

LUNCH

SHARING *is* CARING

CITRUS CURED OLIVES V GF 10

CHIPS, GUACAMOLE & SALSA V GF 14

ROASTED GARLIC HUMMUS V 12
garlic herb flat bread

KALE & ARTICHOKE DIP GF 10
parmesan, just baked flat bread

SEARED TUNA CARPACCIO 16
sesame crust, togarashi-poke sauce

FILET MIGNON TARTAR 16
pretzel bread, roasted garlic dijon,
sunny side up quail egg

SOUP & SALADS

OVEN ROASTED TOMATO SOUP
CUP 8 / BOWL 10
goat cheese crostini, basil

CLASSIC CAESAR SALAD 14
focaccia, pecorino, white anchovy,
charred lemon

CAFFEINATED BEETS 10
goat cheese, hazelnut, arugula

CALIFORNIA COBB 16
romaine, grilled chicken breast, egg,
tomato, blue cheese crumbles,
pancetta chip, avocado, ranch dressing

BABY LETTUCES GF 10
kumquat, midnight moon, pistachio

ADD PROTEIN:

market fish 11 / grilled chicken 6 / steak 9

We proudly partner with and support local San Diego farmers featuring products from Coastal Roots Farm, Santa Monica Seafood, NEWPORT Meats Co, and Prager Brothers Bread.

BURGERS, WRAPS & MORE

SIRLOIN BURGER 18
8oz. beef patty, pepper relish,
aged white cheddar, roasted garlic aioli,
arugula

LAMB BURGER 17
½ pound ground lamb patty, arugula,
tomato, caramelized onion aioli,
feta cheese

GRILLED VEGGIE WRAP 14
sun dried tomato aioli, goat cheese,
arugula, flour tortilla

GOAT CHEESE & BACON 14
grilled brioche, goat cheese, fig jam,
candied bacon, watercress

GRILLED LOCAL FISH 22
grilled market fish, ciabatta bread,
romesco sauce, radish

APPLEWOOD SMOKED TURKEY 16
focaccia, house pickles, fontina,
baby lettuce, tomato, avocado aioli

SEASONS SIGNATURES

ROASTED SALMON 32
corn & fava bean succotash,
citrus gremolata

SHORT RIB TACOS GF 16
kimchi, apple, avocado, cilantro

PIZZAS *from the* OVEN

MARGHERITA 17
mozzarella, tomato, basil

MUSHROOM 18
fontina, taleggio, thyme

SAUSAGE 18
smoked paprika & fennel sausage,
tomato, swiss chard