^{V†}
WILD MUSHROOM BREAD PUDDING,
GARLIC PARMESAN CREAMED SPINACH, CABERNET VEAL REDUCTION

SOUPS & SALADS

ADD GRILLED CHICKEN, STEAK, SALMON,
OR BLACKENED SHRIMP TO ANY SALAD \$8

BABY ICEBERG WEDGE \$13
CANDIED BACON, POINT REYES BLUE,
ASIAN PEAR, OVEN-ROASTED TOMATO,
SPICED WALNUT, GREEN GODDESS DRESSING

ORGANIC LITTLE GEM CAESAR \$12 ^{V†}
ANCHOVY, TOMATO, PARMESAN, EGG, BRIOCHE CROUTON

KALE & QUINOA \$13 ^{GF V †}
SHAVED APPLE, PISTACHIO, FENNEL
MANCHEGO, PUMPKIN SEEDS, SAGE VINAIGRETTE

SOUTHWEST COBB \$18 ^{GF}
BLACKENED CHICKEN, TOMATO, AVOCADO, CORN, BACON,
BLACK BEAN, PEPPER JACK, CILANTRO LIME RANCH

*BLACK & BLUE \$18
GRILLED STEAK, ROMAINE, EGG, FRAZZLED ONION,
CHERRY TOMATOES, CELERY, MAYTAG DRESSING

ROASTED CHICKEN GREEN CHILI \$10
CRISPY TORTILLA, SCALLIONS, AGED CHEDDAR

CHEF'S SOUP DU JOUR \$9

FARMS & CURATORS

OUR KITCHEN STRIVES TO SOURCE FROM LOCAL,
AND SUSTAINABLE FARMS WHENEVER POSSIBLE.



V: VEGETARIAN GF: GLUTEN FREE

20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.