

Charcuterie & Artisanal Cheese Board (for two) / Trio of cheeses and Italian meats	
seasonal fruits, bacon wrapped date, olives, walnuts and crackers	31

Starters

Bruschetta / served with fresh mozzarella, basil on baguettes	14
Bacon-wrapped Dates / dates, blue cheese and bacon served with a petite salad	16
Baked Brie / walnuts, salted Carmel, seasonal fruit, warm baguette & crackers	21
Grilled Shrimp Cocktail / celery, lemon, cocktail sauce	19
Smoked Salmon / Tomatoes, onion, capers, cream cheese on a toast point	19

Salads

Greek / Mixed greens, salami, feta, olives, purple onion, tomatoes, Greek dressing	18
Harvest salad / mixed greens, apricot, fig, walnut, apple, blue cheese, sesame dressing	18
Lobster Louie / Romaine, boiled egg, cucumber, avocado, bacon, lemon, shrimp, thousand island dressing	28
Burrata Caprese / Burrata, heirloom tomatoes, basil, pesto, pancetta, balsamic reduction, chili flake, banquette.	19

Soup du Jour

Soup / served with warm bread basket and butter	13
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Flat Breads

Alla Genovese / Grilled Chicken, onion, basil pesto, mozzarella cheese	29
La Bistro / Fig compote, ham, onion, pistachio, arugula, mozzarella cheese	29
Margherita / Marinara sauce, basil, mozzarella cheese	29
Mediterranean / Salmon, capers, onion, tomato, mozzarella cheese	29

Our menu may offer items with peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize Cross contamination, please alert your server for any allergies.

Sandwiches

All served with potato salad and fresh fruit

The Americana / Ham, turkey, bacon, cheddar, pepper jack and Swiss
with mayonnaise, mustard, tomato and lettuce served on multi grain bread 19

BLT / Bacon, lettuce, tomato, mayonnaise served on multi grain bread 18

Chicken Avocado Melt / Chicken, avocado, Swiss cheese, tomato, mayonnaise,
spicy Mustard on multi grain bread 20

French Dip / Roast beef, Swiss cheese, pepper jack cheese, grilled jalapeno served
on a warm baguette with au jus.

21

Red, White & blue / Oven-roasted turkey, blue cheese, Pepper jack, bruschetta on
sourdough 19

Tahquitz / Roast beef, pastrami, pepper jack, Monterey cheese, bruschetta
& Mayonnaise on sourdough 21

Turkey Pesto Melt / Turkey, bacon, pesto, pepper jack cheese with lettuce served
on multi grain bread 19

Wine Barrel / Pastrami, Swiss cheese, mustard and pickles on rye bread 21

Vegetarian

Avocado Toast / Fresh avocado, mozzarella, onion, Tomato bruschetta,
balsamic reduction on a multi grain bread. 15

Hummus / Tomato, cucumber, celery, mixed nuts, crackers, warm baguette 16

Spiritual retreat / Cucumber, Tomato, lettuce, Hummus, pesto, mozzarella
on multi grain. 16

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23% gratuity will be placed on all parties of 6 or more. No split checks on parties of 6 or more.

Entrée

Wild caught Halibut / Tomato, capers, onion, garlic, wild grain herbed rice	36
Chicken Marsala / Marsala wine sauce, mushrooms, garlic, onion, garlic puree potato, Seasonal vegetable	33
8oz Honey Brined Bone - in Pork Chop / braised cabbage in caraway seed, Caramelized spiced apple	33
Butternut Squash Ravioli / Browned butter, pistachios, crispy sage leaves, shaved parmesan cheese	30
8oz flat iron / Cabernet reduction, seasonal vegetable, roasted herbed petit Potatoes	36

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Saturday & Sunday, only

Brunch

Trio of grilled Shrimp 19

Lemon garlic, Spicy Chili, Ginger Lime with,
Tomato, Basil, mozzarella Crostini

Fresh Lump Crab cake 19

Mango, Pineapple & Avocado Chutney over mixed greens
with a Chardonnay Mustard dressing

Smoked Salmon 19

Tomato, Onion, Capers, Cream cheese on a toasted Bagel

Grass fed flat iron 36

8 oz flat iron, sauteed spinach, fried egg, Hollandaise Sauce, crusty potatoes

Quiche 19

Tomatoes, Onion, Bell Peppers, Mozzarella cheese, Pesto and Balsamic glaze

Monte Cristo Sandwich 21

Ham, Turkey, Swiss cheese, Toasted Brioche, trio of chutney, seasonal fresh fruit

Leanna's Croque Madame 21

Ham, Giovanni, Swiss Cheese, shirred egg, trio of chutney, seasonal Fresh Fruit.

Charcuterie & Artisanal Cheeses Plate 31

A Trio of Italian meats & Cheeses, dried fruits, olives, Almonds and Seasonal Fruit.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. Our menu may offer items with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consumer for people with peanut, tree nut, soy, milk, egg or wheat allergies.