

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.