

LUNCH

SERVED MONDAY - SATURDAY: 11:30AM - 2:30PM

TO BEGIN

MEZZE PLATTER | V 31

Basil Tzatziki, Pepperoncini Hummus, Garden Vegetables, Garlic Naan Bread

CRAB CAKE | 25

Cilantro Salad, Red Pepper Vinaigrette, Avocado, Lime

SCALLOP CRUDO | GF 18

Ginger, Shallot, Lemon, Tamari, EVOO, Avocado, Cilantro

STRAWBERRY BRUSCHETTA | V 18

Rustic Crostini, Gorgonzola, Balsamic Syrup, Organic Mint

SMOKED SALMON NACHOS | 21

Wonton, Wasabi Crème, Pickled Ginger, Cilantro, Furikake Seasoning, Pickled Onions

FROM THE SEA

SOFT SHELL CRAB BLT | 29

Green Garlic Aioli, Heirloom Tomato, Applewood Bacon, Bibb Lettuce

SALMON POKE | 29

Brown Rice, Avocado, Edamame, Lychee, Tobikko, Macadamia, Persian Cucumber

MAHI MAHI | GF 36

Citrus Grilled, Roasted Fingerling, Avocado, Corn Salsa

PRAWNS & GRITS | GF 26

Harissa Prawns, Cilantro, Bacon, Pomegranate

"BANG BANG" SHRIMP PO' BOY | 24

Bibb Lettuce, Heirloom Tomato, Cilantro

FROM THE FARM

BBQ CHICKEN SKEWERS | GF 26

Chipotle Honey, Onions, Peppers, Zucchini, Crispy Polenta, Charred Corn, Cilantro Crème

DIESTEL TURKEY SANDWICH | 23

Gouda, Apple, Arugula, Cranberry Aioli, Walnut Pesto
Side of Fries or Salad

CHICKEN SALAD SANDWICH | 18

Multigrain Bread, Bibb Lettuce, Dijon, Apple, Fennel, Onions
Side of Fries or Salad

FROM THE FIELD

CARDINI CAESAR SALAD | 15

Reggiano, Tomato, Garlic Dressing, Boquerones, Egg, Herb Crouton
Add Chicken or Shrimp | 8
Add Salmon or Steak | 12

KALE SALAD | V GF 16

Candied Lemon, Manchego, Medjool Dates, Pistachio, Mint, Champagne Vinaigrette

HEIRLOOM TOMATO SALAD | V GF 22

Fried Garbanzo Beans, Capers, Basil, Feta Cheese, Honey Herb Vinaigrette

BABY GEM | V GF 18

Creamy Dill Dressing, Cucumber, Radish, Avocado, Pickled Shallots

FROM THE RANCH

CLASSIC BURGER | 25

20|TWENTY Signature Blend Patty, Aged Cheddar, Grilled Onion, Lettuce, Tomato, House Sauce, Pickles
Side of Fries or Salad
[Plant Based Option Available Upon Request]

SRF STEAK SANDWICH | 32

Roasted Tomato, Arugula, Horseradish Aioli, Crispy Onions, Balsamic Vinaigrette
Side of Fries or Salad

20 | TWENTY

20|TWENTY SOURCES FROM LOCAL FARMERS & PRODUCERS

SCINTILLA FARMS - FRESH ORIGINS - POLITO FAMILY FARMS - BOYLIK FAMILY FARMS -
SALANOVA FARMS - JR ORGANICS - MILLIKEN FAMILY FARMS - WINDROSE FARMS - MENDOZA
FAMILY FARMS - CARLSBAD STRAWBERRY FIELDS - SCHANER FARMS - SNAKE RIVER FARMS -
JIDORI CHICKEN - DEEP SEA COMMERCIAL - KANALOA SEAFOOD - JACKIE'S JAMS

(V) Vegetarian (VV) Vegan (GF) Gluten Free

A Suggested Gratuity of 18% Will be Added to Parties of Eight (8) or More.

* Consuming Raw or Undercooked Meats, Poultry, Seafood, or Eggs May Increase Your Risk of Foodborne Illness.