

Lunch Menu

We support local food purveyors and source all of our ingredients carefully, with a commitment to buy all products that are cultivated sustainably and humanely. If you should have any food allergies or concerns, or just want to ask about our food, please ask your server...

THINGS TO SHARE

Salty Peppery Calamari fried garlic, green onion and chili flakes 9.95

Pile 'o Nachos jalapeno jack sauce, avocado, chipotle black beans, queso cotija, pico de gallo 9 veg

Potato, Brie & Red Onion Quesadilla chipotle honey 8.95 veg

Ginger Chicken Potstickers sweet chile soy sauce 8.95

Steamed Carlsbad Black Mussels garlic, onions, peppers, cream, white wine broth 9.95 gf

Hand Cut Bistro Fries chipotle aioli 5.50 garlic & chive 6.50

truffle, asiago cheese & scallions 7.50 veg

Skillet Mac n' Cheese truffle oil, bread crumbs, baked in a cast iron skillet 8.95 veg



SOUP AND MIXED SALADS

Chef's Daily Soup Selection cup 4 bowl 6

House Salad citrus grilled chicken, Blue Heron field greens, gorgonzola candied pecans, dried cranberries, honey walnut dressing 9.95 gf

Organic Farmer's Romaine fresh local vegetable picks at the Chef's whim, field greens, Kaffir lime vinaigrette 8.95 v

Chicken & Fruit citrus grilled chicken, Blue Heron field greens dried cranberries, sliced apple, feta cheese, sliced red onion, red wine vinaigrette 9.95 gf

Turkey & Romaine tomatoes, cucumber, feta cheese, red onion cilantro, green onion, herb shallot vinaigrette 9.95 gf

Chicken Cobb Blue Heron field greens, goat cheese, avocado heirloom tomato, applewood smoked bacon, herb shallot vinaigrette 9.95 gf

substitute lobster add \$4

all of the salads can be made vegetarian, subtract \$2 veg

SAMMIES & SLIDERS

choice of citrus slaw, iceberg salad or bistro fries



Build A Burger ½# Meyer Angus Beef with choice of the following:

lettuce, tomato, grilled onion, caramelized onion, onion, housemade ketchup, ketchup, beer thyme mustard mustard, chipotle mayo 9.95

add jack or cheddar \$.75 * gorgonzola, brie, bacon or crushed avocado \$1.25 ea

California Chicken crushed avocado, roasted poblano, jack, lettuce, tomato, red onion & chipotle aioli 8.95

Lobster BLT Maine lobster claw, smoked bacon, romaine, tomato, tarragon mayo 13.50

Peppered Turkey Melt brie cheese, crushed avocado, lettuce, tomato, chipotle aioli 9.25

The Original ATC crushed avocado, peppered turkey, jack cheese, applewood smoked bacon lettuce, tomato and mayonnaise 9.50

BBQ Short Rib Sliders housemade Stone BBQ sauce, caramelized onions 9.95

Veggie Cobb Sliders crushed avocado, gorgonzola, red onion, lettuce, tomato, chipotle aioli 8.95 veg

LARGE PLATES

Local Vegetable Penne Pasta roasted garlic oil, shitake mushrooms local fresh vegetable picks, basil, asiago cheese 9.95 veg add chicken breast 3

Fish & Chips local fish, smoked onion-chipotle tartar sauce, citrus slaw, bistro fries 11.95

Pumpkin Raviolis roasted corn cream, toasted hazelnuts, local fresh vegetables 9.95 veg

Fish Tacos grilled local fish, jalapeno buttermilk sauce, pico de gallo, chipotle black beans 9.95

* gf = gluten free * veg = vegetarian * vegan

We offer full Catering services One check presented per table. An 18% gratuity will be added for parties of 8 or more.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical problems.



Sauces & Condiments To Go

BBQ Sauce 8oz. 5 dollars

Ketchup 8oz. 5 dollars

Beer Thyme Mustard 8oz. 6 dollars

Dressings 8oz. 6 dollars

Kaffir Lime Vinaigrette, Herb Shallot

Vinaigrette, Honey Walnut Vinaigrette

Tomato Thyme Marmalade 8oz 7 dollars