

RANCHO PINOT

LUNCH

SALADS, SOUP

- FLATIRON STEAK marinated & grilled, arugula, escarole, green beans, potato, tomato, red onion, caper-lemon vinaigrette 16.
- GRILLED JIDORI CHICKEN PAILLARD romaine & escarole, lemon-pecorino dressing, grilled croutons, frico, tomato vinaigrette 15.
- SEASONAL CHOPPED savoy cabbage, arugula, apples, lentils, prosciutto, provolone, pepitas, sherry vinaigrette 12.
- GRILLED SQUID & SHRIMP frisee, celery, white beans, parsley, preserved lemon 12.
- SOUP of the DAY 8. with garden or lemon-pecorino salad 13.

SANDWICHES – choice of garden salad or roasted rosemary potato wedges

- PIADINI - stuffed grilled italian flatbread
- PROSCIUTTO & SOPPRESSATA = burrata, pepperoncini, arugula, red onion 12.
- GRILLED LAMB = yogurt-feta sauce, escarole 14.
- GRILLED JIDORI CHICKEN = bacon, mozzarella, tomato, basil vinaigrette 13.
- YUCATAN SPICED PULLED PORK berkshire heritage pork, cabbage-radish slaw, lime-oregano dressing, cotija cheese 12.

MESQUITE GRILL, ETC.

- 'CREEKSTONE FARMS' ANGUS BURGER english muffin, romaine, tomato, crispy onion (sharp cheddar or gruyere if desired) 15.
choice of garden salad or roasted rosemary potato wedges
- GRILLED TUNA heirloom beans, fennel, tomato, arugula, basil, caramelized onion vinaigrette 16.
- CAPELLINI PASTA & ROCK SHRIMP roasted tomato, garlic, lemon zest, spinach, parsley-lemon toasted bread crumbs 14.
- RICOTTA-SPINACH GNOCCHI rustic lamb sauce, pecorino 14.
- FISH of the DAY market price
- FRITTATA potato, leeks, greens, ricotta, parmesan with chunky applesauce & garden salad 11.

- ### *BEVERAGES*
- sodas, iced tea, coffee 3.
- housemade honey-mint lemonade 4.