

# LUNCH

MAY 6 TO 22



## STARTERS

### Soup of the Day

ask your server for daily selection

\$6.95 cup; \$8.50 bowl

### Grilled Nectarine, Prosciutto + Burrata Salad

fresh basil, hot honey drizzle

\$12.95 / \*GF

### Soft Prawn Spring Rolls

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

\$12.50 / \*GF

\$18.95 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

\$17.95 / \*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

\$17.95 / \*GF, V OPTION

### BAT Caesar Salad

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

\$17.95

### Grilled Chicken + Street Corn Salad

grilled chicken breast, summer corn, avocado, heirloom cherry tomatoes, radish, queso fresco, marinated shallots, little gems, pepitas, creamy roasted poblano vinaigrette

\$18.95 / \*GF

### Roast Salmon + Lentil Salad

roasted salmon filet, french lentils, asparagus, marinated shaved fennel, quick-pickled shallots, fresh herbs, laura chenel chèvre, radicchio, mixed organic greens, red wine vinaigrette

\$22 / \*GF

### Heirloom Tomato Panzanella

heirloom tomatoes, cucumber, marinated shallots, bocconcini, torn sourdough croutons, basil, arugula, red wine vinaigrette, balsamic reduction

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



## SANDWICHES

### Philly Cheesesteak Sandwich

thinly sliced ribeye, caramelized sweet peppers, onions, three cheese sauce, griddled panorama torpedo roll, house pickles, french fries or mixed organic greens (add \$1)

\$19.95

### Fried Chicken Sandwich

crispy fried chicken breast, creamy jalapeño cole slaw, toasted brioche bun, ouse pickles, french fries, or mixed organic greens (add \$1)

\$18.95

### Griddled Nectarine + Brie Sandwich

caramelized nectarine, melted brie, pepper jam, arugula, griddled acme pain au levain, french fries or mixed organic greens (add \$1)

\$18.50 / \*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

### BBQ Baby Back Pork Ribs

slathered in our house bbq tomato sauce, french fries, creamy-style cole slaw, house cornbread

\$22

### Pasta Primavera

linguine, zucchini, asparagus, english peas, cherry tomatoes, white wine, touch of cream, parmesan, garlic bread crumbs

\$18.95 (add grilled chicken or salmon, \$5-7) / \*V

### Chicken Okasan "Mom's Chicken"

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

\$18.50

### Char Siu Fried Rice

chinese-style roast pork, 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  
Laura Chenel 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.