JUST BECAUSE
ROASTED SWEET POTATO AND APPLE SOUP
brown buttered sage and apple chutney $6

HARRIS RANCH BEEF AND MUSHROOM BURGER
beef bacon, Boar’s Head horseradish cheddar, crispy onion arugula, and tomato with French fries or small salad $13

CHICKEN BANH MI SANDWICH
barbeque chicken, pickled vegetables, herbs, and Sriracha aioli with French fries or small salad $13

FOR THE TABLE
ROASTED PEPPER CHEESE DIP AND AVOCADO HUMMUS
served with Zatar flat bread and local seasonal vegetables $6

TEMPURA FRIED SHRIMP AND LOCAL SEASONAL VEGETABLES
served with Sriracha aioli $7

WARM BUTTERNUT SQUASH BRUSCHETTA
roasted UC Davis Student Farm butternut squash puree, fresh mozzarella, pomegranate arils, and arugula on grilled garlic crostini $6

FOR THE HEART
CHOPPED SALAD $6/9
romaine, radish, carrot, cucumber, roasted beets, sunflower seeds, and lemon vinaigrette

HEARTS OF ROMAINE $6/9
shaved parmesan cheese, garlic croutons, and lemon-anchovy vinaigrette

WARM SPINACH $6/9
crispy onion straws, feta, roasted peppers, and balsamic dressing
Add Harris Ranch beef fillet medallion $13/16,
Add Mary’s chicken breast $12/15,
Add Columbia River Steelhead $13/16

FOR THE SOUL
ROASTED PORTOBELLO MUSHROOM LINGUINE
toasted garlic, slow roasted tomato, arugula, parmesan cheese, and Calabrian chile sauce $10
Add Mary’s chicken breast $6

PAN SEARED MARY’S CHICKEN BREAST
toasted quinoa pilaf, sautéed greens, Madras curry and tomato cream sauce $14

TOGARASHI SEARED COLUMBIA RIVER STEELHEAD
soy glaze, furakake rice, crispy nori, wasabi avocado smear, and cucumber salad $16

GRILLED HARRIS RANCH BEEF FILET MEDALLION
dijon-balsamic rub, blue cheese butter, french fries, with Student Farm Kale, roasted brussel sprouts and fresh pomegranate $16

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY FOR INDIVIDUALS WITH CERTAIN MEDICAL CONDITIONS.
JUST FOR YOU
LEMON CHEESECAKE $3
FLOURLESS CHOCOLATE TORTE $3
CARROT CAKE $3