



Lunch Starters

TODAY'S SOUP seasonal ingredients	9
FRENCH ONION SOUP sourdough croutons, gruyere cheese	9.5
GRILLED CASTROVILLE ARTICHOKE parmesan cheese, bread crumbs, meyer lemon aioli	12
PABLO'S FISH TACOS ^{GF} guacamole, mango-pepper salsa	15
FRITTO MISTO calamari, shrimp, blue lake beans, fennel, spicy aioli	15
ROASTED JALAPENO GUACAMOLE fresh lime, queso fresco, tortilla chips	14
DUNGENESS CRAB CAKE green papaya, mango, cilantro salad, sriracha aioli	14
HEIRLOOM APPLE SALAD san daniele prosciutto, local k&j apples, chicory salad, red wine vinaigrette, fruit chutney	14
CAGGIANO SAUSAGE FLATBREAD mozzarella cheese, san marzano tomato sauce, basil	15
SEASONAL FLATBREAD caramelized onions, black mission figs, bleu cheese, arugula, prosciutto	15

Salads

FARM TO TABLE ^{GF} local heirloom tomatoes, buffalo mozzarella cheese, hawaiian black sea salt, oregano oil, basil, croutons	14
CLASSIC WEDGE ^{GF} iceberg lettuce, smoked bacon, tomato, point reyes bleu cheese	12
CAESAR creamy roasted garlic dressing, romaine, croutons add chicken or bay shrimp	12 5
THE COBB ^{GF} grilled chicken, smoked bacon, cherry tomatoes, point reyes bleu cheese, avocado, farm eggs, sherry vinaigrette	17
DUNGENESS CRAB LOUIE ^{GF} field greens, avocado, cucumber, cherry tomatoes, hardboiled egg, louie dressing	19

Sandwiches

choice of mixed greens, french fries, cole slaw, or fruit	
PULLED PORK slow roasted pork shoulder, our bbq sauce, red onion, celery seed coleslaw, model bakery roll	14
TRADITIONAL TURKEY CLUB roasted turkey, lettuce, tomato, bacon, mayonnaise, toasted sourdough bread	16
FRENCH DIP shaved roast beef, horseradish cream, au jus	16
GRILLED CHICKEN point reyes bleu, bacon onion jam, arugula, ciabatta roll	15
ROASTED PORTABELLA EGGPLANT roasted piquillo pepper and goat cheese spread, grilled onions, arugula, telera roll	14

Entrees

TODAY'S OMELET seasonal ingredients	AQ
TUNA NICOISE TARTINE shallots, capers, cornichons, butter lettuce, hardboiled eggs, albacore tuna, grilled sourdough	14
PAN ROASTED PETRALE SOLE spinach, mashed potatoes, lemon caper brown butter sauce	18
PASTA BOLOGNESE ^{GF AVAILABLE} veal, pork, beef, pappardelle noodles, parmesan, parsley	22
AMERICAN KOBE BURGER cheese: point reyes bleu cheese, cheddar, swiss, american choice of a side: fries, side salad, onion rings, cole slaw, (truffle fries \$5) add: \$2.75 hobb's applewood smoked bacon, guacamole, sautéed portobello mushrooms, fried egg, balsamic glazed onions	17

CHEF DE CUISINE – PABLO JACINTO

We support healthy, abundant oceans as part of the Seafood Watch program. Please advise your server of any food allergies prior to ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

^{GF} indicates this menu item is gluten free | Parties of eight or more, an eighteen percent gratuity will be applied.