

ENSALADAS | salads

farm lettuce citrus-herb vinaigrette
red onion, fennel, market vegetables
rosemary-chili walnuts **8 (gf/v)**

grilled heart of romaine blue cheese cream
crostini, balsamic reduction **10 (gfo/vo)**

bacon butter leaf salad queso fresco
red onion, avocado, seasoned breadcrumbs
bacon-sherry vinaigrette, deep fried egg **10**

heirloom tomatoes pistachio vinaigrette
basil salt / burrata cheese / purslane **12 (gf)**

summer melon and feta marinated farmgirl feta
cherry tomatoes / mint / jalapeno vinaigrette **11 (gf)**

*to any salad add...grilled chicken thigh \$5
sautéed garlic shrimp or blue crab \$6
skirt steak arrachera \$5*

TORTAS | sandwiches

served with choice of farm greens salad or soup of the day

luna burger 8oz natural beef, roasted onion
aioli, tomato, lettuce, cracked pepper brioche roll, pickles
white cheddar or blue cheese **15 (gfo)**

quinoa vegetable burger roasted onion
aioli, lettuce, tomato, cracked pepper brioche roll
white cheddar or blue cheese **13 (gfo/vo)**

kimchi reuben pastrami, melted white cheddar
roasted onion, sambal aioli, griddled bread **14**

grilled chicken blt asado marinated chicken thigh
bacon, lettuce, tomato, onion, aioli, dijon
toasted wheat bread **15**

jamon serrano and stonefruit tartine
herbed goat cheese, arugula, dried fruit mostarda
toasted wheat bread served open faced **13**

grilled ground lamb gyro farm lettuce
yogurt dressed cucumbers, tomato
onion salad, flatbread wrap **13**

crispy crab fritter po'boy avocado remoulade
farm lettuce, tomato, shaved onion
hot sauce, pickles, lemon, baguette **16**

roasted vegetable and olive melt avocado pesto
arugula, sheep's milk gouda, toasted bread **12 (vo)**

PLATOS | lunch plates

tuna tataki "nachos" crispy rice paper chips
spicy mustard, salsa criolla, kimchi, cabbage slaw
pickled peppers **14 (gf)**

arrachera skirt steak tacos chimichurri
grilled scallion, lime, salsa criolla
black beans, queso fresco **10**

soup of the day and farm greens salad
with pan de oro bread **10**

*\$15 Corkage Fee per 750mL bottle
Carry-In Dessert Charge \$2 per person*

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CRUDO | raw

pacific oysters lemon, bloody mary cocktail sauce
chili-lime mignonette **2.50 each (gf)**

wild fish ceviche red onion, cilantro, tomato
avocado, lime, jalapeño, corn tortilla chips **14 (gf)**

avocado tuna ceviche citrus soy sauce
cilantro, sambal chili, onion, sesame **15**

shrimp ceviche coconut milk, lime, cucumber
jalapeno, cilantro, red onion, corn tortilla chips **16 (gf)**

ceviche sampler 20

*Warning: consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of
food borne illness, especially if you have a medical condition.*

TAPAS | small plates

smoked paprika hummus
marinated olives, grilled flatbread **6 (v)**
**additional flatbread 2*

calamari lightly fried and tossed in sambal aioli
honey, piquillo peppers, cilantro and lime **13**

black bean, rice and avocado fritters
paprika salt, lime crema **6 (gf/vo)**

local spuds crispy heirloom potatoes
marinated olives, sambal aioli **7 (gf/vo)**

stuffed piquillo peppers herbed goat cheese, basil oil
red wine reduction, seasoned breadcrumbs **7 (gfo)**

LA PLANCHA | from the griddle

chorizo stuffed dates bacon wrapped **6 (gf)**

local lamb loin kebabs
recado rojo, lemon aioli **10 (gf)**

jidori chicken thigh sticks chimichurri rojo **7 (gf)**

lamb meatballs walnut romesco **10 (gf)**

sesame beef skewers
ginger-chili glaze, scallion **9 (gf)**

COCAS | spanish flatbreads

summer squash avocado pesto, squash blossoms
arugula, roasted garlic **12 (v)**

baked clam white cheddar, clams in shell, bacon **12**

jamon serrano manchego
piquillo peppers, olives **13**

braised pork piperade, sheep gouda, cilantro **13**

lamb sausage chimichurri, queso fresco
roasted onion, red wine reduction **14**

bread service \$3

balsamic reduction, marinated olive oil
pan de oro bread

*(gf)-gluten free (v)-vegan
(vo)-vegan option available
(gfo)-gluten free option available*