



## Lunch Menu

\$20 per person

Tax and gratuity not included

619.293.7088

Closed Mondays

We support local food purveyors and source all of our ingredients carefully, with a commitment to buy all products that are cultivated sustainably and humanely. If you should have any food allergies or concerns, or just want to ask about our food, please ask your server...

\*  
gf = gluten free \* gfo – gluten free option \* v – vegan \* veg = vegetarian

### first: choice of one

- GORGONZOLA + BRIE BITES caramelized onion | garlic | green onion | phyllo cups | herb butter veg
- SALTY PEPPERY CALAMARI fried garlic | green onion | chile flake
- PUMPKIN RAVIOLIS roasted corn cream | toasted hazelnuts veg
- ICEBERG WEDGE buttermilk-herb dressing | tomato-thyme marmalade | gorgonzola gf, veg
- HOUSE organic baby greens | gorgonzola | candied pecans | dried cranberries | honey walnut dressing gf, veg
- SOUP OF THE DAY

### second: choice of one

- SOUTH OF THE BORDER BOWL **choice of:** sliced chicken breast, tofu, local fish or sliced sirloin  
quinoa | lettuce | pico de gallo | chipotle black beans | queso cotija | chipotle aioli | crushed avocado gf
- SALMON RIGATONI salmon | garlic | lemon-basil cream sauce | asiago
- ASIAN SALMON WRAP sweet chile soy | baby greens | basmati rice | cilantro | sesame seeds | wasabi aioli
- BISTRO BURGER gorgonzola | truffle aioli | caramelized onion | lettuce | tomato | bistro or truffle fries gfo  
*add house made bacon, avocado or farm egg 2.00 ea, with gluten free bun add 3.00*

### add a dessert for 3.00

choice of one

#### chai tea crème brulee

fresh berries

#### banana bread puddin'

candied pecans | bourbon butterscotch  
whipped cream

#### flourless chocolate cake

salt caramel | crystallized basil (gf)

#### blackberry sorbet

fresh berries (gf)



PLEASE NOTE: since this is a discounted menu, it cannot be combined with any other offer, discount, coupon or promotion. No San Diego Restaurant Gift Card. You may use a Terra gift card. No substitutions.