



Lunch Menu

Appetizers

- Shaved fennel salad, butter lettuce, cherries, bacon, champagne vinaigrette 9
- Farro salad, cucumbers, tomatoes, olives, roasted peppers, garlic vinaigrette 9
- Baby kale salad, roasted beets, feta, sunflower seeds, black pepper vinaigrette 9
- Fried potato skin, bacon, sour cream, cheddar, green onions 7
- Sautéed Romanesco, chorizo vinaigrette, lemon foam 7
- Avocado toast, ciabatta, black pepper 7
- Spicy beef chili, beef fat candle, love, toasted ciabatta 10
- Wild mushroom soup, portobello mushroom foam 7
- Half dozen fresh oysters served on ice, cucumber pearls, citrus mignonette 13
- Sliced charcuterie, pickles, puffed bread 15

Entrees

- California chopped salad, chicken, bacon, avocado, tomatoes, apple cider vinaigrette 19
- Steelhead trout salad, baby kale, roasted beets, sunflower seeds, black pepper vinaigrette 21
- Chicken caesar salad, rosemary croutons, almonds, san joaquin gold cheese 18
- Steak salad, romaine, spinach, crispy onions, blue cheese, tomatoes, lemon vinaigrette 23
- Steelhead trout, peas, salsify, celery root puree, pea tendrils, lemon foam 21
- Sea bass, asparagus, shaved fennel, chickpea cake, lemon zest 24
- Seared yellowfin tuna, crispy garlic rice, baby bok choy, soy hollandaise 23
- Fusilli pasta, fennel-basil pesto, fresno chili, san joaquin gold cheese, 17
- Tagliatelle, crumbled pork sausage, rapini, chili flake, san joaquin gold cheese 18
- Rigatoni, bacon ragout, tomato cream, san joaquin gold cheese 18
- Wild mushroom and asparagus risotto, san joaquin gold cheese 17
- Garlic crusted chicken breast, fingerling potatoes, green beans, onion cream 19
- Heritage pork chop, soft polenta, caperberry gremolata, violet mustard vinaigrette 23
- Braised beef short ribs, potato puree, rapini, wild mushrooms 24

THE ARBOUR STRIVES TO ONLY USE ORGANIC, LOCAL, AND FRESH INGREDIENTS.

* PLEASE NOTE 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE*