Salad & Soup

Soup of the day 6/7

Monday: Minestrone soup GF DF
Tuesday: Free range turkey chili GF
Wednesday: Coconut curry chicken soup GF DF
Thursday: Split pea & ham soup GF DF
Friday: Long Island clam chowder

All Week: Vegan roasted butternut squash soup GF

Quiche of the Week: Roasted organic broccoli, crispy fingerling potatoes and aged sharp cheddar cheese quiche with baby greens 16

Salad of the Week: Organic butter lettuce, herb marinated shrimp, Applewood smoked bacon, shaved red radish, shredded red cabbage, chopped celery, green onions, hard boiled farm egg and creamy cider vinaigrette 15 /18

--- For any Salad, Add: Chicken 4 | Shrimp 6 | Grilled Salmon 8 ---

Quinoa and Roasted Corn Salad: Wild arugula, black beans, cherry tomatoes and avocado with a lemon dressing  GF 12/15

Grilled Flank Steak Salad: Arugula, red onion, cherry tomatoes, blue cheese, steakhouse vinaigrette with sourdough croutons 13/16

Caesar Salad: Baby romaine, sourdough crouton, parmesan cheese, “3000” dressing 11/13

Spinach Salad: Grilled chicken, cranberries, strawberries, asian pears, candied pecans, Pt Reyes blue cheese, balsamic vinaigrette  GF 12/15

Asian Chicken Salad: Red cabbage, hearts of romaine hearts, julienned carrots, edamame, grilled chicken 12/15

Grilled Salmon Nicoise salad: With roma tomato, farm egg, green beans, Yukon gold potato, Kalamata olives and citrus vinaigrette  GF 14/17

Cobb Salad: Cherry tomatoes, farm egg, apple wood smoked bacon, point reyes blue cheese, oven roasted turkey breast  GF12/14

Panini of the Week: 3000 Chicken salad, Applewood smoked bacon, avocado, romaine lettuce and house made ranch dressing inside a spinach tortilla served with baby greens or French fries 16

Special of the Week: Pecan and Maple Crusted Pacific Salmon, organic broccoli, sautéed baby spinach, roasted pearl onions and mashed sweet potatoes 20

Build your own Sandwich: 7.95
Add: Cheese 1 | Avocado 3 | Small Salad 3 | Small Soup 3 | Side Fries 3 | Side Fruit 3

Painted Hill Burger or Free range chicken breast burger: Brioche bun, French fries 13
Add: Apple wood smoked bacon 2

House made black beans and caramelized pepper vegetarian burger: With spicy aioli served on a brioche bun 12

Croque Monsieur: French ham, gruyere cheese, béchamel sauce 12 | Add: Farm Egg 1

Farm Egg Salad: Grilled sourdough bread, micro sprouts 12

Cuban Sandwich: Citrus flavored kurobuta pork shoulder, French ham, gruyere cheese, pickled jalapeno 14

B.L.T: Mayfield ciabatta, roasted garlic-basil aioli 13

Smoked Salmon "Rueben", authentic slaw, horseradish crème fraiche 15

— All Sandwiches served with French fries or baby greens —

Entrée

Grilled blackened Pacific salmon with heirloom baby spinach, local green asparagus, organic mixed quinoa and roasted red pepper coulis  GF 20

Herb marinated shrimp & grilled andouille sausage: Potato gnocchi, caramelized peppers & onions, baby spinach and smoked paprika tomato sauce 19

Teryaki skirt steak: Organic asparagus, sautéed shitake mushrooms, napo cabbage, steamed jasmine rice and soy sauce 20

Herb Risotto: With roasted wild mushrooms, organic green asparagus, baby spinach and shaved parmesan cheese 17

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.