LUNCH

11:00 A.M. – 2:30 P.M. (Monday – Friday See Brunch Menu for Saturday – Sunday)

SOUP • STARTERS

**Tomato Basil Soup**
Feta Cheese, Croutons  
*vegetarian*

**Pommes Frites**
Kennebec Potato, Garlic Aioli  
*gluten free, vegetarian*

**Artisanal Cheese & Charcuterie Board**
Daily Selection of Cheese & Cured Meats, Grain Mustard, Cornichons, Local Honeycomb, Olives, Roasted Almonds and Grilled Bread

WOOD FIRE PIZZA • 48-hour organic dough

**Margherita**
Tomato Sauce, Fresh Ovoline Mozzarella, Basil from our Gardens  
*vegetarian*

**Champignon**
Cultivated and Wild Mushrooms, Caramelized Onion Truffle Purée, Pecorino  
*vegetarian*

**Hot Honey Pepperoni**
Tomato Sauce, Mozzarella, Artisan Pepperoni, Chile Flakes, Oregano, Basil

LUNCH SALADS & MAINS

**California Cobb**
Baby Gem, Avocado, Cherry Tomato, Pt. Reyes Blue Cheese, Tarragon Dressing, Crispy Quinoa  
*vegetarian*
Grilled Chicken Breast  
*8.0*  
Oro Salmon  
*10.0*  
Certified Angus Steak  
*10.0*

**Scarborough Farms Mixed Greens**
Goat Cheese Mousse, CA Dates, Toasted Hazelnut, Red Wine Vinaigrette  
*vegetarian*

**Brasserie SLO Caesar Salad**
Romaine Leaves, Dill Caesar Dressing, Shaved Parmesan, Anchovies  
Grilled Chicken Breast  
*8.0*  
Oro Salmon  
*10.0*  
Certified Angus Steak  
*10.0*

**Roasted Salmon Niçoise**
Butter Lettuce, Niçoise Olives, Boiled Egg, Green Beans, Tomatoes, Pickled Shallots, Potato, Red Wine Vinaigrette

**Shrimp with Angel Hair Pasta**
Baja White Prawns, Tomato, Basil, White Wine, Chile Flake

**Steak Frites**
Flat Iron Steak, House Made Frites, Truffle Aioli, Herb Butter, Arugula Salad

**Croque Monsieur**
House Levain Bread, Parisian Ham, Bechamel, Gruyere, Petite Salad

**Brasserie Burger**
Certified Angus Beef, Brioche Bun, American Cheese, Onion, Pickle, “Cerro” Sauce  
*“Au Cheval” add 2.0*

v – *vegetarian*  
gf – *gluten free*  
Ø – *vegan*