

## LUNCH SALADS

<b>GRAIN SIGNATURE COBB SALAD</b>	<b>\$22.0</b>
spinach • baby kale • heirloom tomato • avocado pickled cucumber • 64° egg • confit ahi tuna • guanciale • parmesan reggiano • lemon vinaigrette	
<b>SHAVED BRUSSEL SPROUT &amp; CAULIFLOWER CHICKEN SALAD</b>	<b>\$20.0</b>
roasted cauliflower • brussel sprouts • pea shoots • baby spinach • smoked chicken • heirloom tomato • feta • almonds • green goddess dressing	
<b>VEGAN POWER BOWL</b>	<b>\$17.0</b>
green chickpeas • radish • sunflower sprouts • cabbage • carrot • edamame • tomato • beet • spinach • brown rice • chia flax seed crumble • avocado lime vinaigrette	
<b>TUNA POKE</b>	<b>\$18.0</b>
radish • sunflower sprouts • cabbage • carrot • beet • kimchi • edamame • wakame • brown rice • sesame soy ginger	
<b>CALAMARI SALAD</b>	<b>\$20.0</b>
cucumber • tomato • smoked olives • arugula • spinach • tzatziki	
<b>ADD TOMATO BISQUE OR OUR DAILY SOUP TO ANY LUNCH SALAD</b>	<b>\$2.0</b>

## LUNCH SANDWICHES

choice of soup or house green salad

<b>OPEN FACED HAM &amp; CHEESE WAFFLE</b>	<b>\$16.0</b>
hickory smoked ham • brie • waffle • truffle maple • smoked sea salt	
<b>CHIPOTLE CHICKEN WRAP</b>	<b>\$16.0</b>
baby kale • whole wheat tortilla • pepper jack • tomato	
<b>PORK BELLY BAO</b>	<b>\$16.0</b>
steamed bao bun • shaved pickled vegetable • hoisin • sesame sprouts	
<b>GRILLED CHEESE</b>	<b>\$14.0</b>
sour dough • cheddar • gruyere • fontina	
<b>WILD SALMON RILLETTE</b>	<b>\$16.0</b>
seed bread • heirloom tomato • frisee	
<b>FLATBREADS</b>	<b>\$14.0</b>
<b>MARGARITA</b>	
fior di latte • san marzano tomato • basil	
<b>PESTO</b>	
goat cheese • fior di latte • walnuts • spinach • roasted peppers	
<b>PROSCIUTTO</b>	
arugula • fontina • parmesan reggiano • balsamic	
<b>BBQ CHICKEN</b>	
smoked chicken • chipotle bbq sauce • caramelized onion • avocado • fontina • parmesan reggiano	