



# LUNCH & DINNER

## To Share

- CHEESE & CHARCUTERIE** 26  
Assorted artisan cheese & cured meat, pickled vegetable, dried fruit, nuts, crostini
- BAKED RICOTTA** 16  
Cured tomato, spicy eggplant tapenade, oregano, pesto, aged balsamic, grilled sourdough (V)
- TRUFFLE FRIES** 12  
Lemon garlic aioli (GF)
- WINGS (6 or 12)** 17 | 25  
Marinated chicken wings, choice of: spicy mango or Buffalo sauce, crudités, and buttermilk dressing (GF)
- SHRIMP COCKTAIL** 19  
Poached tiger shrimp, classic cocktail sauce, chipotle dipping sauce, lemon (GF)
- AHI POKE** 20  
Sushi grade ahi tuna, cucumber, avocado, bell pepper, wakame seaweed, wonton crisp, Japanese dressing, chipotle dipping sauce, lemon (GF)

## Soup and Salad

- CLAM CHOWDER** Cup 10  
Sourdough Bowl 14
- THE SET COBB SALAD** 20  
Chopped Romaine, grilled chicken, bacon, cherry tomato, egg, blue cheese, avocado, shallot vinaigrette (GF)
- HEIRLOOM TOMATO & WATERMELON** 16  
Wild arugula, mint, orange oil, vinaigrette, aged balsamic, cracked pepper, feta, crostini (V)
- FARMER'S SALAD** 15  
Local greens, seasonal produce, herb ricotta, candied almonds, black garlic vinaigrette (V, GF)
- CAESAR WEDGE** 17  
Baby red romaine, cured golden tomato, torn crouton, espelette pepper, chef's Caesar dressing
- ADDITIONS**  
chicken 6 | shrimp 8  
steak 14 | salmon 15

## Favorites

- FRIED CHICKEN SAMMIE** 20  
Coriander poblano slaw, pickles, garlic-lemon aioli, sesame bun  
Nashville hot chicken style 2
- THE SET BURGER** 21  
8oz Angus beef patty, caramelized onion, lettuce, tomato, garlic aioli, fries. Choice of cheese (Gruyère, white Cheddar, American or blue cheese)
- MEDITERRANEAN BURGER** 20  
Sumac seasoned "Beyond Meat" patty, grilled red onion, spicy ketchup, cilantro, plant-based feta, charcoal sesame bun, fries (VN)
- LOBSTER ROLL** 28  
Maine lobster salad, New England butter roll, fries
- BAJA FISH TACOS** 21  
Beer battered cod, roasted corn salsa, cabbage slaw, smashed avocado, corn tortilla
- MARGHERITA PIZZA** 20  
House tomato sauce, basil, mozzarella (V)
- CALABRESE PIZZA** 22  
House tomato sauce, mozzarella, spicy Calabrese dry salami

**ADDITIONS** avocado 2 | bacon 2 | fried egg 2

## Mains

- SURF & TURF** 55  
10oz Prime New York, grilled shrimp, whipped Yukon gold potato, grilled asparagus, horseradish butter, red wine demi-glace (GF)
- LOBSTER MACARONI & CHEESE** 37  
Maine lobster meat, cavatappi pasta, house cheese sauce, smoked bacon, chive, parsley
- SEARED SUSTAINABLE SALMON** 36  
Green garbanzo, teardrop tomato, yellow squash, roasted carrot, roasted red pepper pesto butter sauce (GF)
- BBQ CHICKEN** 34  
10oz "airline" free range chicken breast, sweet corn-basil grits, collard greens, honey butter corn bread, BBQ pan drippings

V = VEGETARIAN  
VN = VEGAN  
GF = GLUTEN FREE

An 18% gratuity will be added to parties of 6 or more.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

**WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known in the State of California to cause cancer and birth defects or other reproductive harm.