LUNCH

NOVEMBER 11 TO 25

STARTERS

Soup of the Day
ask your server for daily selection
$6.95 cup; $8.50 bowl

Persimmon + Ricotta Toast
whipped ricotta, laura chenel chèvre, fuyu persimmon, toasted pistachio, pomegranate seeds, honey drizzle, toasted acme pain au levain
$10.50

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

Roast Chicken + Winter Squash Panzanella
roasted herb-lemon chicken, roasted winter squash, caramelized red onions, dried cherries, baby kale, arugula, sourdough croutons, shaved parmesan, maple-apple cider vinaigrette
$19.50

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

Fried Goat Cheese + Beet Salad
panko-crusted laura chenel chèvre, roasted beets, pear, dried cranberries, toasted hazelnuts, mixed organic sonoma greens, balsamic vinaigrette
$18.95 / *V

SANDWICHES

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

Fried Chicken Sandwich
crispy fried chicken breast, jalapeño cole slaw, toasted brioche bun, house pickles, french fries or mixed organic greens (add $1)
$19.50

Winter Squash Frittata Sandwich
roasted winter squash, wild mushrooms, leeks & goat cheese frittata, cherry tomato confit, arugula, basil aioli, griddled acme pain au levain, french fries or mixed organic greens (add $1)
$18.95 / *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

Wor Won Ton Soup
housemade pork + shrimp wontons, egg noodles, house char siu, bok choy, shiitake mushrooms, carrots, rich aromatic broth
$22

Turkey Pot Pie
roast turkey, carrots, english peas, potatoes, onions, cream, fresh herbs, topped w/ flaky pastry, served w/ organic sonoma mixed greens
$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

Bacon Fried Rice
hobbs' bacon, 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
$18.50 / *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
$6.50

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.