

## APPETIZERS

### MARINATED OLIVES 6

Kalamata, green olives, herbs

### VEGETABLE SAMOSAS 9

Mint chutney

### POMMES FRITES 7

House-cut fries, aioli

### WARM POTATO SALAD 8

Organic cream, bacon, stone ground mustard

### CHEESE PLATE 13

Domestic & imported cheeses

### CRABCAKES 18

Chipotle, basil, orange ginger sauces

### DAILY CHARCUTERIE

#### SELECTION 13

Country pate, Dijon, pickled cucumber

#### SOUP DU JOUR 5 / 7

## SALADS

*Add Chicken 6; Add Salmon 8*

### ROASTED BEET 12

Blue cheese, candied walnuts, pickled onion, honey-balsamic vinaigrette

### ARTICHOKE 12

Parmesan, crisp chickpeas  
lemon-champagne vinaigrette

### COUNTRY SALAD 16.5

Shrimp, grilled chicken, gorgonzola  
bacon, honey-balsamic vinaigrette

### GRILLED VEGETABLE 14

Warm goat cheese, pine nuts  
honey-balsamic vinaigrette

### HANGER STEAK\* 16.5

Gorgonzola, honey-balsamic  
vinaigrette

### SEARED TUNA\*† 16.5

Marinated julienned vegetables  
ginger-soy dressing

### SOUP & SALAD 11

Mixed greens, honey-balsamic  
vinaigrette, cup of soupe du jour

## OMELETS

*served till noon*

### CARNITA 13

3 cage free Kalona eggs, braised pork, ancho  
spread, pepper jack cheese, guacamole, home fries

### SPINACH TOMATO 12

3 cage free Kalona eggs, home fries

## SANDWICHES

*All bread is made in house.*

*Sandwiches served with house-made chips or  
substitute†*

### PORK TORTA 9.50

Pepper jack, jalapeno, guacamole, braised pork,  
house-made brioche bun

### GYROS 10.50

House-made gyros, tzatziki, house-made pita

### 126 BLT 10.50

Aioli, bacon, tomato lettuce, on sourdough

### FISH TACOS 12

Tilapia, citrus salsa, Napa slaw, guacamole, house-  
made tortillas

### GRILLED CHEESE 12

Aioli, roasted red peppers, olive tapenade, on  
sourdough

### SHRIMP PO' BOY 14

Napa slaw, pepper jack, aioli, on baguette

### CUBAN PORK 13

Pulled pork, mozzarella, bacon  
pepper jack, on focaccia

### STEAK\* 16.5

Hanger steak, caramelized onions,  
mozzarella, on focaccia

### ROASTED CHICKEN 14

Caramelized apple, organic grilled chicken breast,  
brie, mozzarella, on focaccia

### SMOKED SALMON† 15

Fresh mozzarella, capers, roasted red  
peppers, on focaccia, served open face

### PORK BELLY 12 .5

3 house-made steamed buns, Korean BBQ local  
free range pork belly, sriracha aioli, pickled onions

### SHIITAKE MUSHROOM 12.5

3 house-made steamed buns, sriracha aioli,  
scallions, pickled

### LEGACY SANDWICHES

Miss your favorite sandwich? No problem – we  
will make it!

†**Sub:** *soup or mixed greens \$2*

*house-cut fries \$2*

*warm bacon potato salad \$4.5*

## BURGERS WITH FRIES\*

*Half Pound, house-ground Meyer Farms Black  
Angus burgers (local grass fed and grain finished,  
hormone and antibiotic free) with hand cut fries  
and aioli. Substitute salad or soup for \$2*

### 126 MEYER BURGER\* 12.5

Choice of bleu, Swiss, cheddar, aioli, fries

### MEYER BACON CHEESE\* 13.5

Bacon, cheddar, aioli, fries

### MEYER GUADALAJARAN\* 14.5

Pepper jack cheese, guacamole, house pickled  
jalapenos, fries

### MEYER DUTCH\* 14.5

Gouda cheese, caramelized onions, aioli, fries

### 1/3 LB LAMB\* 15

Local lamb, grass-fed, goat cheese  
harissa mayo, fries

### VEGGIE GUADALAJARAN 12.5

House made bean & vegetable patty, pepper jack  
cheese, guacamole, house pickled jalapenos, fries

## ENTRÉES

### GNOCCHI 22.5

House made gnocchi, spinach, herb  
tomato cream sauce

### ÉTOUFFÉ 17.5

Andouille sausage, smoked chicken  
shrimp, basmati rice

### SCOTTISH SALMON\* 19.5

Light Thai fried rice, curry infused coconut

## 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 6

House-made, Kalona cream

### BERRY SORBET 6

House-made