



**Menu – Available on the Woodland Garden Court  
11:00 AM – 3:00 PM**

**Charcuterie Platter  
Serves two**

*All house made from Llano Seco pork raised in  
Chico, California  
Prosciutto, Assorted Salumi, Coppa, Lonza.  
Marinated olives.*  
\$26.00

**Local Cheese Assortment  
Serves two**

*San Andreas – Sheep’s milk, Bellwether Farms,  
Petaluma  
Bandage Wrapped Cheddar – cow’s milk,  
Fiscalini Cheese Company, Modesto  
Fresh Chevre – goat’s milk, Skyhill Farms, Napa  
quince paste, Marcona almonds, demi baguette*  
\$26.00

**Salads:**

**County Line Farms Mixed Spring Greens**  
*Shallot vinaigrette, garden herbs*  
\$9.00

**Olive Oil Roasted Chicken Salad**  
*Artichokes, fennel, fava beans, almonds, spring  
greens, sherry vinaigrette*  
\$19.00

**Poached Salmon Salad**  
*French beans, cherry tomato, cucumber crème  
fraiche*  
\$24.00

**Grilled Spring Vegetable Salad**  
*Best of the season vegetables, dill yogurt  
dressing*  
\$18.00

**Sandwiches:**

**Smoked Chicken Sandwich**  
*Roasted peppers, arugula, ciabatta roll*  
\$14.00

**Grilled Squash Sandwich**  
*Preserved tomato, red leaf lettuce, scallion aioli,  
rustic ciabatta roll*  
\$14.00

**Kids:**

**Fruit Salad**  
\$5.00

**Turkey Sandwich**  
\$9.00



**Sweets:**

**Currant Scone**

*Clotted cream, house made jam*

\$5.75

**Trio of Macarons**

*Pistachio, raspberry, lemon*

\$6.00

**Chocolate Chunk Cookie**

*Fleur du Sel*

\$4.00

**Lavender Honey Panna Cotta**

*Fresh Blueberries*

\$6.00

**Flourless Chocolate Torte**

*Brandied Cherries*

\$7.00

~

**Beverages:**

**Freshly Brewed Decaffeinated & Regular**

**Coffee**

***Brewed***

**Assorted Tea**

\$3.00