



**Oven Roasted Almonds ~ 6**  
Fleur de Sel, Espelette & Pimentón

### Salads

**Hearts of Romaine ~ 9**  
Grana Padano Tuile, Boquerones & Garlic Thyme Croutons  
Add Grilled Prawns ~ 6 Grilled Chicken ~ 5

**Organic Baby Lettuces ~ 7**  
Cucumber Slivers, Niçoise Olives & Bohemian Creamery  
Capriago Cheese

**Niçoise Salad ~ 15**  
Seared Ahi Tuna, Fingerling Potatoes, Egg, Cherry Tomatoes,  
String Beans, & Olives over Baby Lettuce

**Duck Confit Salad ~ 15**  
Crispy Duck Leg Confit, Organic Bloomsdale Spinach,  
Plumped Golden Raisins, Currents, and Cherries, Shaved Red  
Onions and Raspberry Vinaigrette

### Bites

**Mixed Mediterranean Olives ~ 5**  
8 types of Olives, Basil, Oregano, Garlic & Chili Flake

### Small Plates

**Hummus & Grilled Pita ~ 9**  
House made Hummus with Extra Virgin Olive Oil  
& Sweet Paprika

**Mac & Triple Cheese ~ 9**  
Gruyère, Point Reyes Blue Cheese & Irish White  
Cheddar Mac & Cheese with a Crispy Crust

**Onion & Madeira Soup Gratinée ~ cup, 7 bowl, 9**  
Caramelized Onion & Madeira Wine Reduction topped  
with Crustinis and Gruyere Cheese

**Fresh Kumomoto Oysters ½ Dozen ~ 14**  
Bloody Mary Sorbet & Cucumber Champagne Mignonette

### Sandwiches

Served with your choice of Fries or Salad.

**Deli-Style Pastrami & Swiss ~ 10**  
The Classic Pastrami & Swiss with Lettuce, Onion,  
Tomatoes, and Dijon on Sourdough.  
Served hot or cold.

**Turkey Cranberry ~ 9**  
Oven Roasted Turkey with Cranberry Sauce, Arugula,  
and Irish White Cheddar on Toasted Sourdough

**Croque-Monsieur ~ 11**  
The King of Ham and Cheese Sandwiches, Jambon de  
Paris and Fra'Mani Little Ham, Mornay Sauce and Melted  
Gruyère Cheese Toasted until Golden Brown

**Market Fish Sandwich of the Day ~ 12**

**Oven Roasted Organic Chicken Salad Sandwich ~ 12**  
House-made Mozzarella, Fresh Basil, Roasted Shallot Aioli,  
Sliced Heirloom Tomato and Arugula on House-made  
Focaccia

**The Casablanca Burger ~ 11**  
House Ground Sirloin, Gruyere Cheese, Butter Lettuce, Sliced  
Tomato and Crispy Onions on a Brioche Bun  
*Add Bacon, Avocado or Wild Mushrooms ~ 2*

### Grilled Cheese

**The Classic Grilled Cheese ~ 5**  
Cheddar Cheese on Sliced Sourdough

**BLT ~ 8**  
Hickory smoked Bacon, Butter Lettuce, and Tomato on  
Sourdough Bread from Kelly's Bakery  
*Add Avocado ~ 1*

**Pulled Pork & Cheesy Mac ~ 9**  
Mac and Cheese with Pulled Pork & Sharp Cheddar

**Ratatouille ~ 9**  
Grilled Eggplant, Zucchini, Red Bell Peppers, House-made  
Mozzarella, & Pesto

**- Build Your Own Grilled Cheese starting at \$6 -**

**Cheese:** Sharp Cheddar, Manchego, Burrata  
Mozzarella, Point Reyes Blue Cheese, Goat Cheese,  
Gruyère

**Two Veggies:** Mushrooms, Caramelized  
Onions, Basil, Watercress, Arugula, Red Onion,  
Olives, Artichoke Hearts. **Additional veggie, Add .50.**

**Add Choice of Meat ~ 2 :** Grilled Chicken, Pastrami,  
Grilled Shrimp, Ham, Pancetta, Pulled Pork, Burger Paddy  
**Add Avocado for \$1; Each Choose one Spread:** Pesto,  
Dijon Mustard, BBQ sauce, Garlic Aioli, Nutella, Fig Jam,  
Harissa

Lunch Menu  
Chef De Cuisine Bob Burns  
Executive Chef Job Carder



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