

# 20 | TWENTY

## Lunch Menu

### STARTERS

#### **Green Goddess Hummus**

seasonal veggies, falafel, citrus whipped feta dip, za'atar spice | 16 **V**

#### **Artisan Charcuterie Board**

chef curated specialty cured meats, house-made country style pate, craft cheeses, olives, fruit, mustard | 35

#### **Verlasso Salmon Crudo**

ginger, shallot, lemon, tamari, evoo, avocado, cilantro | 16

#### **Jumbo Poached Shrimp Cocktail**

lemon, horseradish, bloody mary cocktail sauce | 18

#### **Roasted Cauliflower**

pomegranate, celery, toasted pumpkin seeds, pomegranate tahini vinaigrette | 15 **VV**

#### **Mushroom Stuffed Arancini**

smoked mozzarella, sun dried tomato, spicy marinara | 15 **V**

### SALADS

#### **Grilled Caesar Salad**

cardini Caesar, sourdough croutons, blistered heirloom tomatoes | 15

#### **Grilled Pear and Persimmon Salad**

cypress grove Humboldt fog goat cheese, candied walnuts, petite greens, persimmon vinaigrette | 15 **GF V**

#### **Ancient Grain Salad**

curry, seasonal squash, mung beans | 15 **VV**

### ENTREES

#### **Petaluma Chicken Sandwich**

country sourdough, pickled cabbage slaw, provolone, avocado, garlic aioli | 22

#### **Classic Burger**

grilled chuck/brisket blend, aged cheddar, griddled onion, lettuce, tomato, house sauce, pickle | 22

#### **SSLAT Sandwich**

grilled salmon, crispy salmon skin, arugula, heirloom tomato, balsamic | 20

#### **Cali-Med Shrimp Roll**

poached jumbo shrimp, green goddess spread, avocado aioli | 24

#### **Wild Mushroom Risotto**

mushroom stock, cashew cream, pickled red onions, asparagus tips | 22 **VV**

#### **Sustainably Raised Verlasso Salmon**

sautéed ancient grain salad, rainbow chard, pomegranate gastrique | 40

#### **Hand-Cut SRF New York Steak Sandwich**

parm toasted sourdough, baby greens, pepper jack, pomegranate vinaigrette | 28

#### **Local Line Caught Catch of the Day**

sustainably sourced, locally caught seasonal specialties, prepared daily using farm fresh ingredients | Market Price

### SIDES

#### **Herbed Mushrooms**

white wine, fines herbs, sweet cream butter | 11 **V**

#### **Calamansi Glazed Cast Iron**

#### **Brussels Sprouts**

crispy pork belly | 12

#### **Home-Style Fries**

sea salt, parmesan garlic, or black pepper truffle | 11

#### **Bleu Cheese Mac**

gruyere, white cheddar, provolone, California shaft bleu | 12 **V**

### SWEETS | 12

Three layer chocolate mousse cake

Pumpkin spice crème brulee

Seasonal fresh fruit tart

House-made artisan cookies

#### **Battered Onion and Pepper Rings**

IPA tempura, buttermilk herb dressing, black pepper aioli | 12

Key Lime Pie **VV**

CHEF JEREMY BELSHAW MENU

V: Vegetarian  
VV: Vegan  
GF: Gluten Free

A suggested 18% gratuity will be added to parties of 8 or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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