



spring menu 2018

breakfast

greek yogurt, market berries and fruit, nuts, seeds, san marcos farms honey

granola, fresh fruit, nuts, seeds, dried fruit

burrito: free range eggs, yukon gold potatoes, applewood bacon,
fire roasted poblanos, queso fresco, roasted tomato salsa

frittata: free range eggs, spinach, cherry tomatoes, broccoli, ricotta

breakfast bun: puff pastry, organic eggs, applewood smoked ham, spinach, mozzarella

breakfast bun: puff pastry, organic eggs, mushrooms, broccoli, spinach, mozzarella

steel cut oatmeal, organic dried fruit, nuts, seeds, maple syrup

“pastrami” style cured salmon, goat cheese spread, red onion, fried capers, arugula, ciabatta

sandwiches

char broiled "jidori" chicken breast, apple-cilantro calico slaw, sharp cheddar, baguette

conserved local catch, capers, cured olives, celery, red onion, sundried tomato, spinach, smoked
paprika aioli, rustica roll

“nueske’s” applewood smoked ham, hardboiled egg, house mustard, bread & butter pickle,
manchego, sour dough baguette

roasted sweet potato, drake family farms goat cheese, basil pesto, pickled red onion, baguette

grilled eggplant, sautéed broccolini, red bell pepper & white bean/roasted garlic hummus baguette

spice rubbed turkey, onion jam, roasted peppers, swiss chard, muenster, whole grain flat bread

braised brisket, arugula, sweet onions, horseradish cream, sharp cheddar, sourdough baguette

dry salami, ham, mortadella, provolone, mozzarella, giardiniera, mustard-aioli baguette

entrée salads

chopped salad; salami, turkey, provolone, celery, cherry tomato, cucumber, red onion, radish,

chick peas, romaine, lemon dressing

lentils, greens, char broiled eggplant, cip pickled heirloom carrots & beets, sunflower seeds,
golden raisin, sriracha vinaigrette

chipotle marinated "jidori" chicken, roasted corn, black beans, cherry tomato, peppers, red onion,
cucumber, radish, pepitas, romaine, cilantro-lime dressing

rice noodle salad: tofu, shiitake mushroom, napa cabbage, daikon, carrot, peanuts, cilantro, mint

happy hour hor d'oeuvres

local rock fish ceviche: tomato, avocado, onions, citrus, chilies, cilantro, sweet potatoes, cancha

antipasto: cured meats, marinated vegetables, cheese, artisanal bread

cured salmon "pastrami style", pickles, horseradish crème fraîche, brown bread

provisioners' hummus, market vegetables, garlic pita chips

assorted provisioners' pickles, olives, marinated cheese

soups

heirloom carrot, ginger, potage

green lentil, seasonal greens, celery, carrot, onion, vegetable broth

provisioners' seafood chowder

side salads

kale caesar, shaved parmesan, garlic croutons, classic dressing

little gem wedge, bacon, beets, blue cheese dressing

provisioners' potato salad

calico slaw

entrees

grilled "jidori" chicken breast, minted peas, orange-herb vinaigrette, lentils

beer-braised chicken stew, root vegetables, greens

chicken fajitas, black beans, cilantro rice,

corn tortillas, queso fresco, crema, roasted tomato salsa

lamb shank, braised greens, horseradish cream, polenta

roasted spice rubbed "korobuta" pork loin, fava beans, charred onion sauce,
sweet potato hash

salmon, red curry broth, bok choy, sugar peas, rice noodles

olive oil poached local catch, fennel, onion, carrot, tomato-saffron broth, new potato

provisioners' meatloaf, roasted pepper ketchup, creamed spinach, smashed potato

chick pea "vindaloo", cauliflower, carrots, eggplant, red bliss potato, dhal, basmati rice,
tomato chutney

desserts

assorted cookies

strawberry cobbler

chocolate "earthquake" cake

double fudge brownie

black rice pudding: sticky black rice, coconut milk, tropical fruit, banana leaf