

Lunch Menu

Starters

- goat cheese and grilled peach fondue** artisan bread, mild fresno chiles **8**
- sweet potato roasted corn bisque** san joaquin gold and mild fresno chili bowl **5.5** large bowl **8** ♪
- roasted pork posole soup** avocado, tomato, radish and red onion bowl **5.5** large bowl **8**
- white truffle scented mac-n-cheese** white truffle cream and san joaquin gold **8**
- kitchen salad** baby field greens, grape tomatoes, cucumbers and sherry vinaigrette **6**

Entrée Salads

- blackberry glazed salmon** green beans, shallots, grape tomatoes, quinoa, cucumbers, sherry vinaigrette **16*** ♪
- roasted chicken and strawberry salad** mango, mozzarella, white balsamic vinaigrette and almonds **11** ♪
- key west shrimp with arugula and romaine** shaved fennel, pear tomatoes, cucumbers, and avocado **14** ♪
- roasted beef tenderloin with baby greens** fingerling potatoes, olives, green beans and onions **14*** ♪
- tossed salad** red bird farms grilled chicken, avocado, bacon, egg, grape tomato, red onions and amish blue **12** ♪

Sandwiches

- sandwich selections come with a choice of "kitchen salad" or french fries. add truffle parmesan fries for **3**
- roasted turkey** grilled sweet potato, roasted red peppers, arugula, basil lime aioli, nine grain bread **10**
- the "kitchen" BLT** 24 hour braised pork belly, tomato, arugula, avocado and herb aioli **11**
add chicken or short rib **5**
- boneless beef short rib sandwich** horseradish cream, american cheddar, arugula, crispy onions **11**
- harris ranch "kitchen" burger"** goat cheese, caramelized onions, arugula and tomato **12***
- ancho roasted chicken sandwich** avocado, jack cheese, bacon, onions and red pepper aioli **10**
- chili roasted pork sandwich** cheddar cheese, pickled onions, fresh pickles, house slaw and red wine mustard **11**

Entrees

- chardonnay and saffron steamed mussels** fennel, garlic, parsley and grilled crostini **16**
- vegetable risotto** roasted corn, asparagus, grape tomatoes, parmesan cheese, corn jus **14**
- grilled beef tenderloin** amish blue cheese potatoes, red wine gastrique and green bean salad **18*** ♪
- wood grilled breast of chicken** green chili mac-n-cheese, agave glazed grilled carrots **14**
- grilled sustainable salmon** blackberry glaze, small potatoes, roasted corn and baby cabbage **16*** ♪

In the kitchen

Nick Hillary, Moriah Kemp, Dave Rico

* some items may contain undercooked proteins, this may increase the chance of foodborne illness

♪ gluten free

We happily split checks up to 4 people per party.