

LUNCH MENU

APPETIZERS

Asian Buffalo Calamari 20
*Celery, Carrot & Cabbage Slaw,
Green Goddess Crème Fraîche,
Point Reyes Blue Cheese*

Cheese & Charcuterie 28
*Jardinière, Preserves, Olives, Grain Mustard,
Marcona Almonds, Rustic Bread Crisp, Crackers*

Blistered Shishitos 16
Light Tempura, Harissa Aioli

Nachos 16
*Cipollini Balsamic Béchamel, Fontina,
Charred Shishitos, Scallions, Cotija,
Lime Crème Fraîche, Cilantro,
Served with Candied Jalapenos,
Roasted Romanesco Salsa, Habanero Hot Sauce
Choice of Smoked Pork Carnitas or Smoked Brisket*

D2 Braised Short Rib Poutine 24
*Truffle Potato Wedges, Pickled Shallots,
Cabot Clothbound White Cheddar, Scallions,
Red Wine Crème Fraîche*

Roasted Mushroom Toast 16
Truffle Mascapone, Sherry, Arugula

Tempura Brussel Sprouts 17
Maple Gastrique, Stoneground Mustard Aioli, Sage

SOUP AND SALADS

Soup du Jour Cup 9 | Bowl 13
Ask About Today's Selection

Gem Lettuce Salad 17
*Cara Cara Oranges, Castelvetrano Olives, Fennel,
Pine Nuts, Ricotta Salata, Basil-Mint Vinaigrette
add Chicken 8 | Tuna* 12 | Prawns 12 | Steak* 14*

Kale & Romaine Caesar Salad 12
*Focaccia Crisp, Shaved Parmesan, Grilled Lemon
add Chicken 8 | Tuna* 12 | Prawns 12 | Steak* 14*

Chef Toni's Washington Salad 16
*Organic Greens, Rainier Cherries,
Beecher's White Cheddar, Candied Pecans,
Cherry Vinaigrette
add Chicken 8 | Tuna* 12 | Prawns 12 | Steak* 14*

Wedge Salad 16
*D2 Pancetta, Tomatoes, Toasted Almonds,
Pickled Shallots, Chive Buttermilk Dressing
add Chicken 8 | Tuna* 12 | Prawns 12 | Steak* 14*

Food & Wine Pairing Experience 45
*Includes Four 1oz pours of DeLille Cellars Wine
each paired with curated small bite
\$25 off with a two-bottle wine purchase
Club Members receive an additional \$10 Off*

OUR AWARD WINNING TEAM

James Dailey
General Manager

Michael C. Toni
Executive Chef

Taylor Kinnebrew
Chef De Cuisine

Josh Gately
Sous Chef

A 20% GRATUITY WILL BE ADDED AUTOMATICALLY TO PARTIES OF SEVEN OR MORE
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

LUNCH MENU

SANDWICHES

Served with a choice of:

Fries, Kale & Romaine Caesar, or Soup

California Cheeseburger* 17 single
21 double

Cheddar Cheese, Lettuce, Tomato,
House Spread, Grilled Onions

Suggested Pairing:

DeLille Cellars, Rosé

Italian Beef Dip* 22

D2 Au Jus, Jardinière, Creamed Horseradish

Suggested Pairing:

DeLille Cellars, Doyenne

Philly Style Italian Beef* 24

White Cheddar Wiz, Provolone, Peppers & Onions

Suggested Pairing:

DeLille Cellars, Le Dessein

Chicken Parmesan Sandwich 21

Choice of Crispy Buttermilk or Grilled Chicken

Italian Salsa Verde, Tomato Jam,

Red Cabbage Slaw, Cauliflower Pickles

Suggested Pairing:

DeLille Cellars, Forget-Me-Not Rosé

Grilled Cheese Sandwich 16

add Smoked Brisket & Jus +6

add Carnitas Style Pulled Pork +6

Suggested Pairing:

Kettmeir, Müller Thurgau

Prosciutto & Brie Sandwich 24

24-Month Prosciutto, Double Cream Brie,

D2 Pear Jam, Stone Ground Mustard Aioli,

Arugula, Durant Olive Oil

Suggested Pairing:

DeLille Cellars, Saffron Fields Pinot Noir

SIDES

Olive Oil Focaccia Bread 10

Oven Roasted Tomatoes,

Caramelized Cipollini Onions,

Olive Oil Verde, Whipped Sea Salt Butter

Pomme Frites 9

Garlic Aioli

ENTRÉES

add a 1/2 portion of salad from menu | 9

New York Steak Frites* 36

Chaleur Estate Maître d' Butter,

Pomme Frites, Broccolini, Jus

Suggested Pairing:

DeLille Cellars, D2

Pan Seared Rainbow Trout* 28

Carrot Ginger Puree, Lemon Caper E.V.O.O.

Fingerling Potato, Shitake Mushroom, Kale Confit

Suggested Pairing:

DeLille Cellars, Chaleur Blanc

Casarecce Bolognese Bianco 26

Veal, Pork, Beef, Pickled Sofrito

Pecorino Cheese, Fines Herbes

Suggested Pairing:

Métier by DeLille Cellars, Red Blend

Spaghetti al'Limone 25

Leek, Spinach, Preserved Lemon Cream,

22 Month Parmesan, Lemon Agrumato

add Chicken 8 | Tuna* 12 | Prawns 12 | Steak* 14

Suggested Pairing:

E. Guigal, Côtes du Rhône Blanc

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