

SALADS

all salads can be ordered with any of the add ons below

BABY SPINACH	8
organic baby spinach, white balsamic vinaigrette, french goat cheese, grilled georgia peaches & edamame	
WILD ARUGALA SALAD	9
organic arugala, point reyes blue cheese dressing, smoked bacon & dried cherries	
CAESAR	8
romaine, capers, persian okra, garlic naan bread & classic caesar dressing	
ORGANIC GREENS SALAD	7
green apples, tomato confit & balsmic syrup	
BURRATA	11
creamy burrata chesse, vine ripened tomatoes, cucummbcr, kalamata olives, shaved fennel & valencia orange	
CURRIED CHICKEN SALAD	10
curry spiced chicken, field greens, napa cabbage, bell pepper, cucummbcr, basmati rice, japanese goma dressing & crispy wontons	

ADD ON

GRILLED BREAST OF CHICKEN	5
GRILLED FLATIRON	7
PAN ROASTED CHILE SPICED SALMON	6
SEARED AHI TUNA	7
GRILLED SHRIMP	7
GRILLED VEGETABLES	5

PLATES

MUSHROOM & POTATO QUICHE	10
garlic sauteed mushrooms, yukon gold potatoes, walnut crust & truffled cherry tomatoes (served with field greens salad)	
PAN ROASTED HALIBUT	20
fresh alaskan halibut, steamed broccolini & lemon-mustard vinaigrette	
SHELLS & CHEESE	12
shell pasta, asiago, goat cheese, irish white cheddar, mozzarella, fresh tarragon & Parmesan crust (served with field greens salad)	
FLATIRON (S)	18
charbroiled flatiron, pomme frites & chipotle honey ketchup or tomato blue cheese salad with shaved shallots & basil	
CHILE SPICED SALMON	19
skillet cooked wild salmon, haricot vert, Israeli cous cous, sweet tomatoes & fennel lemon butter sauce	

LUNCH

Upper West



Santa Monica

ON THE WOOD

all sandwiches served with house made potato chips & celery seed cole slaw

UPPER WEST BURGER	13
house ground dry aged beef blend, balsamic caramelized onions, arugala & pasilla goat cheese spread on toasted challa (serverd with pomme frites)	
GRILLED CHEESE	11
buttered sourdough, cheddar, goat cheese, blue cheese and caramelized onion (served with tomato soup shot)	
ROASTED VEGGIE	10
grilled yellow squash, zucchini, artichokes, tomato-roasted pepper relish with cotija & quesillo cheees in a toasted wheat tortilla	
CLASSIC MEATLOAF	11
sliced house blend, black olive tomato sauce, arugala, smoked tomato vinaigrette & fontina cheese on a soft cuban roll	
BBQ TOFU	9
grilled chipotle bbq marinated tofu steak, napa cabbage, red onion, tomato & mint on toasted ciabatta	
B L T	12
pastrami spiced thick cut nueski bacon, green tomato, but- ter lettuce & sweet corn sundried tomato aioli on focaccia	
SEARED TUNA	14
seared ahi tuna loin, wasabi-cilantro mayo, mixed greens & mint-chile vinaigrette toasted foccacia	
COBB WRAP	10
romaine, avocado, smoked bacon, charbroiled breast of chicken, tomato, egg & blue dressing wrapped in a wheat tortilla	
VEGAN TOMATO SOUP	7
black bean-corn salad & grilled ciabatta	

SIDES

6

SAUCED BLUE OR SAUCED CHIPOTLE FRIES
SHERRY-BOURBON SAUTEED MUSHROOMS & ONIONS
ASPARAGUS WITH CHOPPED EGG & CRISPY SWEET HAM
ISRAELI COUS COUS WITH MINT-CHILE VINAIGRETTE
POTATOES RISSOLE & BRUSSELS SPROUTS
FRUIT AND BERRIES WITH GINGER-BASIL YOGURT

\*we cook with trans-fat free oil

\*the consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness