

126 Lunch Menu

STARTERS

- Marinated Olives** kalamata, green olives, herbs 8
Pommes Frites house-cut fries, aioli 10
Cheese Plate domestic and imported cheeses 14
Vegetable Samosas with mint chutney 12
Crab cakes blue crab, harissa spread, basil aioli 18

BURGERS & FRIES

Served on house-made buns with house-cut fries; sub house-salad

- Classic Burger** house-ground grass fed Meyer farms beef, cheddar cheese *19.5
126 Burger house-ground grass fed Meyer farms beef, brie, bacon date spread *19.5
Bacon Cheese Burger house-ground grass fed Meyer farms beef, aioli* 19.5
Guadalajaran Burger house-ground grass fed Meyer farms beef, jalapenos, pepper jack, guacamole * 19.5
Dutch Burger house-ground grass fed Meyer farms beef, caramelized onions, aioli, gouda cheese * 19.5
Veggie Guadalajaran Burger house-made patty, jalapenos, pepper jack, guacamole 16.5

SANDWICHES

On house-made baguette; add salad 4; add soup or fries \$6; add \$2 for house-made gluten free focaccia

- 126 Ham or Turkey Sandwich** bacon, brie or swiss, avocado, aioli 15
Cuban Pork Sandwich bacon, caramelized onions, mozzarella, aioli 16
Roast Chicken Sandwich caramelized apples, brie, mozzarella 16
Shrimp Po' Boy blackened shrimp, pepper jack cheese, napa slaw, aioli 16
Fish Tacos spiced tilapia, house-made tortillas, citrus salsa, guacamole 16
Steak Sandwich Meyer farms hanger steak, caramelized onions, aioli, mozzarella* 19.5

OMELETTES

3 cage free Kalona eggs; add salad 4; add soup or fries \$6

- Bacon Cheese** bacon, cheddar 13
Grilled Vegetable seasonal vegetables, goat cheese, pine nuts 16
Cuban Pork bacon, caramelized onions, mozzarella 17
Shrimp Po' Boy blackened shrimp, pepper jack cheese, napa slaw, aioli 17
Roast Chicken caramelized apples, brie, mozzarella 17
Steak Meyer farms hanger steak, caramelized onions, aioli, mozzarella* 20.5

SALADS

add chicken \$8; add shrimp \$9; steak 12 or dinner salmon* \$18*

- Beet Salad** organic greens, gorgonzola, walnuts & honey-balsamic vinaigrette 16
Artichoke Salad organic spring greens, asiago cheese, fried chickpeas & lemon-champagne vinaigrette 16
Grilled Vegetable Salad organics spring greens, goat cheese, pine nuts & honey-balsamic vinaigrette 17.5
Country Salad garuda farms greens, shrimp, grilled chicken, gorgonzola, bacon, honey-balsamic vinaigrette 19
Seared Tuna Salad garuda farms greens, marinated julienned vegetables, ginger-soy dressing* 20
Steak Salad Meyer farms hanger steak, garuda farms greens, gorgonzola, honey-balsamic vinaigrette* 22

ENTREES

- Mac n' Cheese** bechamel sauce, white and mild cheddar cheese 16
Chicken or Shrimp Linguine spinach, herb tomato sauce 26
Crab Gnocchi house-made gnocchi, spinach, herb tomato cream sauce 29
Scottish Salmon Thai fried rice, mushrooms, curried coconut cream 33
Meyer Farms Grilled Hanger Steak whipped yukon gold, asparagus, bordelaise sauce* 36

*Items cooked to order. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food borne illnesses