



soups & starters

seasonal soup
chef's daily creation
8

roasted tomato soup
griddled sourdough bread,
white cheddar
8

lobster pozole
hominy, new mexico chili broth,
crispy tortilla, fresh lobster
8

seasonal hummus
pickled fresh vegetables,
black sesame puree, wonton chips
9

salt and pepper fried calamari
peppers, romesco, miso-honey,
spicy remoulade
11

rock shrimp
melon, crispy prosciutto,
sweet aioli, chili oil
12

deviled eggs
pickle relish,
brioche crouton
6

farmers & mechanics 'salad stand'

8

mixed green salad
raspberries, dried cherries, candied walnuts,
hearts of palm, strawberries, feta cheese

romaine
parmigiano, rustic croutons,
garnishes

iceberg wedge
fischer farms bacon, tomatoes,
pickled red onions, blue cheese crumbles

chopped lettuce
bibb, bacon, blue cheese,
grilled onions, grape tomatoes,
cherry peppers, avocado

arugula
shaved fennel, radish, tomatoes,
humbolt fog, cracked pistachios,
olive tapenade

oriental cashew salad
orange segments, cashews,
water chestnuts, baby corn,
snow peas, crispy wonton

12

carne asada marinated flank steak
rotisserie chicken

turkey medallion
horseradish marinated salmon

flat iron tuna (\$2)
rosemary grilled chicken

lemon poppy seed sherry vinaigrette healthy sesame chipotle vinaigrette northern lights blue caesar

mains

fish and chips
lightly battered grouper, gribiche,
citrus home fries
12

broiled cod a la nage
clams, mussels, watercress broth,
fingerling potatoes, lemon confit
12

american kobe burger
wood-smoked bacon, cheddar,
fresh cut fries
12

double buffalo
buffalo patty, grilled onion,
special sauce, pickle, jack cheese,
sesame bun, fresh cut fries
12

pulled chicken sandwich
oven-dried tomatoes, fresh
mozzarella, pesto, ciabatta,
parmesan dusted chips
11

tuna melt
ahi confit, herbed foccacia,
jack cheese, heirloom tomatoes,
mizuna, olive vinaigrette
11

ma's wok seared egg noodles
chicken, beef or tofu, snap peas,
savoy cabbage, carrots, cherry tomatoes,
sesame ginger broth
13

risotto
seasonal mushrooms,
asparagus, english peas, tomato,
crème fraiche
13

flat iron seared tuna
buckwheat soba noodle, nori,
dashi-miso vinaigrette,
cucumber, tomato, wasabi
14

grilled salmon
patty pan squash, israeli cous cous,
saffron-orange butter
14

steak frites
new york strip, fresh cut fries,
tomato butter, sunomono
15

executive chef - dagan lynn