

LUNCH

NOVEMBER 12 TO 26



STARTERS

Soup of the Day

ask your server for daily selection

\$6.95 cup; \$8.50 bowl

Roasted Pear + Prosciutto Salad

assorted chicories, shaft’s blue vein cheese, balsamic reduction, toasted pine nuts

\$12.95 / *GF, V

Soft Prawn Spring Rolls

avocado, jicama, carrots, mint, soft rice noodle wrap, sweet chili dipping sauce

\$10.95 / *GF

\$17.95 entrée size, served w/ organic greens



SALADS

Signature Chinese Chicken Salad

marinated, bbq chicken breast (or sub tofu), crispy rice noodles, toasted almonds, sesame seeds, scallions, romaine & iceberg, sesame-rice vinaigrette

\$17.50 / *GF, V OPTION

Roast Chicken Taco Salad

marinated, bbq chicken breast, avocado, black beans, tomato, sonoma jack, crunchy tortilla strips, shredded romaine & iceberg, tomato-chili vinaigrette

\$17.50 / *GF, V OPTION

BAT Caesar Salad

hobbs’ applewood-smoked bacon, avocado, tomato, romaine hearts, torn sourdough croutons, house caesar dressing

\$17.50

Fried Chicken + Citrus Salad

blood orange, avocado, shaved marinated fennel, toasted pepitas, shaft’s blue vein cheese, mixed chicories, organic greens, buttermilk ranch dressing

\$18.50

Grilled Flank Steak Tostada

crisp corn tortilla, black bean spread, shredded lettuce, marinated & grilled flank steak, queso fresco, avocado, pickled onions, roasted tomato-chipotle salsa, crema

\$20 / *GF

Winter Squash + Quinoa Salad

roasted brussels sprouts, maple-glazed roasted winter squash, roasted cauliflower, fuji apple, quinoa, dried cranberries, toasted pecans, baby kale, mixed organic greens, apple cider-dijon vinaigrette

\$17.95 (add grilled chicken, \$5) / *GF, V



SANDWICHES

Crab Cake BLTA

crab cake, hobbs’ bacon, avocado, tomato, little gems, remoulade, toasted brioche bun, house pickles, french fries or mixed organic greens (add \$1)

\$25

Cubano Sandwich

slow-roasted pulled pork, hobbs’ baked ham, jarlsberg, dill pickles, dijon, garlic aioli, griddled torpedo roll, house pickles, french fries, or mixed organic greens (add \$1)

\$19.50

Winter Vegetable Frittata Sandwich

roasted winter squash, wild mushrooms, leeks, goat cheese, cherry tomato confit, arugula, basil aioli, griddled acme pain au levain, french fries or mixed organic greens (add \$1)

\$17.95 / *V

Comforts’ Chuck Burger

bn ranch beef chuck, choice of cheese, grilled onions, lettuce, tomato, secret sauce, toasted brioche bun, house pickles, french fries or mixed organic greens (add \$1)

\$18.95 (housemade vegetarian burger, \$17.95)



ENTRÉES

Butternut Squash, Greens + Sausage Orecchiette

roasted butternut squash, braised winter greens, pork sausage, caramelized onions, white wine, parmigiano reggiano, garlicky bread crumbs, side organic greens salads

\$18.50 / *V OPTION

Wor Won Ton Soup

housemade pork + shrimp wontons, egg noodles, house char siu, bok choy, shiitake mushrooms, carrots, rich aromatic broth

\$20

Chicken Okasan “Mom’s Chicken”

panko-crusted chicken breast, flash-fried & dipped in house teriyaki, ginger-scented jasmine rice, sautéed seasonal vegetables

\$18.50

Chinese Sausage Fried Rice

lap cheong, jasmine rice, sugar snap peas, carrots, scallions, soy-oyster sauce, two eggs, fresh fruit

\$18.50

BAT Scramble

Hobbs’ applewood-smoked bacon, avocado, tomato, Sonoma jack, french fries or mixed organic greens

\$17.95 / *GF



SIDES & ADDITIONS

Seasonal Fruit
\$6.95 cup; \$11.50 plate

Mixed Garden Salad
\$8.95

Seasonal Vegetables
steamed or sautéed
\$6.95

Jasmine or Spanish Rice
\$3.95

French Fries
\$4.95

Vegetarian
Black Bean Chili
\$6.95 cup

Add Cheese
Brie
Cheddar
Sonoma Jack
Shaft’s Blue Vein
Sky Hill Farms Chèvre
Jarlsberg
\$3

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*GF Our gluten-free items are prepared in a common kitchen, cross-contact with other food items that contain gluten is possible.

V Vegetarian item.



COFFEE & TEA

- Peerless Organic House Coffee \$3.50
- Equator Organic Espresso \$3.50
- Cappuccino \$3.95
- Latte (Iced or Hot) \$4.50
- Mocha \$4.75
- Hot Chocolate \$3.95
topped with housemade whipped cream
- Organic Chai \$4.95
- Matcha Latte \$5.25
- Mighty Leaf Hot Tea \$3.50
black, green or herbal
- House Iced Tea \$3.95
blackcurrant blend
- Decaf Ginseng Sport Tea \$3.95
- Arnold Palmer \$3.95



ADDITIONS

- Shot of Espresso \$1
- Shot of Le Monin Syrup 75¢
vanilla, caramel or hazelnut
- Milk Substitute 75¢
soy, almond or oat



JUICE & SODA

- Fresh-Squeezed Orange Juice \$5.95
- Fresh-Squeezed Grapefruit Juice \$5.95
- Tomato Juice \$5.95
- Apple Juice \$5.95
- Cranberry Juice \$5.95
- Lemonade \$5.95
- Seasonal House Lemonade \$5.95
- La Croix \$2.95
lime, pampelmousse
- Canned Soda \$2.95
Coke, Diet Coke, Sprite
- Bottled Mexican Cola \$3.95
- San Pellegrino \$2.95



PLEASE NOTE



- Water and straws served upon request
- Please alert us to any allergies or dietary needs
- Minimum charge per person is \$8.00
- 20% gratuity added to parties of five or more