

LUNCH

JULY 29 TO AUG 14



STARTERS

Soup of the Day

ask your server for daily selection
\$6.95 cup; \$8.50 bowl

Chilled Corn Vichysoisse

brentwood corn, leeks, corn stock, topped w/ crispy pancetta, mini croutons, chives, crème fraîche
\$10.95 bowl

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 Green Goddess Salad

Single Thread Farm strawberries, cucumber, avocado, crumbled valbreso feta, marinated shallots, toasted pepitas, little gems, greek green goddess dressing
\$18.95 / *GF

Harvest Salad

roast turkey breast, roasted butternut squash, fuji apples, dried cranberries, toasted pecans, laura cheneel chevre, mixed organic greens, apple cider-maple vinaigrette
\$18.95 / *GF

Italian Grinder Panzanella

salami, mortadella, cherry tomatoes, provolone, marinated shallots, peppadew peppers, shredded iceberg, romaine hearts, creamy red wine vinaigrette, torn sourdough croutons
\$18.95



SANDWICHES

Korean-Style Cheesesteak Sandwich

thinly sliced marinated ribeye, caramelized onions, bell peppers, melted provolone, kimchi & charred scallion aioli, honey-gochujang drizzle, hoagie roll, french fries or mixed organic greens (add \$1)
\$19.95

Chicken Meatball + Feta Burger

chicken patty, charred red onions, valbreso feta spread, arugula, smoked paprika aioli, toasted onion-poppypseed brioche bun, french fries or mixed organic greens (add \$1)
\$18.95

Fried Summer Squash Sandwich

panko-crusted summer squash, zucchini, lemony ricotta, charred scallion chimichurri, arugula, basil aioli, griddled acme pain au levain, french fries or mixed organic greens (add \$1)
\$18.50 / *V

Comforts’ Chuck Burger

ground sirloin, 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

Summer Corn + Italian Sausage Orecchiette

broccoli rabe, garlic, white wine, corn stock, parmesan, red pepper flakes, served w/ mixed green garden salad
\$19.50

Teriyaki Salmon Donburi

teriyaki-glazed roast salmon, marinated cucumber + carrot salad, spinach gomae, scallion, furikake, jasmine rice, pickled ginger
\$22

Chicken Okasan “Mom’s Chicken”

panko-crusted chicken breast, flash-fried & dipped in house teriyaki, ginger-scented jasmine rice, sautéed seasonal vegetables
\$18.50

Bacon Fried Rice

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.