

LUNCH

APPETIZERS

FRIED CALAMARI

SEMOLINA DUSTING & BRANNAN'S COCKTAIL SAUCE 10

GARLIC STEAMED MUSSELS

CHERRY TOMATOES, GARLIC BUTTER, SHERRY WINE, FRESH PARSLEY 11

HICKORY SMOKED BABY BACK RIBS

WHITE CORN POLENTA FRIES, PIQUILLO PEPPER AIOLI 11

HOG ISLAND OYSTERS

MEYER LEMON GRANITA, MICRO CILANTRO 3.00 EACH

BRANNAN'S HOT- SMOKED SALMON

MARBLE RYE TOAST, FRISÉE, REMOULADE SAUCE 14

GRILLED ARTICHOKE

LEMON-BASIL AIOLI, SEA SALT 10

SALADS

CAESAR SALAD

HEARTS OF ROMAINE, PARMESAN CROSTINI 9
CHICKEN BREAST 14 *SHRIMP* 16 *SALMON* 21

ORGANIC MIXED GREENS

OVEN-ROASTED TOMATOES, HERBED CROUTONS, BALSAMIC VINAIGRETTE 9

BRANNAN'S COBB SALAD

SMOKED CHICKEN, HARD BOILED EGG, BACON, BLUE CHEESE 15

SEARED AHI TUNA

SHAVED FENNEL SALAD, NICOISE OLIVES, MEYER LEMON, BASIL OIL 16

BIBB LETTUCE

GRILLED SHRIMP, WINTER CITRUS, GOAT CHEESE, CANDIED PECANS 15

BABY BEET-SPINACH SALAD

PISTACHIOS, GOAT'S MILK FETA, LEMON- HONEY VINAIGRETTE
12

SANDWICHES

ALL OF OUR SANDWICHES ARE SERVED WITH A HOUSE-BRINED PICKLE & FRENCH FRIES.

YOU MAY SUBSTITUTE WITH A MIXED GREEN SALAD, COLESLAW OR ONION RINGS FOR \$1.50

“MARIN SUN FARMS” GRASS FED CHEESEBURGER

CARAMELIZED ONIONS, SHARP CHEDDAR, TOASTED SESAME BUN 15

HERB-MARINATED FREE RANGE CHICKEN BREAST

BABY SPINACH, ROASTED TOMATO, MOZZARELLA, LEMON-BASIL AIOLI 13

“GRILLED CHEESE AND CUP OF SOUP”

BRIOCHE, MELTED BRIE, TRUFFLE-HONEY BUTTER, CREAM OF BROCCOLI 12

FRENCH-DIP

HOUSE- ROAST BEEF , MELTED SWISS, HORSERADISH, AU JUS
14

SLOW-ROASTED PORK SHOULDER

BBQ, CREAMY COLESLAW, WARM ONION ROLL 14

SESAME CRUSTED AHI-BURGER

NAPA CABBAGE, GINGER-WASABI AIOLI 16

LUNCH PLATES

MUSHROOM PIZZA

SLICED PROSCUITTO, MELTED FONTINA, OREGANO 13

LOCH DUART SALMON

FINGERLING POTATO, WILTED SPINACH, PIQUILLO PEPPER SAUCE 20

GRILLED HANGER STEAK

HERB BUTTER, FRENCH FRIES, LOCAL BABY LETTUCES 22

SMOKED CHICKEN CARBONARA

*HOUSE-MADE FETTUCCHINE, PANCETTA, EGG YOLK, BLACK PEPPER,
PECORINO* 16

SIDES

<i>FRENCH FRIES</i> 4	5	<i>COLESLAW</i>	
<i>ONION RINGS</i> 5	4	<i>WILTED SPINACH</i>	
<i>GRILLED BROCCOLINI</i> 5	5	<i>MASHED POTATOES</i>	
<i>BRUSSELS SPROUTS</i> <i>IRON SKILLET" MAC N' CHEESE</i>	5 9		<i>"CAST</i>
		<i>(SERVES TWO)</i>	

EXECUTIVE CHEF GREG ELLIOTT

CORKAGE FEE IS \$15 PER 750 ML. BOTTLE. WE WILL HAPPILY WAIVE ONE CORKAGE FEE FOR EACH BOTTLE PURCHASED.