

the feel good *

Luncheon

SOUPS

Chicken Noodle 4/7 Homemade egg noodles, MG bone broth.

Tomato Soup 4/7 Fried basil, parmesan toasties. *Michelle's pasta recipe*

Crab Bisque 7/10 Made for you with love, by humans, not robots.

Cold Soup 5/8 Ask your server for today's selection.

Albondigas 5/8 Meatballs, green chile, oregano.

Misir Wot 5/8 Luxurious spiced lentil soup from Ethiopia. *vegetarian*

TARTS & TARTINES

Heirloom Tomato & Lemon Tart 8 Olive oil, anchovies, herbed goat cheese.

Excellent Onion Tart 7 With anchovies and black olives.

Crab Tartine 9 Bright homemade aioli, fennel, peppers.

Seasonal Tartine Ask your server for today's selection.

SANDWICHES

Comes with house pickled green beans

Add potato salad or coleslaw +2.00

Grilled Cheese 9.00 Cheddar, jack, comte on MG-baked sourdough.

With a mug of tomato soup 12.00 *try it Ruth Reichl-style with chopped shallots*

Ham, Brie & Arugula 13.00 Pressed, with whole grain mustard and cultured butter.

Tuna Bagnat 13.00 Line caught albacore with lemony aioli, avocado, bibb lettuce, basil, cucumber, anchovies, black olives, lemon, XV00 on house focaccia.

Curried Chicken Salad 11.00

With zippy purple cabbage and carrot slaw.

OTHER FINE SNACKS

Perfect Potato Chips

**With house ranch 5.00 **With tuna-avocado poke 9.00 next level*

Relish Board 8.00 Marinated mushrooms, Marcona almonds, Castelvetrano olives. *perfect with Manzanilla sherry or crisp white wine*

Smoked Oysters With Saltines 7.00

← my fave after school snack

SIDES

Green Salad 5.00

Cole Slaw 4.00

Potato Salad 4.00 *with pickled red onions and jalapenos*

*tradition driven