

Lunch

To Begin With Signature starters with a California coastal influence

AHI TARTARE Sashimi-grade tuna with hearts of palm, fresh coconut and pickled Serrano chilies over avocado-cilantro purée with a lime-coconut finish, served with taro root chips / 17

HERB TRUFFLE PARMESAN FRIES Thin-cut crispy potatoes tossed in truffle oil, herbs and shaved parmesan and served with house-made dijonnaise and sweet & savory black garlic dipping sauce / 9

CHORIZO CHEESE MACARONI Traditional style pasta and smokey Mexican chorizo in a spicy pepper jack sauce with cotija gratin finish and micro epazote accents / Small 9 / Large 16

GRILLED OCTOPUS Tender slow-cooked octopus grilled crisp and served over heirloom beans, pickled red pearl onions, chick peas and roasted eggplant purée, with savory pimento aioli and a Serrano chile kick / 15

FLASH-FRIED GREEN BEANS An AG favorite. Lightly battered, seasoned, and served crisp and tender with a sweet and savory black garlic dipping sauce and spicy chile mayo / 9

CRISPY BRUSSELS SPROUTS Flash-fried, with pineapple-glazed pork belly, wild arugula, pickled red pearl onions, smoked aged Gouda and cilantro vinaigrette / 7

MICHELADA MANILAS Pacific littleneck clams in sweet shishito pepper and burnt lemon-infused tequila broth topped with queso fresco and epazote herbs and served with sliced bolillo toast / 21

TAMALE OF THE DAY House-made tamale with crema and queso fresco finish / 8

Farmer's Market Inspirations Freshness with a creative flair

DUO OF GAZPACHO French bread, sherry vinegar and California olive oil provide a smooth, richness to these two distinct blends of farmstand green vegetables, avocado and jalapeno, and red bell pepper and heirloom tomatoes / 14

ROASTED TOMATO SOUP Vine-ripened tomatoes slow roasted in herbs and finished with almond basil pesto / Cup 6 / Bowl 9

CLASSIC CAESAR Sweet baby romaine, marinated anchovies and toasted parmesan croutons, with classic Caesar dressing / 11 Add Chicken 5 / Shrimp 7 / Steak 9

HEIRLOOM TOMATOES & BEETS Farmstand freshness accompanied by crispy kale and buttery burrata cheese, fresh watermelon in a basil purée with toasted pistachio and saba vinegar highlights / 12 Add Chicken 5 / Shrimp 7 / Steak 9

AG COBB Buttery avocado, heirloom tomatoes, apple wood bacon, roasted corn off the cob, blue cheese and tangy cider dressing / with Roasted Pulled Chicken 16 / with Lobster 23

AG TOSTADA Shredded baby romaine, diced heirloom tomatoes, black beans, farmstand California avocado and chipotle sour cream, accompanied by crispy house-made corn tortillas and black bean purée with queso fresco finish / with Pulled Chicken 12 / with Marinated Flank Steak 15

VEGAN VEGETABLE RAVIOLI Farmstand vegetables and wild mushrooms in spinach pasta, with vegetable succotash and English pea emulsion / 25



Menu

Main Courses

Meat Certified Angus beef, sustainable meats and free-range Jidori chicken

WAGYU BURGER Grilled Snake River Farms American beef, crisp lettuce, vine-ripened tomato, dill pickle, shaved red onion and sweet tomato jam on a toasted Amish bun, with your choice of mixed greens or thin-cut crispy sea salt fries / 16 / with cheddar 17

BLUE BUFFALO BURGER Grilled house-ground buffalo, creamy Point Reyes blue cheese, peppery arugula and sweet onion marmalade on a toasted Amish bun, with your choice of mixed greens or thin-cut crispy sea salt fries / 18

LAMB BURGER Grilled hand-formed lamb, halloumi cheese, crisp iceberg, pickled red onion, heirloom tomato and Greek tzatziki sauce on a toasted Amish bun, with your choice of mixed greens or thin-cut crispy sea salt fries / 21

CHICKEN & PORK BELLY BURGER Chopped Jidori chicken and pork belly, soy glazed and grilled, with Swiss cheese, shaved red onion, California avocado, watercress and sweet tomato jam on a toasted Amish bun, with your choice of mixed greens or thin-cut crispy sea salt fries / 13

MARINATED FLANK 10oz / Grilled steak topped with sweet heirloom tomato jam and served with mixed leaves salad and herb garlic & sea salt Kennebec wedge fries / 27

Seafood Line-caught and sustainable local fish and seafood

LOCAL LOBSTER ROLL Tarragon butter-poached lobster, Meyer lemon aioli, crispy fennel and chives come together on a buttery brioche roll with your choice of mixed greens or thin-cut crispy sea salt fries / 21

SEAFOOD PUTTANESCA Fresh catch fish, shrimp, scallops married in a sauce of heirloom tomatoes, kalamata olives and pepperoncini and served over linguine pasta / 29

HOUSE-GROUND AHI BURGER Sashimi-grade tuna, pan-seared and served on a toasted Amish bun with pickled cucumber, crispy onion, tobiko aioli, California avocado, wasabi mayo and your choice of mixed greens or thin-cut crispy sea salt fries / 18

ALE-BATTERED FISH & CHIPS Light, crispy fillets of local halibut served with spiced tartar sauce, horse radish coleslaw, malt vinegar and house-made potato chips / 16

