



TO BEGIN



TRIO OF HUMMUS edamame carrot roasted garlic naan bread beet stained taro chips	16
AVOCADO & CRAB TOAST grilled bread radish lemon extra virgin olive oil	19
SPANISH PICNIC BOARD iberico jamon manchego membrillo	24
SEAFOOD FRITTI squid shrimp scallops assorted peppers	19
HOUSE SMOKED SALMON whipped cream cheese capers pickled red onion everything spiced bagel	17

SALADS


BABY GEM SALAD avocado tomatillo pepitas cotija	16
KALE SALAD candied lemon cucumber feta cheese puffed rice	16
'BLOODY' CAESAR SALAD roasted tomatoes olive tapenade torn croutons caesar dressing	17
COBB SALAD smoked chicken egg heirloom tomato applewood bacon point Reyes blue cheese	21

*Add chicken, steak, shrimp or salmon to any salad

SANDWICHES

CALIFORNIA CHICKEN SANDWICH dill cream cheese cucumber watercress	18
CHEF'S TURKEY BURGER  tomato basil provolone cheese balsamic	22
BLACKENED FISH SANDWICH lemon aioli mashed avocado heirloom tomato potato bun	19
BLUE FIN CRAB CAKE bacon avocado bibb lettuce tomato tabasco aioli potato bun	21
LOBSTER ROLL  crispy shallot mustard seed lemon garlic aioli brioche	24
LAV BURGER caramelized onion american cheese bibb lettuce tomato butter pickle aioli potato bun	19
BLACK BEAN QUINOA BURGER mixed greens heirloom tomato garlic-dijon aioli potato bun	17

ENTRÉES

PINEAPPLE POKE BOWL  VG tofu edamame radish mushrooms avocado	26
STEAK & FRITES grilled to order green onion bone marrow butter	29
HONEY CHILE SALMON black bean baby kale avocado honey chile glaze	28
JIDORI CHICKEN whipped cauliflower roasted brussels sprouts chicken glaze	27

VG - Vegan

Split plate charge \$5. A service charge of 20% will be added for all parties of 6 or more guest.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.