

Lunch



Menu

Starters

Parisian Herb Gnocchi 12

Cherry tomatoes/vegetables
green olives/sage butter

Lamb Meatballs 12

red onions/tomato sauce
fresh goat cheese

Local Monterey Abalone 16

abalone/vermouth/black garlic-
potato puree/corn

Goat Liver-Pear Pate 14

Candied mustard fruits/house made
mustard/brioche toast

Local Cheese Plate 16

four cheeses/nuts/dry fruits/honey

Soup of the Day 7

Salads

Basil House Salad 10

heirloom lettuce/carrots/tomato/pickled
onions/radishes/basil-balsamic vinaigrette

Grilled Peach Salad 13

wild arugula/ East of Edom Schoch Farm
cheese/ shaved fennel/Ambrosia
vinaigrette/ pecans

Roasted Beet Salad 13

Belgian endive/wild arugula/goat cheese/
walnuts/raspberry vinaigrette

La Quercia Prosciutto 16

Black Mission figs/aged
balsamic/mint/fresh horseradish

Grilled Flank Steak Blue Cheese Salad 19

Heirloom greens/bacon/pine nuts/green
olives/ tomato vinaigrette/house fried
potato chips

Eating Raw and Undercooked Fish/Shellfish/Eggs or Meat increases the
risk of Foodborne Illness/Please alert your server to any food allergies

Sandwiches

(choice of Soup/Salad/Fries)

Salmon Sandwich BLT 15

house smoked wild salmon salad/low sodium
smoked bacon/lettuce/tomatoes

The Basil Burger 15

grass fed beef/garlic aioli/caramelized
onions/Monterey Jack cheese

add avocado 2 / add bacon 2

gluten free bun available 1

Fresh Oysters

Selection changes Daily 16

Watermelon mignonette/Moss Landing red
seaweed

Sides 6

Cauliflower/golden raisins/pine nuts 

Russet Mashed Potatoes/cream/rosemary 

Umbrian Lentils/fresh herbs 

Broccolini/basil oil 

Main Courses

Chef's Seafood Special MP

Selection of local catch changes daily

Non GMO Swank Farm Corn Ravioli 21

Saffron pasta/Vidalia onions/double smoked
bacon/marjoram

Black Squid Ink Linguine 22

Monterey Bay squid/sea urchin sauce

Risotto of the Day 22

Carnaroli rice/butter/Parmesan cheese

Vegan Roasted Vegetable Plate 22

Roasted vegetables/beet ravioli/wild
mushrooms/carrot puree

5 Hour Braised Beef Cheeks 24

Russet mashed potatoes/red wine braised
baby carrots

chef/owner Soerke Peters

gm/owner Denis Boaro