



AFTERNOON MENU

we use only the freshest produce, meats and seafood, and support organic, small family farms whenever possible. all of our seafood is sourced in accord with the monterey bay aquarium's seafood watch program, which emphasizes sustainable practices that are healthy for ocean wildlife and the environment. for more information visit www.mbayaq.org. we are happy to accommodate your specific dietary requests



STARTERS *(village bakery sourdough rolls available upon request)*

- VEGAN WHITE BEAN & ESCAROLE SOUP with grilled levain 6.75/8.75
- RIVERDOG FARMS YUKON GOLD POTATO & LEEK SOUP smoked steelhead & applewood bacon 7.95/9.95
- FRESH MONTEREY CALAMARI fried, housemade cocktail sauce 9.95
- COUNTY LINE BABY GREENS goat cheese, shaved asparagus, toasted almonds & lemon vinaigrette 5.95/7.95
- CAESAR SALAD bradley ogden's whole leaf romaine & parmesan croutons 6.75/8.75
- FUJI APPLE AND ROMAINE SALAD radicchio, shafts blue cheese & spicy walnuts 7.25/9.25
- add to any pasta or salad: pink prawns 8.25 chicken breast 7.95 steelhead fillet 10.95 spicy sausage 6.95

MAIN COURSES & SANDWICHES

- PENNE PASTA sun-dried tomato sauce, kalamata olives, feta & parmesan 8.95/13.95
- SOUTHERN FRIED CHICKEN SALAD pickled beets & shafts blue cheese 10.95/13.95
- CHICKEN SANDWICH roasted breast, shaved berkshire ham, swiss cheese, marinated peppers & dijon aioli 12.50
- STEELHEAD SANDWICH grilled, chive creme fraiche, watercress & caper-red onion relish 14.50
- NAPOLEON SANDWICH grilled vegetables, mozzarella, arugula pesto & red onion jam 9.95
- MARIN SUN FARMS GRASS FED BEEF BURGER french fries 11.95
- add sharp cheddar, jack, swiss or blue cheese 1.25

DESSERTS

MINI DESSERTS

4.95 each platter of three mini desserts 12.95

- BUTTERSCOTCH PUDDING with chantilly cream & cookie
- BLOOD ORANGE CHEESECAKE with graham cracker crust, whipped cream & blood orange caramel
- WARM GRANNY SMITH APPLE BREAD PUDDING with caramel creme anglaise
- VANILLA CREME BRULEE with almond biscotti
- CHOCOLATE CREAM PIE with chantilly cream & chocolate tuile
- FARMER MARKET FRESH FRUIT PLATE
- ASSORTED COOKIE PLATE

CUPCAKE OF THE DAY 3.50 each

PASTRY CHEF'S DAILY SELECTION

CLASSIC & SEASONAL DESSERTS

7.95 each

- THREE SCOOP VANILLA SUNDAE with hot fudge, caramel, peanuts, whipped cream & waffle cookie
- GERMAN CHOCOLATE BROWNIE coconut-almond topping with chocolate ice cream
- WARM GRANNY SMITH APPLE & HUCKLEBERRY CRISP with vanilla bean ice cream
- SEASONAL FRUIT SORBETS

SHAKES & ICE CREAM FLOATS

6.95 each

- OLD FASHIONED THICK SHAKES chocolate, vanilla, or strawberry shake topped with whipped cream
- ICE CREAM FLOATS vanilla bean ice cream with choice of hanks root beer or coca cola

18% service charge for parties of 7 or more all menu items available for take out
scott wall - chef/partner jeff berretta - general manager/partner