

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

Creamy Manila Clam Chowder 6 / 8

Herbs, Bacon, Potatoes

Caesar Salad 7 / 12

Seasonal Assorted Romaine, Parmigiano-Reggiano, Anchovy, 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 Baby Kale Salad 9 / 11

Marcona Almonds, Feta, Spelt Berries, Roasted Peppers, Citrus Vinaigrette

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, Caramelized Onion, Roast Bell Pepper, Chili Flake, Balsamic Reduction

Butternut Squash 16

Speck Ham, Roast Butternut Squash, Gruyere Cheese, Sage, Arugula



Local, organic cuisine,
naturally

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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 Franchise Rolle

Shaved Roast Beef Sandwich 14

Caramelized Onion, Swiss Cheese,
Horseradish Aioli,
Served on a toasted Franchise 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 Bolognese 18

Fresh Tagliatelle Pasta, Beef & Pork Ragu,
Aged Pecorino

GF Classic Quail Cobb 14

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

GF Market Catch Nicoise 17

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



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