

LUNCH

JULY 8 TO 24



STARTERS

Soup of the Day

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

Roast Beef Tenderloin Sliders

provolone, caramelized onions, fig jam, arugula, horseradish aioli, mini dinner roll
\$15.95 (2)

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

Fried Chicken + Watermelon Salad

cucumber, heirloom cherry tomatoes, avocado, marinated shallots, valbreso feta, little gems, buttermilk ranch dressing
\$18.95

Popcorn Shrimp Salad

crispy rice noodles, julienned cucumber, green papaya, avocado, carrots, shallots, shredded cabbage, iceberg, mint, basil, taosted peanuts, sweet chili-lime vinaigrette
\$22 / *GF

Summer Vegetable Quiche + Salad

zucchini, cherry tomatoes, spinach, caramelized onions, sonoma jack, parmesan, flaky herb crust, served w/ mixed organic green salad
\$17.95 / *V



SANDWICHES

Sloppy Joe’s Sandwich

ground sirloin, bell peppers, onions, spiced tomato sauce, shoestring onions, toasted brioche bun, choice of red potato salad, french fries or mixed organic greens (add \$1)
\$19.50

Crispy Fish Filet Sandwich

panko-crusted true cod filet, melted colby, shredded iceberg, tartar sauce, house pickles, toasted brioche bun, french fries, or mixed organic greens (add \$1)
\$22

Fried Green Tomato Sandwich

organic heirloom green tomatoes, housemade pimento cheese blend, balsamic onion jam, arugula, 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

Asian Turkey + Noodle Lettuce Cups

ground turkey, glass noodles, shiitake mushrooms, carrots, water chestnut, scallions, iceberg cups, sweet-chili hoisin dipping sauce, jasmine rice, mamrinated cucumber, carrot + shallot salad
\$19.50

Roast Chicken Enchiladas

roast chicken, caramelized onions, sonoma jack, creamy tomatillo salsa, crema, queso fresco, radish, cilantro, corn tortillas, spanish rice, black bean + corn salad
\$19.50

Chicken Okasan “Mom’s Chicken”

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

Hobbs’ Ham 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.