

BISTRO

B R E A K F A S T M E N U

Monday to Friday 6:30AM - 10:30AM

H O T I T E M S

<p>Breakfast Sandwich 20</p> <p>Over-Easy Egg, Country Ham, Lemon Aioli, Arugula, Sourdough English Muffin</p>	<p>Buttermilk Pancakes 19</p> <p>Classic, Chocolate Chip, or Blueberry, Maple Syrup, and Butter</p>
<p>Avocado Toast 22</p> <p>Country Bread, Haas Avocado Mash, Soft Scrambled Egg, Fromage Blanc, Onion Sprouts, Spiced Pepitas</p>	<p>Classic Eggs Benedict 23</p> <p>Sourdough English Muffin, Canadian Bacon, Poached Eggs, Hollandaise +2 Spinach, +7 Smoked Salmon</p>
<p>Two Eggs Any Style 21</p> <p>Fingerling Breakfast Potato, Choice of Bacon, Ham, or Chicken Sausage</p>	<p>Smoked Salmon Plate 19</p> <p>Roasted Tomato, Shaved Onion, Capers, Cucumber, Cream Cheese, Toasted Bagel</p>
<p>888 Omelette 22</p> <p>Spinach, Mushroom, Tomato, Monterey Jack Cheese, Fingerling Breakfast Potato</p>	<p>Brioche French Toast 19</p> <p>Roasted Berry Compote, Maple Syrup, Honey Butter</p>

S M A L L I T E M S

<p>Cereals with Milk 10</p> <p>Granola, Cheerios, Special K</p>	<p>Sliced Fruit Plate 13</p>
<p>Yogurt Parfait 14</p> <p>Toasted Nut Granola, Plain Yogurt, Assorted Berries</p>	<p>Berry Bowl 13</p> <p>Toasted Nut Granola, Plain Yogurt, Assorted Berries</p>
<p>Yogurt 11</p> <p>Plain or Fruit-Flavored</p>	<p>Steel Cut Oatmeal 13</p> <p>Golden Raisins, Brown Sugar +9 Avocado, Egg, Spinach</p>

C H E F ' S P A S T R I E S

<p>Assorted Pastries</p> <p>Croissant, Chocolate Croissant, Seasonal Danish, Seasonal Muffin Basket (3) \$20, Each \$7</p>	<p>Continental Breakfast 34</p> <p>Choice of Yogurt Parfait, Choice of Pastry, Choice of Juice, Small Pot of Coffee or Tea</p>
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B E V E R A G E S

All hot beverages made with  coffee beans and  tea

<p>Drip Coffee 4</p> <p>Espresso Single 5 Double 7</p> <p>Cappuccino Single 5 Double 7</p> <p>Latte Single 5 Double 7</p> <p>Tea 4</p> <p>English Breakfast, Earl Grey, Chamomile Jasmine, Mint, Green Tea</p>	<p>Fresh Orange Juice 12</p> <p>Smoothies 13</p> <p>Green Monster or Berry Banana +2 Protein Powder</p> <p>Soft Drinks 4</p> <p>Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Small Mineral Water</p> <p>Milk Options: Whole, 2%, Almond, Oat, Soy</p>
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18% gratuity will be added to parties five or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more info, go to www.P65Warnings.ca.gov/restaurant. Warning: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more info, please visit www.P65Warnings.ca.gov/alcohol

BISTRO

LUNCH MENU

Monday to Friday 11AM - 2PM

APPETIZERS

Soup of the Day	16	Classic Caesar	18
		Little Gem Lettuce, Parmesan Crouton, Traditional Dressing	
Dips and Chips	14	+Shrimp 16, +Chicken \$12, +Salmon \$16, +Tofu \$12	
Guacamole, Salsa Roja, Tortilla Chips or Baba Ghanoush, Green Chickpeas Hummus, Warm Pita			
Mixed Greens	16	Flatbread	26
Shaved Seasonal Vegetables, Pumpkin Seeds, Ricotta Salata, Nutritional Yeast Dressing +Shrimp 16, +Chicken \$12, +Salmon \$16, +Tofu \$12		Margarita, or Prosciutto and Arugula	

ENTREES

Turkey Club	22
Smoked Turkey, Sundried Tomato Aioli, Lettuce, Bacon, Avocado, Caramelized Onion, Rustic Roll	
Organic Grain Bowl	25
Quinoa & Brown Rice, Broccoli Rabe, Chili Roasted Sweet Potato, Cotija, Avocado, Egg +Shrimp 16, +Chicken \$12, +Salmon \$16, +Tofu \$12	
Luce Burger	26
Neiman Ranch Ground Beef, Raclette, Caramelized Onion, Lettuce, Spring Onion Dill Cream Cheese, Red Onion, House Made Pickles, Toasted Brioche Bun	
Impossible Burger	28
Roasted Tomato, Caramelized Onion, Lettuce, Spring Onion Dill Cashew Cream, Vegan Brioche	
Fish Tacos	26
Halibut, Roasted Tomatillo Salsa, Cabbage, Chipotle Crema, Blue Corn Tortilla	
Fried Chicken Sandwich	27
Cilantro Buttermilk, House Pickles, Slaw, Toasted Brioche Bun	
Seafood Tagliatelle	32
Mussels, Shrimp, Dungeness Crab, Roasted Tomato, Lemon Whipped Ricotta, Garlic Toast	

SIDES

Truffle Fries	7
Broccoli, Shitake, Balsamic Emulsion	7
Asparagus, Brown Butter, Sunflower Seeds	7
Buttery Mashed Potatoes, Crispy Bacon	7



D I N N E R M E N U

Nightly from 4PM - 10PM

A P P E T I Z E R S

Soup of the Day	16	Chef's Cheese Board	25
		Local Selection of Cheeses, Fig Jam, Dried Fruit, Candied Walnuts, Castelvetro, Honeycomb	
Dips and Chips	14	Chef's Charcuterie Board	25
Guacamole, Salsa Roja, Tortilla Chips or Baba Ghanoush, Green Chickpeas Hummus, Warm Pita		Selection of Cured Meats, Pepadew Peppers, House Pickles, Cherry Tomatoes, Arugula, Whole Grain Mustard	
Mixed Greens	16	Chef's Cheese & Charcuterie Combined	45
Shaved Seasonal Vegetables, Pumpkin Seeds, Ricotta Salata, Nutritional Yeast Dressing. +Shrimp 16, +Chicken 12, +Salmon 16, +Tofu 12		Salmon Tartar	22
Classic Caesar	18	Edamame, Cucumber, Radish, Truffle Ponzu, Avocado, Thick Cut Chips	
Romaine Hearts, Parmesan Crouton, Traditional Dressing +Shrimp 16, +Chicken 12, +Salmon 16, +Tofu 12		Flatbread	26
Italian Meatballs	14	Margarita, or Prosciutto and Arugula	
Creamy Polenta, Smoked Mozzarella			

E N T R E E S

Roasted Eggplant	25	Heritage Chicken Breast	30
Tomato Sauce, Olives, Caperberry, Chickpea, Piquillo Pepper & Pine Nut Crema, House Cashew Yogurt		Smoked Butter Potato Puree, Roasted Cauliflower, Chicken Jus	
Organic Grain Bowl	25	Ora King Salmon	30
Quinoa and Brown Rice, Broccoli Rabe, Chili Roasted Sweet Potato, Cotija, Avocado, Egg +Shrimp 16, +Chicken 12, +Salmon 16, +Tofu 12		Red Rice Pilaf, Bok Choy, Maitake Mushroom, House Ponzu	
Luce Burger	26	Seafood Tagliatelle	32
Neiman Ranch Ground Beef, Raclette, Caramelized Onion, Lettuce, Spring Onion & Dill Cream Cheese, Red Onion, House Made Pickles, Toasted Brioche Bun		Mussels, Shrimp, Dungeness Crab, Roasted Tomato, Lemon Whipped Ricotta	
Impossible Burger	28	Striploin	41
Roasted Tomato, Caramelized Onion, Lettuce, Spring Onion & Dill Cashew Cream, Vegan Brioche Bun		Spiced Potato Wedges, Bordelaise	

S I D E S

Truffle Fries	7
Broccoli, Shitake, Balsamic Emulsion	7
Asparagus, Brown Butter, Sunflower Seeds	7
Buttery Mashed Potatoes, Crispy Bacon	7



B R U N C H M E N U

Saturday & Sunday 10:30AM - 2:00PM

A P P E T I Z E R S

Soup of the Day	18	Classic Caesar	20
		Romaine Lettuce, Parmesan Croutons	
Mixed Greens Salad	17	House-Made Granola	16
Shaved Seasonal Vegetables, Pumpkin Seeds, Ricotta Salata, Nutritional Yeast Dressing. +Shrimp 16, +Chicken 12, +Salmon 16, +Tofu 12		Strauss Greek Yogurt, Stone Fruit, Marshall Farms Honey	

E N T R E E S

Breakfast Sandwich	21	3-Egg Omelet	25
Smoked Bacon, Egg Over Easy, Cheddar, Brioche Bun, Mixed Green Salad		Cello Spinach, French Gruyere, Breakfast Potatoes	
Haas Avocado & Scrambled Farm Egg Toast	23	Luce Burger	27
Mascarpone, Country Bread, Mixed Green Salad		Neiman Ranch Ground Beef, Raclette, Caramelized Onion, Lettuce, Spring Onion & Dill Cream Cheese, Red Onion, House Made Pickles, Toasted Brioche Bun	
Brioche French Toast	23	Fried Chicken Sandwich	28
Local Strawberries, Maple Syrup, Honey Butter		Cilantro Buttermilk, House Pickles, Slaw, Toasted Brioche Bun	
Smoked Salmon Eggs Benedict	25	Steak & Eggs	40
Poached Egg, Spinach, Hollandaise Sauce, Breakfast Potatoes		Roasted Herb Potatoes	

S I D E S

Truffle Fries	7
Broccoli, Shitake, Balsamic Emulsion	7
Asparagus, Brown Butter, Sunflower Seeds	7
Buttery Mashed Potatoes, Crispy Bacon	7

B E V E R A G E S

All hot beverages made with *illy* coffee beans and *Mighty Leaf* tea

Drip Coffee	4	Fresh Orange Juice	12
Espresso	Single 5 Double 7	Smoothies	13
Cappucino	Single 5 Double 7	Green Monster or Berry Banana +2 Protein Powder	
Latte	Single 5 Double 7	Soft Drinks	4
Tea	4	Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Small Mineral Water	
English Breakfast, Earl Grey, Chamomile Jasmine, Mint, Green Tea		Milk Options: Whole, 2%, Almond, Oat, Soy	

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