



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
- CRABCAKES** 14
Chipotle, basil, orange ginger sauces
- DAILY CHARCUTERIE SELECTION** 13
Country pate, dijon, pickled cucumber
- 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 vinaigrette, cup of soup du jour

TARTINES* †

Served with house-made chips or substitute*

- 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
- CAJUN Omelet** 13
Three cage-free eggs, andouille sausage, pepper jack, red pepper, onions, 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 brioche, cinnamon, vanilla, honey butter, berry compote
- Breakfast sandwich** 12
Brioche bun, omelet, bacon, cheddar, home fries

BURGERS*

1/3 pound (1/2 pound) house-ground burgers served on house made buns with chips (or substitute*) and aioli

- 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, guacamole

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 or substitute*

- GRILLED VEGETABLE** 11.5
Mozzarella, on focaccia
- grilled cheese** 11
Garlic aioli, roasted red peppers, olive tapenade, on sourdough
- CRAB CAKE** 14
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** 6
House-made, Kalona cream
- berry sorbet** 6
House-made

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

*These items marked are cooked to order or served raw.

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