



## Lunch Menu

### STARTERS

#### Daily Soup

chef's inspiration \$12

*suggested wine pairing: check with your server*

#### Charcuterie and Cheese Selection

house charcuterie | *Upper Bench* cheeses | local honey |

*The Sonora Room* pickles and preserves \$29

*suggested wine pairing: Burrowing Owl Estate Winery Chardonnay*

#### Winter Green Salad

kale | arugula | shallot vinaigrette | shaved pecorino |

preserved lemon | toasted seeds \$16

*suggested wine pairing: Burrowing Owl Estate Winery Cabernet Franc*

#### Marinated Olives

arugula | sundried tomatoes \$11

*suggested wine pairing: Burrowing Owl Estate Winery Cabernet Franc*

#### Carrot & Beet Salad

vegan ricotta | apples | pickled sunchokes \$17

*suggested wine pairing: Burrowing Owl Estate Winery Chardonnay*

#### Scallop & Clam Tostada

escabeche | crispy baguette \$22

*suggested wine pairing: Burrowing Owl Estate Winery Sauvignon Blanc*

#### Squash Tortellini

beurre blanc | sautéed greens | scallion \$18

*suggested wine pairing: Burrowing Owl Estate Winery Chardonnay*

*Please notify your server of any allergies or dietary restrictions.*

*On groups of 8 or more, an 18% service charge will applied to the bill.*