



204 East Oak Avenue, Visalia CA 93291 559.738.5752

Winter Lunch

This is representative of our menu which changes daily.

Appetizers

- Deviled Farm Eggs with Fall Pickles 7
- Crispy Brussels Sprouts, Lemon and Sea Salt 9
- Macaroni & Cheese, White Cheddar, Corn Nuts 9
- Fresh Monterey Fried Calamari, Jalapeno & Meyer Lemon 11
- Chicken Liver Mousse, Toasted Crostini, Bacon, Dijon Mustard 9
- House-Cured Salmon Gravlax, Cucumber, Herbs, Finger Lime, Black Vinegar 11
- Bruschetta with White Bean Puree, Arugula, Extra-Virgin Olive Oil 9
- Seared Sonoma Duck Foie Gras, Watercress, Satsumas 25

Artisan Cheese

- Fresh Goat (Il de France, Rhone) Goats Milk, Fresh, Tangy, Natural, Soft 8
- Farmstead Goat Cheddar (Fagundes Farms, Hanford) Raw Goats Milk, Firm 6
- Cranberry English Cheddar (Wensleydale Yorkshire, England) Cow Milk, Semi-Firm 9
- 10 Year Aged Cheddar (Hooks Cheese Company, Wisconsin) Cows Milk, Hard 9
- Edelweiss German Blue (Bavaria) Cows Milk, Rich, Medium Soft 8

Soup and Salads

- Red Potato and Thyme Soup 8
- Market Lettuce Salad, Herb Vinaigrette 8
- Arugula Salad with Ripe Avocado and Pearled Barley 11
- Iceberg Wedge, Blue Cheese Dressing, Bacon, Deviled Egg, Parsley 8
- Blackened Salmon Caesar Salad, Croutons, Romaine, Parmesan Cheese 15
- Brown Derby Cobb Salad with Poached Chicken, Blue Cheese, Croutons, Tomato, Bacon 14

Entrées

- Roast Pork Sandwich** White Cheddar, Applewood Bacon, French Fries 10
- Jack & Charlie's Hamburger** French Fries, Dijon Mustard 10
Add: White Cheddar 2, Red Onion 1, Avocado 2, Blue Cheese 3, Fried Farm Egg 2, Bacon 3
- Burger in a Bowl** No-Bun Burger, Garden Greens, Dijon Mustard 10
Add: White Cheddar 2, Red Onion 1, Avocado 2, Blue Cheese 3, Fried Farm Egg 2, Bacon 3
- Paccheri Pasta** Pork Ragu, Heirloom Beans, Parsley, Toasted Breadcrumbs 14
- Slow-Cooked Beef Pot Roast** Crushed Potatoes, Garden Carrots, Horseradish 15
- Sautéed Chicken Livers** Mushrooms, Dry Sherry, Kumquats, Soft Polenta 13
- Chicken Tostada** Shaved Iceberg, Rio Zappa Beans, Red Onion, Cilantro 12
- Crispy Fish & Chips** Tartare Sauce, Lemon, Cole Slaw, Malt Vinegar 14
- Grilled Monterey Sardines** Salsa Verde, Citrus, New Potatoes 15
- Sautéed Pacific Skate** Lemon, Butternut Squash, Capers, Israeli Couscous 15
- Stroganoff** Beef Tenderloin, House-Made Buttered Noodles, Mushrooms 16

Desserts

- Peanut Butter Pie 8
- French Chocolate Terrine 8
- Warm Bread Pudding, Caramel Sauce 8
- Warm Apple & Quince Crostata, Vanilla Ice Cream 8