



LUNCH MENU

AVAILABLE 11:00 TO 2:00, WEEKDAYS

SALMOREJO CHILLED TOMATO SOUP	7
SIMPLE GREEN SALAD VERJUS VINAIGRETTE AND BLUE CHEESE CROSTINI ADD CHICKEN OR SHRIMP \$6	7
SUMMER FRUIT SALAD SEASONAL FRUITS, ARUGULA, TREVISO, FRISEE, GOAT CHEESE, HAZELNUTS, POMEGRANATE DRESSING	10
FRENCH OMELETTE BLEU OR CHEVRE, FRIES OR SALAD	12
SHRIMP KALYMNOS FLASH SAUTEED, WHITE WINE, GARLIC, TOMATOES, BASIL, FETA, ORZO PASTA	13
DUCK QUESADILLA CONFIT, QUESO OAXACA, CHARRED TOMATILLO SALSA, AVOCADO	13
**ALL SANDWICHES SERVED WITH CHOICE OF FRIES OR GREEN SALAD:	
PAN BAGNAT (NICOISE TUNA SANDWICH) AHI CONFIT, ONION, LETTUCE, TOMATO, OLIVE TAPENADE, ANCHOVY-CAPER AIOLI, FRENCH ROLL	13
ROASTED CHICKEN PANINI ARUGULA, CARAMELIZED ONIONS, TELEME, ROMESCO, FRENCH ROLL	12
SAUSAGE ROLL SMOKED BRATWURST, HOUSECURED SAUERKRAUT, HOUSEMADE MUSTARD, FRENCH ROLL	12
DELI SANDWICH HOUSECURED CORNED BRISKET, COLESLAW, SWISS, RUSSIAN DRESSING, MARBLED RYE	13
BAXTER'S BURGER HALF POUND, BAXTER'S BLEND WITH HOUSEMADE CONDIMENTS	14
CHARCUTERIE ASSORTED PATES, TERRINES AND SALUMI	6 PER ITEM/18 ALL
CHEESE PLATE ASSORTED CHEESES AND ACCOMPANIMENTS	6 PER ITEM/18 ALL

BAXTER'S CREDO IS TO CREATE A MENU USING THE FINEST SEASONAL INGREDIENTS AVAILABLE, USING ORGANIC AND SUSTAINABLE PRODUCTS FROM LOCAL FARMERS AND RANCHERS WHENEVER POSSIBLE.

OUR PHILOSOPHY IS TO PRESENT THIS NORTHERN CALIFORNIA CUISINE IN A SIMPLE YET MODERN APPROACH.

*A gratuity of 18% will be added to parties of 6 or more. 2% civic fee will be added to all checks. \$2 split plate charge.
Discounts not available on Prix Fixe Menus. Vertical Plus coupons not valid for alcohol or gratuity.
Please see wine list for corkage policy.*