



Lunch

11am to 4pm
daily

Chef

F.J Villalobos

*Thank you to
all of our
local farmers,
bakers,
roasters,
breweries and
wineries.*



Trio of Bruschetta (Choose three) 9

- Fuji apples, applewood smoked bacon, blue cheese, spiced honey
- Roasted eggplant and Laura Chenel's Chèvre
- Mushroom confit, caramelized onion béchamel
- Smoked mozzarella, sun-dried tomatoes, toasted walnuts, garlic and basil
- Salami, olive tapenade and Laura Chenel's Chèvre
- Fig compote, blue cheese and toasted pecans

Artisanal Cheese Plate Served with French baguette, roasted nuts, and apricot-fig compote.

- Boucherondin (goat)-5
- Roaring 40s (cow) 5 -
- Tour de Marze Brie (cow) 4
- Grafton Vermont White Cheddar (cow) 4
- Pilota (sheep & cow) 5
- Laura Chenel's Chèvre (goat) 4

All of the above-25

Charcuterie including each of the following (serves two - 11... serves four - 20)

Meat

- Fra' Mani salami
- Rilletes of pork
- La Quercia prosciutto
- House smoked salmon

Accoutrements

- Laura Chenel's Chèvre
- Whole grain mustard
- Sherry onions
- Cornichons

Daily soup (please inquire) 5

4 Cheese Macaroni with garlic herb bread crumbs 8

Short Rib Tacos with corn tortillas, vegetable escabeche, cilantro-lime crème, goat cheese 12

Salads

58 Organic Chop Salad with romaine hearts, turkey, artichokes, salami, olives, pine nuts, goat cheese, and creamy horseradish dressing 9

Organic Baby Greens with sherry-blue cheese vinaigrette, Fuji apples, and toasted hazelnuts 7

add grilled chicken 4 add grilled fish 5 add grilled hanger steak 5

Warm Butternut Squash Salad with roasted beets, Laura Chenel's chèvre, pecans, and beet vinaigrette 10

Brussels sprout Salad with mustard dressing, candied hazelnuts, blue cheese, bacon, and chopped egg 10

Sandwiches

Truffled Egg and Cheese Sandwich on sourdough with bacon, turkey, lettuce, tomato, sweet onions and basil aioli 8

Grilled Chicken Sandwich on sourdough with bacon, lettuce tomato and basil aioli 9

58 Patty Melt Neiman Ranch grass-fed ground beef, sautéed onions, applewood smoked bacon, melted four cheese, cornichon tomato aioli on Acme New York rye 12

Duck Confit Sandwich shredded slow-braised duck, pickled cucumbers, melted Fontal Caravaggio, peppered aioli, Dijon mustard on Acme ciabatta 13

Griddled Hanger Steak Sandwich with arugula, Tour de Marze brie, caramelized onion aioli on Acme ciabatta 10

Add sautéed onions & mushrooms 3

All sandwiches accompanied by salad. Substitute French fries for \$1.75