



LUNCH BEGINS AT 11:00 AM

SOUPS & STARTERS

	cup/bowl
New England clam chowder <small>gluten free</small>	8.5/10.
Soup of the day	7./8.50
Onion rings <small>house made spicy ketchup</small>	11.
Crispy calamari <small>served with a smoked jalapeno dip & a spicy cocktail sauce</small>	14.
Ahi tuna tartare <small>served with avocado, sesame seeds, fish roe, cucumber, balsamic reduction & chili oil</small>	18.
Crab cakes <small>served with a fresh mango salsa, smoked jalapeño deep & a spicy cocktail sauce</small>	14.

SALAD SPECIALTIES

Crab stack <small>served with mango, cucumber, tomato, avocado, peanuts & a ginger citrus dressing</small>	28.
Curry chicken salad <small>with celery, apples, walnuts, raisins, chutney, coconut, & fresh fruit</small>	17.
Sesame seared Ahi tuna <small>romaine, cabbage, bell pepper, & asian dressing with crispy rice noodles</small>	22.
Roasted beet salad <small>greens, lara chanel goat cheese, served with blue cheese & lime vinaigrette</small>	14.
Grilled Ecuadorian prawn salad <small>greens, avocado, mango, grapefruit & with ginger citrus vinaigrette</small>	20.
Seared scallop salad <small>fresh corn, cherry tomatoes, arugula, lemon & truffle oil</small>	20.
Chopped salad <small>bacon, tomato, pecorino/romano, kalamato olives, grilled chicken & balsamic vinaigrette</small>	18.
Crab Louis <small>dungeness crab, avocado, tomato, cucumber, celery, a 6 minute egg, & louis dressing</small>	27.
Asian chicken <small>romaine lettuce, Napa cabbage, carrots, red pepper, chopped almonds, & cilantro dressing</small>	16.
Pear and baby greens <small>pears, point reyes blue cheese, sweet pecans & sherry vinaigrette</small>	15.
Vegan cobb salad <small>spring mixed greens, roasted beets, green beans, avocado, carrots, cherry tomatoes, toasted almonds & lime vinaigrette</small>	18.

BURGERS & SANDWICHES

Choice of French fries, mixed greens salad, or coleslaw & potato salad
Burgers dressed with mayonnaise, mix greens & tomato on a brioche bun
add bacon 3.50 add avocado 2.50 add cheese 2.50

Niman Ranch beef burger <small>fully garnish, grilled red onion</small>	15.
Black & Blue burger <small>blackened burger with Point Reyes blue cheese & caramelized onion</small>	18.
Cave Aged cheddar & bacon burger <small>with house BBQ sauce</small>	18.
Salmon burger <small>served with house wasabi mayonnaise, pickled cucumbers & fresh cilantro</small>	21.
Crab melt <small>red chilies, dungeness crab meat, provolone cheese, aioli, tomatoes & mint on a brioche roll</small>	21.
BLTA <small>hobbs applewood smoked bacon, tomato, avocado, & mayo on toasted acme sour batard</small>	15.
Sesame grilled salmon <small>wasabi mayonnaise, mixed greens & tomato on acme sour batard</small>	21.
Rueben sandwich <small>corned beef, sauerkraut, thousand island dressing & melted gruyere cheese on New York rye</small>	15.
Hot pastrami <small>gruyere cheese & hot sweet mustard, on New York rye</small>	15.

SALT & PEPPER MAINS

Fish tacos (2) <small>pan seared sea bass, dressed cabbage, chipotle crema, mango salsa & mixed greens salad</small>	17.
Skirt steak tacos (2) <small>california onions, cilantro, queso fresco, chipotle sauce & mixed greens salad</small>	17.
Spaghetti <small>chicken & house made fresh garden tomato sauce, Pecorino-Romano cheese</small>	18.
Vegetable curry <small>kabocha squash, cauliflower, carrots, tofu & peanuts on steamed rice</small>	17.
Seafood spaghettini <small>white wine, fish stock, salmon, clams, prawns, mussels & sea bass</small>	27.
Three cheese & chicken linguini <small>with cream sauce, cilantro, & walnut pesto</small>	19.
Steamed mussels <small>a bowl of P.E.I. mussel's in a rich bouillabaisse broth & gremolata toast for the juice</small>	22.
Steamed clams <small>garlic, chopped parsley, lemon wedges & garlic bread in a rich bouillabaisse broth</small>	22.

The best taste and highest quality ingredients, at salt and pepper
Consuming raw or undercooked food can result in possible food borne illness



EGG BENEDICT HOUSE HOLLANDAISE

crab benedict - fresh dungeness crab , avocado, poached eggs, homemade hollandaise sauce & mixed green salad	20.
classic eggs benedict - hobb's canadian bacon, poached eggs, hollandaise sauce & hash brown	17.
prosciutto and arugula benedict - artisanal prosciutto wild arugula, poach eggs, hollandaise sauce on rustic acme ciabatta bread & hash brown	17.
blackston benedict - hobb's smoked bacon, grill tomatoes, poach eggs, hollandaise sauce & hash browns	17.
vegetarian benedict - grill tomatoes, fresh avocado, poach eggs chipotle hollandaise sauce & hash browns	16.
OMELETTE OR SCRAMBLED soft on the inside, plates served with hash brown potatoes & toast - substitute egg whites, mix green salad or fresh fruit for hash brown is 2.50 extra	
10 oz grilled rib eye steak – two jumbo eggs any style, hash brown and toast	21.
two jumbo free range eggs any style - with choice of hobb's bacon, ham, pork sausage or chicken apple sausage served with hash browns & toast	15.
salmon - smoked salmon, herbed cream cheese, scallion	17.
herb - caramelized apples & pears with goat cheese & fresh thyme	14.
bacon - bacon, swiss chard, cheddar cheese	15.
prosciutto - sautéed mushrooms, artisanal prosciutto, sonoma goat cheese & scallions	17.
greek - feta cheese, fresh spinach, kalamata olives & tomato	15.
veggie - sautéed mushrooms, spinach, bell pepper & scallions	15.
build your own omelette (4 items)	17.
spinach frittata - spinach, hobb's smoked bacon, monterey jack cheese & green onions	15.

SPECIALTY PLATES

smoked salmon plate - toasted bagel, tomatoes, cream cheese, red onion, cucumbers & capers	17.
breakfast quesadilla - monterey jack cheese, scrambled eggs salsa fresca & sour cream	13.
huevos rancheros - two eggs over easy, tomatillo sauce, beans, jack and cheddar cheese & sour cream	15.
baked eggs - brioche toast, spinach, creme fraiche, parmigiano-reggiano, served with hash brown	13.
chicken hash - free ranch chicken, potatoes, onions, jalapeno, spinach, two poached eggs & toast	18.

PANCAKE

two buttermilk pancakes - butter & pure maple syrup	13.
with fresh fruit on top	3.
ricotta pancakes - butter & pure maple syrup	13.
with fresh fruit on top	3.
two whole wheat pancakes - butter & pure maple syrup	13.
with fresh fruit on top	3.

ON THE SIDE

hobb's smoked bacon, ham, pork sausage or chicken apple sausage	7.
hash brown potatoes.	6.
cup fresh fruit.	6.
bagel & gina maria cream cheese - toasted bagel, tomato & red onion	7.
toast - whole wheat, acme sourdough, english muffin, new york rye bread	3.

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Substitution & split order \$ 2.50

We serve local organic fresh produce, meats & fish local