

QUNCH

TO START

- TOASTED CIABATTA BRUSCHETTA** fig, prosciutto, herbed ricotta, wild arugula 12
- CALIFORNIA CHEESE PLATE** bellwether farms carmody, pt. reyes blue, laura chenel goat 18
- SEASONAL SOUP** seasonally inspired, *and* locally sourced 11
- SPANISH CHORIZO CROQUETTES** manchego, romesco sauce 9
- DEEP FRIED CALAMARI** piquillo peppers, grana padano, tomato basil sauce 14

SALADS

- PANZANELLA** tomato, cucumber, toasted brioche, pickled red onion, roasted garlic-oregano dressing 14
- HEIRLOOM TOMATOES** feta, pistachio pesto, basil, watercress 15
- H.R. CAESAR** baby romaine *and* kale, garlic croutons, fried capers, grana padano, lemon dressing 14
- HUMBOLDT FOG AND STRAWBERRY** red endive, baby gem lettuce, smoked almonds, aged balsamic 14
- ENHANCE ANY SALAD** shrimp 9 chicken 7 salmon 8 steak 9

ENTRÉES

- BLUE CHEESE TURKEY BURGER** avocado, wild arugula, tomato, chipotle mayo, wheat bun, fries 19
- BAJA CRAB CAKE BLT** saffron aioli, avocado, herbed focaccia 22
- SEARED LOCH DUART SALMON*** golden raisin curry couscous, heirloom melon, fennel salad 26
- NEW YORK STEAK FRITES*** market greens, frites, "HR" sauce 30
- VEGETABLE CAVATELLI PASTA** sundried tomato, artichoke, olives, basil, grana padano 23
- TRADE BURGER*** sharp cheddar, bacon, avocado, tomato jam, brioche bun, fries 22

