

DELICIOUSNESS BETWEEN BREAD

Roasted eggplant, zucchini, avocado, basil and green olive tapenade on gluten-free focaccia ... \$8.50

Confit-rubbed roasted turkey, stuffing, mushroom gravy and cranberry sauce on whole wheat ... \$9.50

RK burger: Prather Ranch, heirloom tomato and butter lettuce with roasted garlic aioli on sourdough bun ... \$8.50 Add caramelized onions \$1, wild mushrooms \$2, house-cured bacon \$3, sharp cheddar \$2

Po' boy with fried Drake's Bay oysters or blackened rock fish, pineapple-cilantro slaw and chipotle-lime aioli on soft baguette ... \$12.95

Barley mushroom burger with roasted red peppers and basil-mint pesto on sliced sourdough ... \$9.50

House-brined pork loin, caramelized apples and arugula on soft baguette ... \$8.50

Fearless Frank or Tofurky Dog with house purple sauerkraut and mustard on soft baguette ... \$4.95

RIGHT ON THE SIDE

Kiss of Greens: spinach, jicama, sunflower sprouts and blueberries with champagne vinaigrette ... \$3.95

Sweet or Russet potato fries with spicy ketchup ... \$2.95

SOUP FOR THE SOUL ... \$3.95... \$5.95

Grandma's chicken

Clearly vegetable with rice noodles

Zuckerman's Farm asparagus puree w/crispy shallot

Beluga lentil with cilantro

CREATE YOUR SALAD

1. PICK YOUR GREENS

Radicchio, endives, grilled plums and nectarines and crispy shallots with champagne vinaigrette ... \$7.95

Paradise Valley Farms mix, shaved fennel, roasted baby beets and wild rice with lemon mustard Caesar ... \$6.75

Arugula, heirloom potato, avocado, jicama, cucumbers and sunflower sprouts with rosemary balsamic vinaigrette ... \$7.25

Kale, roasted carrots, zucchini, eggplant, quinoa, hempseeds and mint with green goddess dressing ... \$7.95

Romaine, cherry tomato, sweet carrots, cucumber and olives with creamy coconut dressing ... \$6.95

Mommy's warm spinach, bacon, red onion, tomato, mushroom and egg with red wine vinaigrette ... \$6.95

2. ADD A LITTLE LOVE

On The Land Citrus chicken ... \$3.95

Porcini skirt steak ... \$4.95 House-brined pork loin ... \$4.95

In The Land Grilled Portobello ... \$3.95

Seasoned seared tofu ... \$2.95 Black quinoa ... \$1.25

From The Sea Blackened rock fish ... \$3.95

Grilled calamari ... \$3.25

Pumpkin seed black cod ... \$5.95

For Your Smile Parmesan ... \$1.00

Goat ... \$2.00 Blue ... \$2.00 Feta ... \$2.00

DESSERTS (only if you've been good)

Ice cream sandwich: vegan/non-gluten cookies and vanilla ice cream (coconut or cow) ... \$4.95

Cheese plate with dried fruit, lavender honey and sliced bread ... \$13.95

Seasonal fruit with dark chocolate dipping sauce ... \$6.95

Kemper Root Beer Float ... \$6.95