



### Lunch

Served from 11:00am- 3:00pm

#### Beginnings

##### **Fritto Misto \$15**

*baby calamari, rock shrimp, seasonal vegetables, orange zest, tartar sauce*

##### **Soup Dejour \$9**

*seasonal, daily changing*

##### **Scallop Salad \$15**

*baby red gem lettuce, cherry tomatoes, roasted figs, cranberry balsamic, prosciutto*

##### **Fried Mac and Cheese \$9**

*spicy chipotle aioli, chives.*

##### **Caesar Salad \$10**

*cherry tomato, brioche croutons, castelvetrano olive, parmesan.*

##### **Chefs Selection of Cheeses \$15**

*CCC goats milk gouda, Shafts gold mine aged bleu, Humboldt Fog ash ripened*

#### Main

*Served with French fries, sweet potato fries, or house salad*

##### **Fish and Chips \$MKT**

*beer battered, French fries, tartar sauce, lemon, parsley*

##### **60 State Burger \$16**

*Angus Beef, brioche bun, sharp cheddar or bleu cheese, bacon, LTO.*

##### **Turkey Club \$14**

*805 sour dough, herb goat cheese, bacon, prosciutto, arugula, and tomato.*

##### **Vegetable Melt \$13**

*805 sour dough, sharp cheddar, heirloom tomato, spinach, balsamic onions, pesto.*

##### **Reuben \$15**

*grilled pastrami, gruyere cheese, house made sauerkraut, 1,000 island, marble rye*

##### **Abalone cutlets \$MKT**

*sautéed mushrooms, seasonal greens,*

#### Dessert

##### **Chocolate Lave Cake**

*baked to order,  
guittard chocolate,  
salted caramel ice cream  
\$9*

##### **Apple Cobbler**

*fresh green apple,  
oatmeal pecan crumble,  
vanilla ice cream  
\$8*

##### **Seasonal Sorbet**

*Chef's selection of house made  
sorbet,  
fresh berries  
\$6*

##### **Godiva Special (21 & up)**

*vanilla ice cream,  
Godiva Liqueur,  
Fresh seasonal fruit  
\$12*