

# the feel good\* Luncheon

## SOUPS

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

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

**French Onion Soup** 5/8 Sweet carmelized onions in broth with melty gruyere & toasty croute.

**Misir Wot** 5/8 Ethiopian red lentil stew.

**Albondigas** 5/8 Meatballs, green chile, oregano.

**Broccoli Cheddar** 5/8 Spicy, cheesy, warming.

## TARTS & TARTINES

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**Daily Tart** Ask your server for today's selection.

**Seasonal Tartine** Ask your server for today's selection.

## SANDWICHES

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*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, XVOO on house focaccia.

**Special Sandy** MP Something surely delicious, check with your server.

## OTHER FINE SNACKS

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**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

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**Green Salad** 5.00

**Cole Slaw** 4.00

**Potato Salad** 4.00 *with pickled red onions and jalapeños*

\*tradition driven