

NOSH

Chef's Seasonal Soup

bread 6

Edamame

steamed, sea salt 5 GF V

Classic Hummus

celery hearts, warm pita bread 9 v

Roasted Tomato Salsa and Handcrafted Guacamole

house made tortilla chips 9

GRAZE

Marghertia Flatbread

heirloom tomatoes, mozzarella, basil 12

Spring Harvest Flatbread

artichoke, asparagus, olives, mozzarella, confit garlic 12

Chicken BBQ Flatbread

roasted shredded chicken, bacon, green onions, BBQ sauce 12

Gluten-Free Flatbread available

Bay Crab Cakes GF

mango jicama slaw, Old Bay aioli 14

Chicken Wings

choice of buffalo or Korean bbq sauce, blue cheese, carrots, celery 12

Boom Boom Prawns

lightly battered in Japanese tempura, lemon chili aioli 14 GF

Jack and Cheddar Stuffed Quesadilla

scallions, tomatoes, onions 12 chicken 2 | steak 3 | shrimp 4

A NEW LEAF

Classic Caesar Salad

crisp cut hearts of romaine, olive oil crostini, shaved parmesan cheese tossed in caesar dressing 12

Cobb Salad

herb grilled chicken, chopped romaine lettuce, bacon, hard-boiled eggs, avocado, tomatoes, blue cheese crumbles, choice of dressing 15

Beets and Burrata Salad

orange segments, basil oil, lemon vinaigrette 15 GF VG

Wedge BLT Salad

avocado spread, maple bacon, cherry tomato, blue cheese crumbles, pickled pearl onions, buttermilk ranch 15

Add on:

chicken 5 | skirt steak 7 | shrimp 8 | salmon 9

BREAK BREAD

Grilled Cheese Sandwich and House-Made Tomato Soup white cheddar, sourdough 12

Round out with your favorite side- fresh fruit, salad, french fries, or soup

Angus Burger

½ pound of 100% angus beef, maple bacon, cheddar cheese, red onion, lettuce, tomato, brioche bun 16

California Turkey Club

oven roasted turkey, mayonnaise, maple bacon, avocado, lettuce, tomato, swiss cheese, wheat bread 16

THE CHEF'S PERFECT SANDWICH

Chicken Tikka Pav

white onion, green and red peppers, mint and cilantro chutney, Pav roll 16

Growing up in Mumbai, India, Wednesdays were always special. My mom would pack my tiffin "lunch box" for school with her homemade version of this popular spicy street food. She had thinly sliced chicken tikkas (pieces of chicken cooked in a clay oven called a "tandoor"), onions, green chili and special sauces stuffed between chewy Mumbai Pav (bread) from a local bakery. With my fond childhood memories of Mumbai in mind, I am so delighted to share my rendition of Chicken Pav. As you enjoy this sandwich, you are experiencing part of my Indian heritage.

- Chef Dereyk Dcosta

GF - Gluten Friendly VG - Vegetarian V – Vegan

If you have any concerns regarding food allergies, please alert your server prior to ordering.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% Service Charge will be added to parties of 6 or more. 7/4/2017



SAVOR

Rice Bowl

baby bok choy, celery, carrots, red and green peppers, spicy garlic-honey Szechuan sauce, served over jasmine rice 12 GF VG V

Add on: tofu 3 | chicken 5 | skirt steak 7 | shrimp 8

Chicken Ramen

Bishow house made broth, ramen noodles, ginger-garlic sesame oil, shiitake mushrooms, boiled egg, scallions, *optional jalapeño* 17 GF

Lobster Penne

toy box tomatoes, asparagus, mushrooms, peppadew, fresh mozzarella, tomato cream sauce 20

Seared Wild Pacific Salmon

sautéed zucchini, yellow squash, carrots, extra virgin olive oil 22 GF

Slow Braised Short Rib

carrot puree, braised cipollini, rosemary jus GF shaved horseradish 25

Seared Bay Scallops

beurre blanc, heirloom carrots, asparagus, celery root puree 28 GF

Steak Rossini

8oz filet butter poached and seared, sautéed spinach, porcini mushroom, red wine au jus, rosti 32 GF

Rosen Farm Lamb Chops

seared lamb chops, mint demi glaze, heirloom carrots, crushed gold Yukon potatoes 35 GF

ADDITIONS

Mac & Cheese

white cheddar, Point Reyes blue cheese, mushroom, broccoli 6

Grilled Asparagus

lemon vinaigrette 6

Seasonal Vegetables

sautéed or steamed 6

Whipped Potatoes

sour cream, butter 6

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All vegetables sourced locally from Salinas Valley or Pepper Belly Farm

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