

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 fries \$6; add \$2 for house-made gluten free focaccia

- 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 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