

LUNCH MENU

STARTERS

SOUP of the DAY	9
FRIED CALAMARI	16
Fried calamari with tartar and cocktail sauce	
CRISPY BRUSSELS SPROUTS	8
Fried Brussels sprouts topped with parmesan cheese and served with a Calabrian chili aioli	
LIP SMACKIN' WINGS	15
Chicken wings tossed in buffalo sauce with a side of ranch	
MOZZARELLA STICKS	10
Served with marinara sauce	

BREAKFAST

MIKES SPECIAL	21
Grass fed ground beef, sauteed mushrooms, spinach, egg and roasted potatoes	
HUEVOS RANCHEROS	19
Two eggs, corn tortillas, black beans. House made rancheros sauce, avocado, sour cream	
and jack cheese with roasted potatoes	
FARM FRESH EGGS BREAKFAST	17
Eggs any style, served with a choice of applewood smoked bacon OR Italian sausage.	
BUTTER CROISSANT SANDWICH	18
A butter croissant topped with two eggs, applewood smoked bacon, fresh tomatoes, and cheddar chee	ese.

<u>PIZZA</u>

MARGHERITA	17
Mozzarella, tomato sauce, oregano, and fresh basil.	
SAUSAGE	21
Kale pesto sauce, mozzarella, Italian sausage, and roasted peppers.	

BURGERS

All burgers are 8 oz Grass Fed beef patties, served on a sesame brioche bun with tomato aioli spread, lettuce, tomato, red onion, sliced pickles, and fries. Sub Sweet Potato Fries or Onion Rings for an additional **2**. Sub any burger with Impossible patty for an additional **2**.

THE CLASSIC	17
With your choice of cheddar, Swiss, jack or American cheese	
GUACAMOLE & BACON	19
Applewood smoked bacon, guacamole with jack cheese	
THE ALOHA	18
Teriyaki glazed burger and grilled pineapple	
THE ROUND UP	19
Applewood smoked bacon, cheddar cheese, onion rings and BBQ sauce	
GARDEN	18
Garden veggie patty smothered in sautéed mushrooms and Swiss cheese	

SANDWICHES

Served with Fries or Side Salad. Sub Sweet Potato Fries or Onion Rings for an additional 2.

GRILLED AHI TUNA	18
Seared rare Ahi, pickled red onion, arugula and soy ginger aioli served on a sesame brioche bun	
B.L.A.T	17
Applewood smoked bacon, lettuce, avocado and tomato on choice of whole wheat or sourdough brea	d
TUNA MELT	18
Albacore tuna salad, sliced tomato, cheddar cheese on a grilled sourdough or whole wheat bread	
BLACK FOREST HAM and SWISS	18
Grilled Black Forest ham, tomato and Swiss cheese on a grilled hoagie roll with Dijon aioli	
TWO PIECE TURKEY CLUB	19
Roasted turkey, bacon, lettuce, tomato, mayo between two pieces of whole wheat or sourdough bread	d
CHIPOTLE CHICKEN	18
Grilled chicken breast, avocado, leaf lettuce, sliced tomatoes, jack cheese, chipotle aioli	
on a grilled hoagie roll.	
THE FARMERS MARKET	18
Avocado, cucumber, sliced tomato, lettuce, red onion, Jack cheese, Dijon aioli on	
your choice of whole wheat or sourdough bread.	

FAVORITES

BAJA FISH TACOS	18
Two fried cod tacos, cabbage, cilantro, guacamole, Pico de Gallo, chipotle aioli in flour tortillas	
AVOCADO TOAST	17
Thick sliced whole wheat toast, mashed avocado, tomato basil. Served with fries or a side salad.	
RIGATONI VODKA	20
Shallots, Applewood smoked bacon, parsley, vodka and tomato cream sauce.	
MOM'S SPAGHETTI	19
Spaghetti with Bolognese sauce and parmesan cheese. Add meatballs for 5.	

SPECIALTY SALADS

HEIRLOOM TOMATO and BURRATA Burrata, heirloom tomatoes, baby arugula, basil oil and balsamic glaze	18
SALAD NICOISE Seared rare Ahi tuna, mixed greens, fingerling potatoes, French green beans, Niçoise olives,	19
hard boiled egg with a balsamic vinaigrette. THAI BEEF SALAD Charred medium rare marinated skirt steak, Napa cabbage, romaine, arugula, cucumber, tomato,	22
carrot, bell pepper with a spicy peanut dressing. CHICKEN COBB SALAD Applewood smoked bacon, hearts of romaine, avocado, tomato, hard boiled egg, gorgonzola cheese	19
with ranch dressing. THE INSIDE SCOOP Half an avocado stuffed with a scoop of albacore tuna salad on a bed or romaine	18
tossed with house vinaigrette.	

<u>SALADS</u>

Add chicken 6, salmon 13, shrimp 12, or skirt steak 14 to any of the salads below.

MIXED GREEN SALAD	10
Mixed greens, radish, cucumber, cherry tomato, ricotta salata, and a balsamic vinaigrette.	
CAESAR SALAD	12
Romaine lettuce, Grana Padano, hard boiled egg, garlic croutons, and house-made Caesar dressing.	
PEAR SALAD	15
Mixed greens, candied walnuts, bosc pears, gorgonzola cheese, and a raspberry vinaigrette.	
BEET & ARUGULA SALAD	17
Red and golden beets, arugula, pistachios, oranges and goat cheese, and a citrus dressing.	

SIDES

French Fries 6 Sweet potato Fries, onion rings, or fruit 8 Side mixed greens, or Caesar salad 6