

LUNCH

APPETIZERS

CHA-CHE P 24

Platter of assorted Charcuterie and Cheeses served with House-made Jam, Mustard and Pickled Veggies, Za'atar-spiced *Walnuts* and a selection of Artisan Breads and Crispy Crackers (GF options available)

MED SPREAD DUO DF LC LL P V 18

Indulge in a platter of two House-made Mediterranean Spreads, Pickled Veggies, Olives, Za'atar-spiced *Walnuts* served with Fresh-baked Naan and Artisan Crackers (GF options available)

Choose Two Organic Spreads:

Chickpea Hummus, Eggplant Baba Ganoush or Red Bell Pepper Muhummara

MED SPREAD SOLO DF LC LL P V 8

Select one of our House-made Mediterranean Spreads to enjoy with Fresh-baked Naan (GF available)

Choose One Organic Spread:

Chickpea Hummus, Eggplant Baba Ganoush or Red Bell Pepper Muhummara

CRUDITÉ DF GF O V 8

Seasonal Selection of Fresh-cut Raw Organic Veggies

BREAD BASKET 6

Selection of Breads, House-made Naan, Rolls, and Crispy Crackers with Organic Butter (GF options available)

YAKITORI SAMPLER DF GF P

BASTED AND GRILLED IN HOUSE WITH TARE SAUCE

2 Skewers 12 4 Skewers 22 8 Skewers 42

Choose from:

Shishito Peppers, Tofu & Veggie,
Chicken Thigh, Pork Belly or Ribeye Steak

BONE MARROW LC LL P 11

Citrus Gremolata, GF Bread Crumb, Soft-Poached Organic Egg, Crostini, Charred Meyer Lemon, Local Greens

SALADS & BOWLS

ORGANIC MARKET SALAD DF GF LL O V 10

Organic Local Greens, Shaved Radish, Shaved Beets, Pickled Onion, Cherry Tomatoes, Charred Meyer Lemon Dressing

DECONSTRUCTED CAESAR O 12

Organic Romaine Hearts, House-baked Croutons, Shaved Parmesan, Grilled Lemon, House-made Anchovy Dressing

SPINACH & SCALLOP SALAD GF DF O 24

Organic Baby Spinach, Mango, Pickled Ginger tossed with Sesame Dressing, and topped with Grilled Scallops

OJAI GREENS BOWL DF GF LL O V 17

Organic Local Greens, Forbidden Rice, Brussels Sprouts, Beets, Sunflower Seeds, Pickled Onions and Mushrooms tossed with Green Goddess Dressing

KIMCHEE RICE BOWL DF GF O 16

House-made Organic Kimchee, Organic Jasmine and Forbidden Rice blend and Bok Choy

Add: Grilled Marinated Organic Tofu V +4

Add: Grilled Fresh Ahi Tuna +8

SOUPS

SERVED WITH A WARM BREADBAR ROLL

SOUP DU JOUR Cup 8 Bowl 12

Chef's seasonal creation

VEGAN PHO DF GF LC LL V 12

Vegetable Broth, Sweet Potato Glass Noodles, Shaved Radish, Cilantro, Thai Basil, Lime, Jalapeño

TRADITIONAL PHO DF GF LC LL P 12

Beef Bone Broth, Sweet Potato Glass Noodles, Shaved Radish, Cilantro, Thai Basil, Lime, Jalapeño

Add: Organic Egg +2.50

SIDE DISHES

Organic Jasmine Rice 5

Green Salad 6

Sweet Potato Fries 6

Bone Marrow 9

ADDITIONS

Grilled Onion .50

Jalapeño .50

Organic Egg 2.50

Avocado 3

Jack or Cheddar 3

Applewood Bacon 3

Marinated Tofu 4

Chicken Thigh 6

3 Grilled Shrimp 6

Pork Belly 6

Wild Salmon 7

6oz Ribeye Steak 9

DF = DAIRY-FREE GF = GLUTEN-FREE LC = LOW-CARB LL = LOW LECTIN

O = ORGANIC P = PALEO V = VEGAN VEG = VEGETARIAN

*Prices & items subject to change. L1-1217-19

LUNCH

SANDWICHES

SERVED WITH A GREEN SIDE SALAD OR SWEET POTATO FRIES

GRILLED CHEESE VEG 12
Gruyere and Aged Cheddar Cheese grilled between Sourdough Bread served with Tomato & Pickles

GRILLED VEGGIE V/VEG 14
Marinated Organic Portobello Mushroom, thinly sliced grilled Zucchini, Red Bell Pepper and Onions on a classic glazed Burger Bun
Add: Jack or Cheddar Cheese +3

GREEK CHICKEN O 18
Organic Chicken Thigh, Organic Lettuce, Heirloom Tomato, Fresh Mint, House-made Tzatziki and Muhammara on Sourdough Baguette

PORK BELLY 16
Tare Pork Belly, Local Goat Cheese, Heirloom Tomato with our Green Goddess Dressing on toasted Sourdough

HOUSE-MADE VEGGIE BURGER O V/VEG 16
Beets, Beans and Oat Patty, Organic Lettuce, Heirloom Tomato, Pickles and Onion served with Garlic Aioli on a classic glazed Burger Bun
Add: Jack or Cheddar Cheese +3

HOME-STYLE BURGER 16
Juicy combination of Brisket, Top Sirloin & Top Round, Organic Lettuce, Heirloom Tomato, Pickles and Onion with Garlic Aioli on a classic glazed Burger Bun
Add: Jack or Cheddar Cheese +3

OPEN-FACE

AVOCADO TOAST DF GF V 11
Fresh California Avocado Mousse and Heirloom Tomato on toasted Sourdough, garnished with Local Radish, pickled Wild Mushrooms & Onions, shaved Baby Beets, and Micro Greens

MUSHROOM TOAST DF GF LL V 13
Sautéed Organic Wild Mushrooms, Heirloom Tomato, and Avocado Spread on toasted Sourdough, garnished with local Radish, pickled Wild Mushrooms & Onions, shaved Baby Beets and Micro Greens

SALMON TOAST 18
Grilled Wild Atlantic Salmon, Organic Lettuce, Heirloom Tomato, Gruyere Cheese with a creamy Vegan Caper Aioli on toasted Organic Rye Bread

JUST FOR KIDS

FOR THE 10 & UNDER SET

GRILLED CHEESE VEG 8
Artisan sourdough or GF bread

PASTA PARMESANO GF VEG 8
GF Noodles, Organic Butter and Parmesan Cheese

YAKITORI DF GF P 7
Choice of one Skewer served with Organic Jasmine Rice

DESSERT

BERRIES & BLISS DF GF O V 15

Organic Vegan Madagascar Vanilla Bean Coconut Bliss Ice Cream with Fresh Organic Berries

ORGANIC DESSERT DU JOUR O 9

Add: Vanilla Coconut Bliss +5

GLUTEN FREE DESSERT DU JOUR GF 9

Organic Whipped Cream +3

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