



ESTABLISHED 1999

LUNCH MENU

STARTERS

Soup Of the Day Cup 8

Charcuterie Board Cheese/Meat or Mix Served Pickles, Mustard & Crostini **4 For 20 6 For 28 8 For 36**

Cheeses - Gorgonzola, Truffle, Brie, Manchego, Port Wine Derby

Meats - Bresaola, Coppa, Salami, Prosciutto Di Parma, Soprasetta

Artichoke Beignets – Served with Green Garlic Aioli **14**

Wood Owen Roasted Bell Pepper – Served with Goat Cheese, Basil Oil & Crostini **16 Gf**

Heirloom Tomato – Burrata Cheese, Pesto, Basil, Crostini & Balsamic Reduction **18 Gf**

Butternut Squash Gnocchi – Mascarpone Cream Sauce, Toasted Almond & Fried Sage **14 Full 28**

Brie And Caramelized Pear in Filo Rolls – Greek Yogurt & Mustard Honey Sauce **14**

Duck Spring Rolls – Served with Sweet Chili Sauce **16**

Mediterranean Spiced Beef Meatballs – Fresh Basil, Tomato Concasse, Parmesan Cheese & Marinara Sauce **16**

Calamari – Maui Onion Rings, Chili Lime Aioli & Cocktail Sauce **18**

Seaweed Wrapped Ahi Tuna – Teriyaki Glaze, Sweet Red Chili Sauce & Wasabi **18**

Crab Cakes – Sweet Corn & Tomato Salad, Aioli Sauce **20**

Red Wine Braised Grilled Octopus – Grilled Lemon, Celery, Red Onion & Oregano Lemon Vinaigrette **22 Gf**

SALADS

Wood Oven Roasted Red and Gold Beets – Organic Mix Green & Goat Cheese, Raspberry Vinaigrette **16 Gf/V**

Living Butter Lettuce – Sliced Orange, Pomegranate Seeds, Feta Cheese & Almond, Ginger-Orange Vinaigrette **16 Gf/V**

Caesar – Petite Romaine Heart, Parmigiano Reggiano & Croutons, Caesar Dressing **14 Gf/V**

Organic Mixed Green Salad – Brie Cheese, Grilled Bread & Cherry Tomato, Balsamic Vinaigrette **14 Gf/V**

Add Protein – Grilled Chicken **10**, Crab Cakes **18**, Grilled Salmon **18**, Grilled Skirt Steak **24**

WOOD OVEN PIZZA

Gluten Free Pizza Available

Mushroom – Mozzarella Cheese, Arugula & Drizzle White Truffle Oil **24 Gf**

Heirloom Tomato - Tomato Sauce, Mozzarella, Basil Leaves, Garlic & Balsamic **24 Gf**

Prosciutto Di Parma & Salami - Marinara, Mozzarella Cheese & Fresh Basil Leaves **26 Gf**

Smoked Salmon - Thin Slices of Potatoes, Meyer Lemon Crème Fraiche, Capers & Chives **26 Gf**

SANDWICHES

WE CAN DO OPEN FACE OR NO BUN

Herb Crusted Seared Petrale Sole – Caper Berry Aioli, Sliced Tomato & Lettuce + Your Side **26**

Skirt Steak – Caramelized Onion, Mushroom, Mozzarella Cheese & Green Garlic Mayo + Your Side **28**

Grilled Chicken – Aioli, Bell Pepper, Goat Cheese, Arugula, Sliced Tomato + Your Side **24**

CPB Hamburger– Beef (8oz), Cheddar Cheese, Sliced Tomato, Red Onion, Lettuce + Your Side **26**

Add to Burger Mushroom **3** – Avocado **3** – Bacon **3**

Choose Your Side SOUP - MIX GREEN – APPLE CABBAGE SLAW – CUCUMBER HERB MIX – ONION RINGS – FRIES

ENTRÈES

Grilled Skirt Steak – French Fries, Arugula Salad & Red Wine Demi Glaze Sauce **38 Gf**

Grilled Salmon – Organic Green Mix, Red Onion, Asparagus, Cherry Tomato, Fingerling Potato & Basil Oil **32 Gf**

Fulton Valley Chicken Breast - Roasted Potatoes, Wild Mushrooms, Brussels Sprouts & Marsala Wine Sauce **28 Gf**

Fennel Crusted Seared Ahi Tuna – Mango, Cucumber, Avocado, Arugula Salad & Teriyaki Glaze **36 Gf**

Dungeness Crab & Shrimp Ravioli - Shaved Asparagus, Chives, Vodka Cream Sauce **30**

Veal Ossobuco Ravioli - Truffle Cream Sauce, Crispy Mushroom & Saba Glaze **30**

Duck Ragout – Shell Pasta, Gremolata Sauce, Mire Poix & Veal Red Wine Sauce **30 Gf**

Spaghetti Meatballs – Beef Meatballs, Fresh Basil, Marinara & Parmesan **26 Gf**

Pasta Made by Cauliflower – Trumpet Mushrooms, Sundried Tomato, Brussel Sprout Chips, Garlic Wine Sauce **26 Gf/V**

Mushroom Risotto - Hen of The Wood Mushrooms, Asparagus, Green Peas & Drizzle Truffle Oil **28 Gf/V**

Vegetable Plate – Chef's Choice of Seasonal Sauteed Vegetables **26 Gf/V**

SIDE DISHES

Avocado 5 - Apple Cabbage Slaw 6 – Cucumber Herb Salad 6 – Onion Rings 7 – Gremolata Fries 7 – Baby Carrots 7 -

Brussel Sprout Chips 7 – Sauteed Red Swiss Chard 8 – Mashed Potato 8 - Sauteed Brussel Sprouts 9 –

Honey Roasted Cauliflower 9 – Grilled Asparagus 10 - Sauteed Mushrooms 12

Please Inform Us for Food Allergies and Any Dietary Restrictions

We Use Peanut Oil for All Fried Items - %20 Gratuity Apply Party of 6 or More