

# 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 13
- HEIRLOOM TOMATOES** feta, pistachio pesto, basil, watercress 14
- H.R. CAESAR** baby romaine *and* kale, garlic croutons, fried capers, grana padano, lemon dressing 13
- HUMBOLDT FOG AND STRAWBERRY** red endive, baby gem lettuce, smoked almonds, aged balsamic 13
- 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 18
- BAJA CRAB CAKE BLT** saffron aioli, avocado, herbed focaccia 21
- SEARED LOCH DUART SALMON\*** golden raisin curry couscous, heirloom melon, fennel salad 25
- NEW YORK STEAK FRITES\*** market greens, frites, "HR" sauce 29
- VEGETABLE CAVATELLI PASTA** sundried tomato, artichoke, olives, basil, grana padano 22
- TRADE BURGER\*** sharp cheddar, bacon, avocado, tomato jam, brioche bun, fries 21

