

The Lunchroom

SPACE
519

Shareable

MISS LUCIE'S PIMENTO SPREAD 12

Roasted Garlic and Pecans, Pimentos, Sharp Cheddar, Toast Points, Celery

FARM TABLE BURRATA 16

Seasonal Fruit, Sea Salt, Balsamic Reduction, French Bread

ZEN QUESO ^{GF} 14

Chihuahua, Green Chiles, Corona, Meatless Chorizo, Pico de Gallo, Corn Chips

IT'S GREEK TO ME FLATBREAD 14

Whipped Feta, Olive Tapenade, Roasted Pistachios, Local Honey, Whole Grain Flatbread

Soup

SEASONAL SOUP ^{V, GF} 8

Spring Asparagus, Coconut Milk | Warm or Chilled

Greens

CALIFORNIA KALE 18

Kale, Pecorino, Golden Raisins, Panko Bread Crumbs, Pine Nuts, Lemon Goddess Dressing

GREEN AND WHITE ^{GF} 18

Shredded Brussels Sprouts, Shaved Cauliflower, Apple, Hearts of Palm, Parmesan Reggiano, Green Pumpkin Seeds, Zesty Citrus Vinaigrette

FARMER'S GARDEN ^{GF} 18

Baby Romaine, Spring Zucchini, Roasted Corn, Cherry Tomatoes, Avocado, Fresh Mozzarella, Sunflower Seeds, Cilantro Ranch Dressing

SHANGHAI COWBOY ^V 18

Chopped Romaine, Cumin Baked Tofu, Black Rice, Roasted Corn, Green Onions, Black Beans, Mandarin Oranges, Fried Wontons, Sesame Seeds, Sliced Almonds, Soy Sesame Vinaigrette

ADD 6

Cumin Baked Tofu or Pulled Free Range Chicken Breast to Any Salad

GF | Gluten Free V | Vegan | Additional Accommodations Available

On Bread

AVOCADO TOAST CLUB

Pulled Free Range Chicken Breast, Heirloom Tomato, Nueske Bacon, Avocado, Mayo, Country Bread.

Served with Watermelon, Feta, and Mint Salad

THE GOLD COAST TUNA MELT

American Line-Caught Tuna Whipped with Mayo, Celery, and Onion, Melted Aged Farmhouse Cheddar, Kalamata Olive Garnish, on Croissant, Served with Israeli Couscous & Zucchini Salad

GULF SHRIMP TARTINE

Gulf Coast Shrimp, Organic Hard Boiled Egg, Borsin Cheese, House Pickled Cucumber and Red Onion, Sunflower Seeds, Country Wheat. Served with Watermelon, Feta, and Mint Salad

Warm

BAJA BEACH TACOS ^{GF}

Seared Mahi Mahi, Roasted Pineapple, Hatch Green Chili Salsa, Cotija, Served with Pinto Bean and Avocado Salad

BANGKOK BOWL ^{GF}

Pulled 'Soy Sauce Chicken,' Fried Shallots, Soft Poached Farm Egg, Jalapeño, Thai Chili Peanut Sauce, Toasted Peanuts, Mint, Cilantro, Jasmine Rice SPICY

MONTEREY MAC AND CHEESE

Pulled Free Range Chicken Breast, White Cheese Medley, Mild Hatch Green Chilies, Penne Pasta, Served with a Green Salad

Cold Salads

WATERMELON WITH FETA & MINT ^{GF}
PINTO BEAN & AVOCADO ^{GF}

ISRAELI COUSCOUS & ZUCCHINI

Pick Three for an Entree

Pick One for a Side

Beverages

ICED TEA | LEMONADE | ARNOLD PALMER

MEXICAN COKE | DIET COKE

SPINDRIFT NATURALLY FLAVORED SPARKLING WATER

TOPO CHICO SPARKLING WATER

HARVEST JUICERY COLD PRESSED JUICE

FULL COFFEE BAR MENU AVAILABLE

18

18

18

20

20

18

16

6

4

9