



Lunch

CRISPY DELTA ASPARAGUS, TRUFFLED LEMON AIOLI	10
GARDEN LETTUCES SALAD, RUMIANO DRY JACK AND CANDIED GARLIC VINAIGRETTE	9
PURÉE OF POTATO AND PARMESAN SOUP, APPLEWOOD SMOKED BACON, FRIED BLACK PEPPER AND CRISPY SHALLOTS	10
SMOKED SALMON RILLETES, GRILLED SOURDOUGH, REMOULADE AND PEA GREENS	9
CAESAR SALAD, SOURDOUGH CROUTONS, BOQUERONES AND PARMESAN	10
GRILLED FINGERLING POTATO SALAD, DELTA ASPARAGUS, GREEN GARLIC AND GRAIN MUSTARD VINAIGRETTE	11
AHI TUNA TARTARE, PRESERVED LEMON AND PINE NUTS, TOAST POINTS	16



Entrees

HOUSE MADE TAGLIARINI,	16
ROASTED LOCAL PETRALE SOLE, FINGERLING POTATOES, DELTA ASPARAGUS AND LEMON CAPER BUTTER	24
GRILLED CHICKEN BREAST, PRESERVED LEMON POLENTA, BROCCOLI AND PEARL ONIONS, POULTRY JUS	17
SHORT RIB GRILLED CHEESE, AGED CHEDDAR, BRIOCHE, WARM FRISÉE SALAD AND POACHED EGG	17
HAWKS BURGER, WAGYU BEEF, BRIOCHE BUN, PICKLED CUCUMBERS AND FRENCH FRIES	17
GRILLED DUROC PORK CHOP, BRAISED MUSHROOMS, TOASTED SESAME, SOY CARAMEL AND BLACK GARLIC	23
ALMOND WOOD GRILLED HANGER STEAK SANDWICH, BUTTERED SOURDOUGH, SHAFTS BLUE CHEESE, RED ONION AND STEAK FRIES	20