

Bar Menu

Fresh from Market

Heirloom Tomato Salad

Burrata Mousse, Sweet Red Onion, Basil Pesto, Olive Tapenade Shallot 15

Caesar Salad

White Spanish Anchovies, Brioche Croutons and Shaved Padano Cheese 12

Wedge Salad

Point Reyes Bleu Cheese Dressing, Red and Yellow Grape Tomatoes, Chives, Candied Walnuts, Applewood Smoked Bacon and Crispy Crab Fritters 12

Add to any Salad: Grilled Chicken Breast / 10 Grilled Shrimp (4) / 12 Salmon / 12

Bacon Wrapped Medjool Dates

Stuffed with Spanish Almonds, Curly Endive Lettuce with Point Reyes Bleu Cheese dressing 11

Deviled Eggs

Bacon, Tomatoes over a Petite Salad 9

Pasta

Maine Lobster Raviolis

Organic Baby Tomatoes, Roasted Corn, Basil and Lobster Bisque 14

Mushroom Risotto (Vegan)

Cashew Puree, Mushrooms, Baby Carrots, Peas and Asparagus 14

Hearty Choices

Tapas For Two

Croque Monsieur, Tomato Crostinis, Charcuterie, Select Cheeses, Stuffed Dates, Deviled Eggs, Smoked Salmon 22

Trio of Kobe Beef Sliders

Roquefort, Caramelized Onion and Bacon 13

Lavender Bistro Steak and Frites

Grilled Prime Flat Iron Steak and Truffle French Fries 15

Filet of Beef Carpaccio

White Truffle Oil, Petite Salad and Shaved Reggiano Parmesan 18

Lavender Signature French Fries

Parmesan and Truffle Oil 8



We proudly serve California Dates.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Bar Menu

Crostinis

Smashed Avocado Toast

Whole Grain Toast, House-Made Cheese, Oven-Roasted Tomatoes & Basil with a Balsamic Glaze 11

Margherita Style Crostini

Oven Roasted Tomatoes, Basil Pesto, Burrata Cheese Mousse and Balsamic Glaze 11

Croque Monsieur

Bacon, Swiss Cheese, Bechemal Sauce and Pain De Mie 13

Charcuterie Plate with Cheese

Saucisson, Chorizo, Prosciutto, Homemade Pate, Select Cheeses, Petite Salad, Cornichon, Date Marmalade, Apples and Dried Apricot 18

Charcuterie Plate

Saucisson, Chorizo, Prosciutto, Homemade Pate, Petite Salad, Onion Marmalade Apples and Dried Apricot 16

From the Sea

Crispy Calamari

Asian Cole Slaw and Sweet Thai Chili Sauce 12

Maryland Jumbo Lump Crab Cake

Basil Crust, Tomato Confit Petals with Saffron and Garlic Aioli 16

Poke Tuna Tacos

Spicy Ahi Tuna Tartar in a Crispy Wonton Shell 12

Six Oysters on the Half Shell

Red Wine Mignonette and Horseradish Cream 17

Shrimp Cocktail (6)

Served with Lemon and Cocktail Sauce 18

P. E. I. Steamed Mussels / P. E. I. Steamed Clams

Steamed Mussels, Shallot-Thyme Cream Sauce Mussels 13 / Clams 16

House Smoked King Salmon

Dill Crème Fraiche and Toast Points 14

Lobster Roll

Fresh Lobster on a Toasted Buttered Brioche Roll and Truffle Fries 23

Bread Basket with Home-Made Hummus and Sweet Butter 3

Vegetables

Sautéed Wild Mushrooms with Garlic and Parsley / Balsamic-Glazed Charred Brussels Sprouts with Pancetta and Onion / Sautéed Asparagus with Herb Butter / Baby Carrots with Cashew Coulis and Basil Pesto Braised Red Cabbage with Apples and Caramelized Red Onion 9 each