



LUNCH  
OCTOBER  
2017

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## INTRODUCTIONS

<b>TODAY'S OYSTERS</b> mignonette, sriracha-lime cocktail sauce, lemon wedges .....	6 for 18 / 12 for 33
<b>SHRIMP and AVOCADO COCKTAIL</b> .....	3 for 12/ 6 for 22
<b>CHEESE BOARD</b> selection of 3 artisan cheeses, fig compote, almonds .....	16
<b>CHARCUTERIE BOARD</b> selection of artisan cheeses and charcuterie, fig compote, grapes, cornichons, mustard, almonds .....	24

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## STARTERS

<b>ROASTED TOMATO SOUP</b> croutons, parsley .....	9
<b>HUMMUS</b> vegetable crudite, za'atar spice .....	9
<b>TRUFFLE FRIES</b> parmesan cheese, housemade aioli .....	9
<b>JEFFERSON'S MEATBALLS</b> marinara sauce, aged asiago cheese .....	12
<b>CHEESE FONDUTA</b> baked farm cheeses, pomodoro sauce, sunflower seeds, dried fruits .....	13
<b>BACON-WRAPPED DEGLET DATES</b> marcona almonds, feta crumbles, balsamic glaze .....	11
<b>SAUTÉED SALT SPRING MUSSELS</b> shallots, garlic, white wine, herb butter bread .....	17

## SALADS & SANDWICHES

<b>TUSCAN KALE SALAD</b> blue cheese, candied pecans, cranberry vinaigrette .....	14
<b>"GEM OF A SALAD"</b> gem lettuce, bacon, cherry tomatoes, parmesan, lemon buttermilk dressing .....	14
<b>SWG CHOPPED SALAD</b> chickpeas, persian cucumber, kalamata olives, cherry tomatoes, feta cheese, mint, white balsamic vinaigrette .....	16
<b>BEETS and GRILLED HALLOUMI</b> herb marinated beets, field greens, balsamic vinaigrette .....	12
<b>GRILLED CHEESE SANDWICH</b> emmenthal, sharp cheddar, tomato, sourdough bread .....	13
<b>GRILLED PETALUMA CHICKEN SANDWICH</b> lettuce, tomato, swiss cheese, aioli, Portuguese bun .....	15
<b>EGG and AVOCADO SANDWICH</b> smoked gouda, tomato, aioli, garlic butter, Portuguese bun .....	14
<b>SWG CHEESEBURGER</b> all natural grass-fed beef, smoked gouda cheese, honey mustard aioli, tomato, Portuguese bun (add fries +3/ truffle fries +4) .....	18

## FRESH PASTA, PIZZA, PLATES

<b>PAPPARDELLE PASTA</b> bolognese, fennel, kale, parmesan .....	21
<b>SPAGHETTI AL CARCIOFI</b> baby artichokes, capers, lemon, chili flakes, asiago cheese .....	20
<b>POTATO GNOCCHI</b> chicken, shallots, garlic, white wine, peas, asiago cheese .....	23
<b>SPAGHETTI and MEATBALLS</b> marinara sauce, asiago cheese .....	21
<b>SALSICCIA PIZZA</b> pork sausage, roasted peppers, fennel, San Marzano tomato sauce, mozzarella .....	20
<b>TRUFFLE MUSHROOM PIZZA</b> creamy leeks, mascarpone cheese, white truffle oil, fried kale .....	20
<b>GARDEN PIZZA</b> mushroom, olives, peppers, onion, San Marzano tomato sauce, mozzarella .....	18
<b>GRILLED FISH TACOS</b> pico de gallo, red cabbage, black beans and rice .....	17
<b>GRILLED KING SALMON</b> warm quinoa tabbouleh, lemon vinaigrette .....	22
<b>PETALUMA ROCKY CHICKEN</b> sauteed broccolini, mushrooms, natural jus .....	22
<b>STEAK FRITES</b> 8oz hanger steak, fries, Pink peppercorn sauce .....	26
<b>CAULIFLOWER FRIED "RICE"</b> peas, corn, peppers, pickled cucumber, chile .....	18

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Please let us know if you have any dietary restrictions or food allergies.

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

In compliance with Santa Monica employer mandates, a 4% surcharge will be added to all food and beverage sales.