

# Salads

**SPRING** arugula, asparagus, spring beans, shaved fennel, radish, pinenuts, crispy quinoa, parmesan reggiano, balsamic vinaigrette & seasonal greens \$18.95



**CASBAH** arugula, roasted beets, pickled onion, carrot, herb mix, cous cous, feta cheese, pistachios, crispy chickpeas, turmeric-honey vinaigrette & seasonal greens \$16.95

**WALDORF** fuji apple, strawberry, golden raisins, celery, red onion, chanel goat cheese, candied pecans, crispy quinoa, blood orange-poppseed dressing\* & house romaine mix \$17.50

**FATTOUSH** cherry tomato, cucumber, garbanzo beans, nicoise olives, red onion, scallion, herb mix, feta cheese, crispy pita, champagne-sumac vinaigrette & house romaine mix \$17.95

**TOSTADA** toasted corn, black beans, cherry tomato, jicama, scallion, herb mix, white cheddar, pumpkin seeds, tortilla strips, chipotle-agave dressing & house romaine mix \$17.95

**THAI CHICKEN** chili-lime mary's chicken, carrot, snow peas, cabbage, scallion, herb mix, almonds, sesame seeds, crispy wontons, peanut-sambal dressing & house romaine mix \$19.95

**SPICY TUNA** spicy wild ahi tuna tartare\*, avocado, edamame, cucumber, mango, scallion, sesame seeds, crispy soba noodles, miso-ginger vinaigrette & house romaine mix \$20.95

**COBBER** chili-lime mary's chicken, niman bacon, soft boiled egg, cherry tomato, cucumber, carrot, scallion, garlic croutons, barn "ranch" dressing\* & house romaine mix \$20.95

**KALE CAESAR** baby kale, cherry tomato, scallion, shaved sonoma dry jack, garlic croutons, roasted garlic-parmesan "caesar" dressing\* & house romaine mix \$16.95

**DETOX** dino kale, rainbow quinoa, fuji apple, carrot, cucumber, celery, radish, super seed-flax mix, acai-lemon "master cleanse" vinaigrette & house romaine mix \$17.50

**U-Pick SALAD** please see our separate U-Pick menu card for details on how to create your very own salad for \$17.95

*House Romaine Mix includes:*

*organic romaine hearts, mixed chicories, & seasonal greens*



**WHOLE GRAIN BOWLS** substitute our house mix of organic farro & quinoa for the greens & crunch on any of our salads above OR choose whole grains instead of greens on your U-Pick.

# Extras

chopped mary's chicken	\$6.95	sliced organic egg	\$2.75
grilled "rooster" mary's chicken	\$7.95	niman ranch bacon	\$3.75
northern fried mary's chicken	\$8.95	grilled hodo organic tofu	\$3.95
grilled brandt ranch flank steak	\$9.50	organic rainbow quinoa	\$2.75
grilled chile-garlic gulf shrimp	\$7.95	organic cous cous	\$2.50
grilled organic king salmon	\$8.95	sliced avocado	\$2.95
spicy, line-caught ahi tuna tartare*	\$8.95		

All of our chicken, pork and beef have "never-ever" been given growth hormones, steroids or anti-biotics; they have also been fed a 100% vegetarian diet and humanely raised on traceable ranches right here in California.



# Sandwiches\*

**BARN BLT** niman bacon, chanel goat cheese, roma tomato, seasonal greens & basil-pinenut pesto aioli\* on country levain \$16.95

**TRUFFLE** diestel pepper turkey, brie d'affinois, roma tomato, pickled onion, seasonal greens & truffle-roasted garlic aioli\* on herb focaccia \$16.50

**TURKEY** diestel roasted turkey, chanel goat cheese, watercress & sundried tomato-basil pesto aioli\* on a ciabatta roll \$15.95

**CLUBBER** diestel roasted turkey, niman bacon, pepper jack, roma tomato, red onion, little gems & bacon-jalapeno aioli\* on a ciabatta roll \$17.50

**ROOSTER** chili-lime grilled mary's chicken breast, niman bacon, white cheddar, smashed avocado, roma tomato & chipotle aioli\* on a ciabatta roll \$18.50

**KICKIN' CHICKEN** chili-lime grilled mary's chicken breast, barn bbq sauce, niman bacon, smoked gouda, caramelized onion & thyme aioli-carrot slaw\* on a ciabatta roll \$18.50

**NORTHERN FRY** crispy fried mary's chicken breast, barn bbq sauce & poppyseed-pickled onion slaw\* on a ciabatta roll \$17.95

**BUFFALO FRY** house buffalo sauce dipped northern fried mary's chicken breast & barn ranch-dino kale slaw\* on a ciabatta roll \$17.95

**SKIRT** grilled brandt ranch flank steak, provolone, roma tomato, pickled onion, arugula & rosemary-garlic aioli\* on a ciabatta roll \$18.95

**BIG BLUE** grilled brandt ranch flank steak, pt.reyes blue cheese, caramelized onion, arugula & red pepper romesco aioli\* on a ciabatta roll \$18.95

**BURRATA** fresh mozzarella burrata, roma tomato, arugula & basil-pinenut pesto aioli\* on a grilled ciabatta roll \$14.95

**BUDDHA** chanel goat cheese, roasted asparagus-mushroom hash, pickled onion, truffled-calabrian chile oil, hummus & watercress on sliced country levain \$14.95



*All of our bread is baked daily by Acme Bread in Berkeley using organic and locally-milled grains from Guisto's.*

# Soup & Sides

**TOMATO BASIL SOUP** parmesan, garlic croutons & scallion garnish; slice of herb focaccia on the side (14oz) \$9.95

**SIDE SALAD** mixed greens & balsamic dressing \$3.75

**SIDE CAESAR** romaine, crouton & garlic-parmesan dressing\* \$4.75

**FRENCH FRIES** \$4.25

**TATOR TOTS** \$4.75

A 5% surcharge will be added to your check to help cover the cost of San Francisco business mandates

\*All of our aiolis, as well as our ranch & caesar dressings are made using raw organic eggs. Our spicy ahi tuna is also served raw and is prepared with our aioli. Per the FDA, eating raw or under-cooked foods in general may seriously increase the risk of contracting a food borne illness especially if you have certain medical conditions or are pregnant.

\*\*Peanuts, other tree nuts, shellfish, gluten, dairy and many other food allergens are present in our kitchen. Although we make efforts to keep these items separated, we can not guarantee that our products will be completely free of these or any other allergens even when specified.