## LUNCH

TIMBER COVE BOARD / 25 2 Local Creamery Cheeses, 2 Cured Meats, Accoutrements, Grilled Bread

\*TOMALES BAY OYSTERS ON ½ SHELL / 21 Fresno-Lime Mignonette, Cucumber, Micro Celery

DEVILED EGGS / 8 Duck Confit, Pickled Mustard Seeds, Fennel

\*BABY ROMAINE CAESAR / 14 Caesar Dressing, Frisee, Parmesan, Croutons -Add Shrimp or Smoked Salmon / 9 -Add Grilled Chicken / 6

BABY MIXED GREEN SALAD / 13 Toasted Almonds, Herbs, Champagne Vinaigrette, Radishes, Pecorino

GOLDEN BEET SALAD / 14 Arugula, Soft Herbs, Lemon Vinaigrette, Pecan Butter, Humboldt Fog

SMOKED TROUT CHOWDER / 14 Potato, Fennel, Cream, Micro Celery

COAST KITCHEN BURGER / 16 Oak Ridge Farms Beef, Smoked Chipotle Aioli, Lettuce, Tomato, Onion, Fries -Add Bleu Cheese, Aged Cheddar, Swiss, Applewood Bacon or Mushrooms / 2 each

GRILLED CHICKEN SANDWICH / 15 Basil Aioli, Mushrooms, Crispy Leeks, Swiss Cheese, Sourdough, Fries

Water Upon Request 20% Gratuity Added To Parties Of 6 or More \*Consuming Raw or Undercooked Items Can Increase Your Risk Of Foodborne Illness

