

Express Lunch

Two Courses Appetizer and Entrée \$19 Three Courses Appetizer, Entrée and Dessert \$23

Appetizers

Roasted tomato soup, feta, crispy chick peas, Aleppo pepper

Gold and red beets, goat cheese, almonds, pickled ramps, cabernet vinegar

Mixed baby salads, shaved parmesan, balsamic vinaigrette

Spring lettuces and vegetables - charred ramp ranch dressing

Little gem lettuce, and snap peas Caesar dressing, focaccia croutons

Entrées

Pizza Margherita, tomato sauce, mozzarella, basil

Pizza with tomato sauce, sausage, cherry peppers, sweet onion

P.E.I. mussels, red curry cream, fava beans, and cilantro

Handmade potato gnocchi, tomato basil sauce or bolognese

Linguine with veal meatballs, plum tomatoes, herbed ricotta cheese

Whole wheat fettuccine, mixed vegetables, ramp gremolata, parmesan

Egg white frittata, chopped spinach, mushrooms, goat cheese

Chopped Greek salad with grilled chicken

Salmon and tuna burger, avocado, lemon hazelnut aioli, marinated beets

Grilled Hidden Fjord salmon, baby bok choy - citrus vinaigrette - grilled oyster mushroom

Pan-Fried or Grilled Chicken Milanese, mozzarella, baby arugula, tomato

Chicken "Scarpariello", hot cherry peppers, sausage, rosemary, spinach

Grilled chicken wrap, baby salad, sun dried tomatoes, grilled onions, tahini-lemon sauce

Niman Ranch chuck burger, cheddar, lettuce, tomato, sweet onion, peppa-

Desserts

Tiramisu / Bread Pudding / Sorbet /Gelato / Biscotti

Hob Nob Pino Noir | Smoking Loon Chardonnay | Principato Pino Grigio **\$6**