

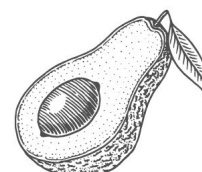


LUNCH

STARTERS



- CORN BISQUE (vg/g/d) 19
pan fried corn bread
- PATATAS BRAVAS (v) 18
smashed marble potatoes, salsa espana, aioli, whole herbs
- WARM MARINATED OLIVES (vg/gf) 16
castelvetrano olives, citrus, herbs, olive oil
- BURRATA TOAST (v) 21
california olive oil, grilled grapes, confit cherry tomato, balsamic drizzle, microgreens, sourdough
- BRUSSELS SPROUTS (v/gf) 19
za'atar, dried apricots, spiced maple syrup, bacon



MAINS

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| <p>COUNTY LINE HARVEST BABY MIXED LETTUCE (v/gf) 25
<i>fine herbs, apples, toasted pepitas, green goddess, lemon honey vinaigrette</i></p> <p>SPINACH SALAD(v/gf/n) 29
<i>grapefruit supreme, avocado, radish, mint, chèvre & red wine vinaigrette</i></p> <p>add grilled chicken breast +16
add grilled flat iron steak +22
add seared salmon filet +30</p> | <p>TURKEY CLUB 28
<i>dijonnaise, thick cut bacon, shredded iceberg, tomato, swiss cheese, sourdough</i></p> <p>HAM AND BRIE OMELETTE 28
<i>kale, three eggs, ham, caramelized onions, french brie, fines herbs, crispy marble potatoes</i></p> |
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FAIRMONT CHEESEBURGER*
angus beef, shredded iceberg slaw, grilled onions, american cheese, brioche bun, with fries or mixed green salad
34
 add bacon +8
 add avocado +9