



EST. 2000

ONE TWENTY SIX

ORGANIC - FRESH - LOCAL

†: Served up until 2PM

Lunch

APPETIZERS

- MARINATED OLIVES** 5
- VEGETABLE SAMOSAS** 9
Mint chutney
- POMMES FRITES** 8
House-cut fries, aioli
- CHEESE PLATE** 13
Domestic & imported cheeses
- MARYLAND CRABCAKES** 13
- DAILY CHARCUTERIE SELECTION** 13
White wine, tarragon, herbs
- SOUP DU JOUR** 5 / 7

SALADS

- ROASTED BEET** 12
Blue cheese, candied walnuts, pickled onion, honey-balsamic vinaigrette
- ARTICHOKE** 12
Parmesan, crisp chickpeas
lemon-champagne vinaigrette
- country** 15
Shrimp, grilled chicken, gorgonzola
Iowa-raised natural Duroc bacon
honey-balsamic vinaigrette
- Grilled vegetable** 13
Warm goat cheese, pine nuts
honey-balsamic vinaigrette
- Hanger Steak*** 16.5
Gorgonzola, honey-balsamic
vinaigrette
- Seared tuna*†** 16
Marinated julienned vegetables,
ginger-soy dressing
- Soup & Salad** 10
Mixed greens, honey-balsamic

TARTINES* †

Served with house-made chips

- Margherita** 9
Fresh mozzarella, tomato sauce, basil
- Alsatian** 10
Crème fraiche, bacon, caramelized
onions, manchego, asparagus
- Carnita** 10
Crème fraiche, braised pork, bacon,
caramelized onions, mozzarella
- smoked salmon** 13
Crème fraiche, smoked salmon, capers

BREAKFAST †

- Carnita Omelet** 13
Three cage-free eggs, pork carnita, ancho
spread, pepper jack cheese, onions
tomato, guacamole
- Asparagus Omelet** 12
Three cage-free eggs, grilled asparagus
goat cheese, home fries
- Spinach Omelet** 12
Three cage-free eggs, spinach, tomatoes
mozzarella, home fries
- Bacon Cheddar Omelet** 12
Three cage-free eggs, bacon, cheddar
home fries
- French toast** 12
House made sourdough bread, cinnamon
vanilla, honey butter, berry compote

BURGERS*

- 1/3 pound (1/2 pound) house-ground
burgers served on house made buns with
chips and aioli
- Sub Meyer Farms Burger 2(3)
- CHEESE BURGER** 10 (12)
Choice of bleu, swiss, cheddar or pepper jack
- Bacon Cheese** 10.5 (12.5)
Bacon, cheddar, aioli
- Guadalajaran** 10.5 (12.5)
Pepper jack cheese, guacamole
pickled jalapenos, aioli
- Dutch*** 10.5 (12.5)
Gouda cheese, caramelized onions, aioli
- 1/3 lb Lamb** 13
Local lamb, grass-fed, goat cheese
harissa mayo
- veggie burger** 9.5
House made bean & vegetable patty

ENTRÉES

- Gnocchi** 18.5
House made gnocchi, spinach, herb
tomato cream sauce
- ÉTOUFFÉ** 16.5
Andouille sausage, smoked chicken
shrimp, basmati
- Scottish Salmon*** 18.5
Risotto, white anchovy butter

SANDWICHES*

All bread is made in house.
Sandwiches are served on house
made bread with chips

- GRILLED VEGETABLE** 11.5
Mozzarella, on focaccia
- grilled cheese** 11
Garlic aioli, roasted red peppers
olive tapenade, on sourdough
- CRAB CAKE** 13
Chipotle sour cream, on focaccia
- SHRIMP PO' BOY** 12
Napa slaw, pepper jack, garlic aioli
on baguette
- CUBAN PORK** 13
Pulled pork, mozzarella, bacon
pepper jack, on focaccia
- STEAK** 15.5
Hanger steak, caramelized onions
mozzarella, on focaccia
- Roasted chicken** 12.5
Caramelized apple, brie, mozzarella
on focaccia
- Pan-seared tuna*†** 14
Served rare, wasabi aioli, lettuce,
tomato on sourdough
- smoked salmon†** 13.5
Fresh mozzarella, capers, roasted red
peppers, on focaccia served open face
- muffuletta†** 12
Ham, salami, swiss, fresh mozzarella
spicy olive relish, on focaccia

DESSERTS

- VANILLA BEAN CRÈME BRÛLÉE** 8
- CHOCOLATE TORTE** 8
Raspberry coulis, whipped cream
- VANILLA POPPY SEED cake** 8
Lemon custard, berry compote
- vanilla ice cream** 8
House-made, almond cup
- berry sorbet** 8
House-made, almond cup

- Sub: soup or mixed greens \$2
- pomme frites \$3
- warm bacon potato salad \$4.5

*Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food borne illness