

LUNCH



Items may change with the seasons. Organic & NON-GMO are used as much as possible.

STARTERS

GF Half Dozen Pacific Oysters 19

Champagne Mignonette, Lemon

Slow-Cooked Chicken Quesadilla 12

Pico de Gallo, Sour Cream, Guacamole

GF Classic Prawn Cocktail 15

Gulf Shrimp, Cocktail Sauce

Crispy Brussels Sprouts 10

Applewood Smoked Bacon, Apple Cider Gastrique

Fritto Misto 14

Local Calamari, Shrimp, Zucchini, Sun Gold Tomato Sauce

SOUPS & SALADS

Add: Avocado 2, Chicken 7, Shrimp 8

GF Creamy Manila Clam Chowder 6 / 8

Caesar Salad 7 / 12

Seasonal Assorted Romaine, Parmigiano-Reggiano,
Croutons, Caesar Dressing

GF Farmers Market Salad 9 / 11

Organic Pear and Red Grape, Applewood Smoked
Bacon, Mixed Greens, Blue Cheese,
Apple Bourbon Vinaigrette

GF Chef's Soup of the Day 6 / 8

GF Strawberry Salad 9/14

Local Organic Strawberries, Baby Spinach, Feta
Cheese, Raspberry Balsamic Vinaigrette,
Marcona Almonds

GF Roast Baby Beets 8/14

Goat Cheese Parsnip Puree, Fresh Herbs, Porcini
Crumble, Mâche & Arugula Lettuce, Orange Balsamic
Vinegar, Lemon Olive Oil

GF Happy Boy Farm's Mixed Greens 6 / 9

Sherry-Shallot Vinaigrette

FLATBREADS

Californian 16

Artichokes, Tomato, Pesto,
Goat Cheese, Mozzarella,
Pepperoni

Tuscan Chicken 17

Grilled Chicken, Sun Dried
Tomato Pesto, Mozzarella,
Caramelized Onion, Roast Bell
Pepper, Chili Flake, Balsamic
Reduction

GF Asparagus & Fontina 17

Grilled Scallions, Garlic,
Lemon, Mint,
Pecorino Cheese



Local, organic cuisine,
naturally

LUNCH



Items may change with the seasons. Organic & NON-GMO are used as much as possible.

CHEF'S ORGANIC EGG DISH OF THE DAY

GF Chef's Choice Omelet 16

Arugula Salad with Fig Balsamic, Bacon
Roasted Red Onion, Wheat Toast

Scrambled Egg Platter 12

Arugula Salad with Fig Balsamic, Bacon,
Roasted Red Onion, Wheat Toast

SANDWICHES & BURGERS

Edgar's Burger 16

Gayle's Bun, Traditional Garnishes

Add: Bacon, Choice of Cheese, or Avocado: \$2 each

The Reuben 12

Pastrami, Swiss Cheese, Sauerkraut, Russian
Dressing, Rye Bread

Niman Ranch Hot Dog 9

Red Onion, Relish, Artisan Bun

Tuna Salad Wrap 12

Fresh Spinach, Tomato, Lettuce, Spinach Tortilla

Classic BLT 12

Bacon, Farm Fresh Lettuce, Local Tomatoes,
Mayonnaise, Wheat Toast

Quail Club 13

Chicken, Bacon, Avocado, Fried Egg, Tomato,
Lettuce, Whole Wheat Toast

Roast Turkey Sandwich 12

Provolone Cheese, Lettuce, Tomato, Avocado,
Applewood Smoked Bacon, Mayonnaise,
Served on a Toasted Francese Roll

Shaved Roast Beef Sandwich 14

Caramelized Onion, Swiss Cheese,
Horseradish Aioli,
Served on a toasted Francese Roll

ENTRÉES & ENTRÉE SALADS

Shrimp, Steak or **V** Vegetable Tacos 12

Pico de Gallo, Guacamole, Queso Fresco

GF Market Fish 28

Happy Boy Farm Salad, French Fries

Monterey Bay Sand Dabs 16 / 20

Fresh Vegetables, Potato Purée,
Caper Beurre Blanc

Fish & Chips 14

Breaded Pacific True Cod, French Fries,
Tartar Sauce

Pasta Calabrese 18

Strozzapreti Pasta, Roast Bell Pepper, Spicy Italian Sausage, Mint, Pecorino Romano

GF Classic Quail Cobb 14

Grilled Chicken, Organic Egg, Tomato, Bacon,
Avocado, Point Reyes Blue Cheese Crumbles,
Point Reyes Blue Cheese Dressing

GF Salmon Nicoise 18

76°C Egg, Romano Bean, New Potato, Olives,
Petit Field Greens, Sherry-Shallot Vinaigrette

18% service charge will be added to parties of 7 or more.

*Consuming raw or under cooked meat, seafood or egg products can increase your risk of a food-borne illness



Local, organic cuisine,
naturally