# Lunch · Dinner

MON-FRI 11AM-3:45PM & 4:30-8PM | SAT 11AM-3:00PM

# Starters

#### ROASTED BRUSSEL SPROUTS VGT 9

Roasted and topped with balsamic reduction & parmesan cheese. Served with your choice of dipping sauce: honey cayenne, sriracha, or chipotle aioli

#### MEDITERRANEAN BOARD (shared) 17

Festive platter of hummus, tzatziki, pickled pepperoncini egg, house-made giardiniera, marinated feta, and olive tapenade. Served with flatbread.

#### COMBINATION BOARD (shared) 18.50

Assorted cheeses (2) and meats (2), olive tapenade, greens, stoneground mustard, candied nuts, and fresh and dried fruits. Served with fresh baguette slices.

# Salads

#### Add to any salad:

Bacon pieces 2.50 | Chicken 4.25 | Prawns 5.50 | Steak 6 | Furikake Ahi Tuna 6.75

#### Dressing choices:

Balsamic | Caesar | Ranch | Blue cheese | Pumpkin maple (All dressings are made in-house and are GF)

#### CAESAR VGT 13.25

Romaine lettuce tossed with cherry tomatoes, house-made croutons, Caesar dressing, and freshly grated parmesan.

#### THE DUBLINER 16.25

Warm chicken apple sausage and roasted sweet potatoes tossed with arugula and kale, roasted beets, roasted garlic, dried cranberries, candied walnuts, and pumpkin maple dressing. Topped with finely grated Dubliner cheese.

#### GARDEN HOUSE SALAD VGT 8.95

Sweet & Spicy greens, cherry tomatoes, cucumber, red onion, beets, carrots, cabbage, croutons, and choice of dressing.

#### WINTER POWER BOWL VGT 16.25

Spicy mixed greens tossed with farro, roasted sweet potato, roasted beets, apple slices, chipotle Brussel sprouts, mixed nuts, and pumpkin maple dressing.

#### COBB 15.95

Mixed greens tossed with tomatoes, avocado, roasted chicken, bacon, gorgonzola, onions, soft boiled egg, and choice of dressing.

#### STEAK SALAD\* 17

Seared bistro filet tossed with arugula, gorgonzola, roasted beets, black mission figs, pickled red onions, and balsamic vinaigrette. Topped with candied walnuts.

# Sandwiches

Served with choice of tortilla chips or greens with balsamic VG. Sweet potato fries – **add 3** Gluten-Free sandwich bun from Arise Bakery - **add 1.75** 

#### **BURGER OF THE DAY\***

See SPECIALS board for today's selection and pricing. 7 oz beef patty on a rustic ciabatta bun, grilled to order, and served with chips or greens.

#### BLT 13.50

Classic favorite served on your choice of toasted bread with house mayo and garlic butter. Choice of ciabatta bun, Old World Sourdough, baguette, whole wheat, or sourdough.

#### MEATLOAF 15.50

Meat loaf, bacon, provolone cheese, pickled mustard seeds, arugula, and tomato relish on a rustic ciabatta bun.

#### AHI TUNA MELT\* 16

An open-faced sandwich on Old World Sourdough with seared medium-rare ahi tuna, caper remoulade, tomato, avocado, provolone cheese and arugula.

#### KIMCHI TOASTIE 14

Panini with Kimchi, gruyere cheese, garlic butter, and scallions on Old World Sourdough.

#### CAPRESE PANINI VGT 14.75

Fresh mozzarella, sliced tomatoes, spinach, pesto, basil, and balsamic drizzle on sourdough bread.

#### Hand-tossed pizzas

Gluten-Free cauliflower pizza crust - add 4

#### PEPPY PEPPADEW PEPPER VGT 15

Garlic olive oil, peppadew peppers, Spanish olives, chèvre, and mozzarella. Topped with fresh arugula and honey cayenne sauce.

#### MARGHERITA VGT 13.50

Marinara sauce, fresh mozzarella, parmesan and finished with fresh basil. Pepperoni - add 2

#### SALAMI & BRUSCHETTA 15.75

Pesto garlic cream sauce, Italian dry salami, red onion, pepperoncini, mozzarella, mushrooms, and black olives. Topped with bruschetta.

#### STRAWBERRY GOAT 15.50

Caramelized onions, bacon, chèvre, strawberries, and mozzarella. Finished with a sweet balsamic reduction and fresh basil.

# Entrees

Kitchen split of any entrée - add 3

SERVED FOR LUNCH & DINNER

# COCONUT CURRY GF 19.25

Sautéed fresh seasonal vegetables and shallots simmered in a yellow coconut curry sauce, served with basmati rice, and topped with fresh cilantro and lime. Chicken – **add 4.25** | Prawns - **add 5.50** 

# MINI STREET TACOS\* Four tacos 17 | Two tacos 12.50

2 tacos with furikake encrusted ahi tuna (medium rare) and spicy sriracha aioli, plus 2 tacos with chorizo, sweet potatoes, zesty garlic cream sauce and queso fresco – all topped with fresh cilantro and lime cabbage.

Vegetarian option: order sweet potato tacos minus chorizo.

SERVED AFTER 4:30PM

# TUSCAN CHICKEN 22.50

Boneless chicken thighs simmered in a garlic cream sauce with sundried tomatoes, Kalamata olives, spinach, and capers. Served with lemon orzo and topped with fresh basil.

#### ANAHEIM CHILE STEAK\* 25.25

Bistro filet (pan-seared to order) served with roasted smashed potatoes, roasted seasonal vegetables, and Anaheim chile sauce.

### MEATLOAF 19

Meatloaf baked with tomato glaze and topped with pickled mustard seeds. Served on a bed of mashed potatoes with a side of roasted seasonal vegetables.

#### MISO STEELHEAD\* 22

Maple miso glazed steelhead served with cilantro-lime basmati rice and honey ginger carrots.

# BROWN BUTTER GNOCCHI VGT 18

Gnocchi tossed with butternut squash, kale, apples, mushrooms, and sage. Topped with parmesan and candied walnuts.

VGT = Vegetarian | VG = Vegan | GF = Gluten-Free

Although we offer gluten-free products, our kitchen and bakery are not gluten-free.

# Kids

#### WINNER CHICKEN DINNER 9.50

Chicken breast served with white rice and carrot sticks.

#### GRILLED CHEESE VGT 8.25

Sourdough bread with jack and cheddar cheese. Served with fresh fruit and chips.

# PEANUT BUTTER & FRESH FRUIT SANDWICH VGT 8.25

Served with chips.

#### MINI CHEESE PIZZA VGT 8.75

Kid's size classic cheese pizza. Pepperoni – add 1

#### PASTA PETITE VGT 8.25

Pasta served with choice of butter or marinara sauce.

# Soup

See SPECIALS board for today's selection. 5.75 cup | 8.75 bowl

Bread & Butter – add 1.50

# Sides

#### SWEET POTATO FRIES VGT 7.95

Served with your choice of dipping sauce: Honey-cayenne | Spicy Asian aioli | Chipotle aioli

WHITE RICE 4.50

GRILLED VEGETABLES 6.50

#### BREAD & BUTTER 1.50

\* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Limit 2 modifications per dish.

15% gratuity will be added for parties of 6 or more.



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