

SPARKLING

chigny-les-roses	j. lassalle, cachet d'or, brut nv (sus)	26 / 98
loire valley	brazilier, tradition brut rosé nv (bio)	10 / 35
ogier	rare wine company, le mesnil, nv (sus)	30 / 111

WHITE

chardonnay	talley, estate, arroyo grande valley '11 (sus)	11 / 42
grenache blanc	skinner, el dorado '11 (sus)	15 / 56
gruner veltliner	tatomer, paragon, santa barbara county '12 (sus)	14 / 52
riesling	brooks, willamette valley, oregon '09 (sus)	14 / 52
mâcon-farges	henri perrusset, vieilles vignes '11 (sus)	13 / 49
roussanne/marsanne	madam preston, dry creek valley '11 (org)	23 / 84
sauvignon blanc	walter hansel, lake county '11 (sus)	10 / 38
sauvignon blanc	alta maria, santa maria valley '10 (sus)	11 / 41
viognier	melville, verna's vineyard, santa rita hills '11 (org)	14 / 54

ROSÉ

pinot noir	rosé soliste, sonoma coast '11 (sus)	15 / 56
tempranillo rosé	parador, napa valley '11 (sus)	14 / 52
cinsault/grenache rosé	farmers jane, camp 4 vineyard, santa barbara county '11 (sus)	17 / 62

RED

barbera d'alba	guido porro, santa caterina '11 (sus)	13 / 49
cabernet sauvignon	hobo, alexander valley '11 (sus)	12 / 46
cabernet sauvignon	stack house, napa valley '10 (sus)	14 / 52
cabernet sauvignon	slingshot, napa valley '10 (sus)	12 / 44
chinon	la cuisine de ma mere '11 (org)	10 / 37
côteaux du languedoc	chateau la roque, mourvedre '10 (org/bio)	11 / 42
grenache	broc cellars, "cassia" martian ranchm santa barbara county '11(bio) ..	10 / 38
pinot noir	joseph swan, cuvée de trois, russian river valley '10 (sus)	20 / 47
pinot noir	hocus pocus, thompson vineyard, santa ynez '11 (sus)	16 / 59
pinot noir	bluxome street, russian river valley '10 (org)	16 / 59
red blend	genuine risk, santa ynez '10 (sus)	16 / 59
sangiovese	giornata, il campo, central coast '11 (sus?)	15 / 56
syrah	saxon brown, owl box '07	23 / 86
syrah	barrel 27, right hand man, central coast '09 (org)	10 / 38

GL / BTL



the larder at burton way

LUNCH

SOUP AND SALAD

soup of the day—cup or bowl 4/6

market lettuces, cucumbers, radishes, herbs 5/10

lemon vinaigrette, buttermilk or caesar dressing

larder vegan cobb: avocado, beets, sweet potato, tomato and chickpeas 13
(add chicken or shrimp +4)

chopped chicken, apple, bacon, mustard and point Reyes blue 14

spanish tuna, arugula, tomato, tapenade and soft egg 14

CHEESE AND CHARCUTERIE

the larder plate: cheese, charcuterie, accompaniments 15

artisanal cheeses - three for 15 / five for 25

marinated olives 4

marcona almonds 4

julie's nuts 4

FICELLES 9

soppressata, asiago, romesco aioli

fromage d'affinois, apple, watercress

burrata, broccoli, currants, pinenuts

iowa ham, oregon butter, radish

turkey, american jack, pepperoncini

BURGERS

burgers come with arugula salad or herbed fries

niman ranch beef burger with fontina and russian dressing 14

organic turkey burger with tomato confit 14

triple pork burger with manchego and romesco 14

SIGNATURE SANDWICHES - comes with pickles and chips

THE PILGRIM - turkey, stuffing, cranberry, lettuce 13

THE ANGELENO - artichokes, burrata, cavolo nero, meyer lemon 13

THE RORY - chicken breast, pesto, avocado, arugula 12

THE GRAND FROMAGE - grilled mahon and american jack cheese 12
(add apple, tomato or prosciutto +2 each)

THE NEW YORKER - brisket, pickled onions, horseradish cream 13

FROM THE SANDWICH BOARD

all sandwiches come with lettuce, mayo, pickles and chips

1 protein or 1 cheese 9.50

1 protein plus 1 cheese 11.50

bread

baguette, sourdough, whole wheat, ciabatta roll

protein

chicken breast, turkey breast, iowa ham, roast beef

cheese

mahon, oregon cheddar, gruyère, burrata

extras

bacon +\$2

avocado +\$1

tomato +\$1

tapenade +\$1

peperoncini +\$.50

russian dressing +\$.50

arugula +\$.50

dijon mustard, red onion no charge

FROM THE LARDER COUNTER

herb-roasted chicken 7 + 1 side \$11 + 2 side \$ 15

slow-cooked salmon 8 + 1 side \$12 + 2 side \$ 16

grilled hangar steak 9 + 1 side \$13 + 2 side \$17

VEGETABLES AND GRAINS

1 side \$ 5 trio of sides \$ 14

roasted roots vegetable with dandelion and olives

farro and black rice with cavolo nero, pine nuts and currants

quinoa w/ satsumas, golden raisins, tatsoi, and cashews

young broccoli with grilled onion and pecorino

fregola with cauliflower, persimmon, pomegranate and almonds