

THE GARDENS LUNCH MENU

We proudly bring the freshest homegrown and locally sourced ingredients directly to your table. Our onsite 2-acre Chefs Garden provides organic vegetables throughout the growing season. We partner with local farmers, fishing docks, distilleries, wineries and producers. Every sauce, dressing, and rub is made in house. We kindly ask you to inform your server if you have any food allergies. V = Vegetarian, VE = Vegan, GF = Gluten Free

Presented by Chef Guillermo Godinez

STARTERS

GRILLED SPANISH OCTOPUS Grilled octopus, mojo verde salt cured potatoes, Aji Amarillo aioli, roasted delicata squash fermented chili crisp, shaved radish, and micro cilantro. \$22

CILANTRO HUMMUS (V) Creamy Cilantro Hummus, fermented chili crisp, crunchy fried chickpeas, mojo verde, garnished with micro cilantro served with vegetable crudite. \$16

COTTAGE SWEET POTATO FRIES Whipped feta cheese, harissa hot honey, dukkah, pepitas and pomegranate. \$14

BAKED BRIE Apple mostarda, rosemary honey, toasted hazelnuts, fresh thyme and grilled sourdough. \$18

GARLIC TRUFFLE FRIES (V) Crispy fries, fresh grated Grana Padano, garlic, herbs and a truffle aioli. \$12

CAROL'S CHILI BEANS CON CARNE Served with a jalapeno-honey muffin. \$17

SANDWICHES

CRISPY CHICKEN SANDWICH Chicken breast, battered and deep fried served with sweet and tangy slaw on grilled ciabatta bun. Served with French fries or house salad. \$22

THE GARDEN CLUB Turkey, smoked applewood bacon, garden tomatoes, hass avocado, organic field greens, Vermont aged white cheddar on La Brea sourdough with sambai aioli. Served with fries or house salad. \$24

ACHIOTE CHICKEN & PESTO ARTISAN Grilled achiote marinated chicken breast, melted white cheddar cheese, caramelized onions, crispy bacon, fresh avocado, heirloom tomatoes and wild arugula. Served on La Brea sourdough and finished with pesto and sambai aioli. Choice of fries or house salad. \$25

SMOKED TOMATO BISQUE & FIG JAM GRILLED CHEESE House smoked heirloom tomatoes, herbs, with ricotta cheese bisque. Served with a grilled cheese sandwich made with Vermont white cheddar, shredded fontina cheese, slow caramelized onions, sweet fig jam served on La Brea sourdough. \$22

AVILA CHIMICHURRI BURGER House ground patty of blended steaks, Point Reyes blue cheese, applewood smoked bacon, avocado, shredded lettuce, Dijon aioli, fresh mint chimichurri on a toasted brioche bun. Served with fries or house salad. \$26 Add \$5 to substitute for a Beyond Burger patty (VE)

ORTEGA BURGER House ground patty of blended steaks, aged white cheddar, caramelized onion, avocado, garden lettuce, sambal aioli on a ciabatta bun. Served with fries or house salad. \$25

SYCAMORE TAVERN BURGER House ground patty of blended steaks, applewood smoked bacon, avocado, white cheddar cheese, lettuce, tomato and Dijon aioli on Pan d' Oro brioche bun. Served with fries or house salad. \$25 Add \$5 to substitute a Beyond Burger patty (VE)

SPECIALTIES

LOCAL ROCKFISH TACOS Local rockfish 805 beer battered and fried. Served on corn tortilla with cabbage slaw and pico de gallo. \$21

CARNITAS TACOS Slow roasted seasoned carnitas, salsa verde, cilantro and radish. \$20

AVILA STREET TACOS Achiote marinated and grilled chicken breast, caramelized onions, aged white cheddar cheese, mojo verde, queso fresco and fresh cilantro. \$20

SALADS

SYCAMORE SPRINGS WEDGE SALAD (GF) Crisp iceberg lettuce, Point Reyes bleu cheese crumbles, heirloom cherry tomatoes and bacon. Finished with a balsamic drizzle and fresh chives. \$19

SUMMER GARDEN BEET SALAD Roasted red and golden beets, shaved candy stripe beets, candied pecans, feta cheese with a champagne vinaigrette. \$22

BABY GEM CAESAR Little Gem leaf lettuce, lemon Caesar dressing, fresh Grana Padano, toasted breadcrumbs and chives. \$19

DESSERTS

NEW YORK STYLE CHEESECAKE Dense, rich served with fruit compote. \$15

CHOCOLATE CAKE Decadent dark chocolate cake, chocolate drizzle, and fresh fruit compote. \$15

PANNA COTTA Vanilla Bean, Silky, Creamy with local fruit compote. \$15

+ Prop 65 Warning: This facility contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. +