

LUNCH

(Monday – Friday, 11:30am-2:30pm)

SALADS & GRAIN BOWLS

Tender Chicken, Avocado, Burrata & Baby Spinach Salad, with slow-roasted sliced chicken, burrata, avocado, cucumber, citrus endive dressing / \$20 (GF)

Seared Salmon, Bibb Lettuce & Avocado Salad seared salmon, breakfast & lime radishes, heirloom cherry tomatoes, green goddess dressing / \$21 (GF)

Southwest Steak Salad, grilled flat-iron steak, shredded romaine, roasted corn, red beans, Cotija cheese, smoked paprika dressing / \$25 (GF)

Warm Farro Grain Bowl, farro, soft poached egg, roasted vadouvan cauliflower, tzatziki dressing / \$18.50

SANDWICHES (served with a side salad)

Tomato & Mozzarella Caprese, balsamic-dressed heirloom tomatoes, fresh mozzarella, basil, ciabatta bread / \$18 (VG)

Avocado Toast, half an avocado sliced over avocado seasoned with a hint of tarragon / \$17 (VG)

Black Forest Ham & Gruyère, sliced Black Forest ham, Gruyère cheese, & dijonnaise, soft pullman bread / \$18

Homestyle Chicken Salad, tarragon chicken salad, celery, granny smith apples, homemade raisin bread / \$20

Roast Beef & Horseradish, sliced slow-roasted beef, caramelized onions, horseradish aioli, soft brioche / \$23

SIGNATURES

189 Burger, double patty, confit tomato, Tomme de Savoie, smokey onions, Dijon espelette aioli, fries or side salad / \$25

Lobster Roll, Old Bay, espelette, homemade split-top potato bun, confit lemon aioli, fries or side salad / \$22

Rotisserie Chicken, garlic herb rotisserie chicken with charred lemon, fries or side salad / \$29 (half), \$36 (whole)

SOUPS & SIDES

Corn Chowder, roasted corn, Idaho potato, fresh thyme / \$12

Crispy Fries, hand-cut crispy French fries served with homemade herb aioli / \$7

WINES (glass / bottle)

Montsarra Cava Brut Reserva Nature, Spain \$12 / \$45

Spy Valley Sauvignon Blanc, Marlborough 2016 \$14 / \$48

Simonnet-Febvre Crémant de Bourgogne Brut Rosé, France \$15 / \$53

Benton-Lane Estate Grown Pinot Noir, Willamette Valley, Oregon 2014 \$14 / \$46

Château Puech-Haut Grenache-Syrah, France 2014 \$15 / \$50

*Changes and modifications politely declined.
Please alert your server to any allergies.
Consuming raw or uncooked meats, poultry, seafood, and shellfish
may increase your risk of foodborne illness.*