

# 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, and producers. Every sauce, dressing, rub and pasta 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

## STARTERS

**BRUSSELS SPROUTS (V)(GF)** Flash fried Brussel's, Dijon grain aioli, shaved Grana Padano, toasted almonds, truffle oil, smoked maldon and chives. \$18

**CENTRAL COAST MIGHTY CAPS (V)** Local sourced Mighty Cap mushrooms, battered and fried. Served with a Sambal aioli. \$21

**STREET CORN BITES (V)(GF)** Grilled corn bites, sambal butter, queso fresco, fermented chili crisp, radish and cilantro. \$16

**CILANTRO HUMMUS (V)(GF)** Creamy Cilantro Hummus, fermented chili crisp, crunchy fried chickpeas, mojo verde, garnished with micro cilantro and grilled herb pita. \$16

**OASIS BOARD** Curated selection of award winning Californian artisan cheeses, seasonal local fruit, Central Coast honeycomb, stone ground mustard, Marcona almonds and local bread \$24. With imported charcuterie (cured meats) add \$8

**SEAFOOD CHOWDER** Salmon, shrimp, crab and clams in a rich creamy house chowder. \$16

**BURRATA BRUSCHETTA** Creamy burrata cheese topped with our garden fresh cherry tomatoes, fresh basil and chopped garlic with crispy bruschetta and a balsamic vinaigrette reduction. \$18

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

## SANDWICHES

**SYCAMORE TAVERN BURGER** Certified Angus beef patty, applewood smoked bacon, avocado, white cheddar cheese, lettuce, tomato and Thousand Island on Pan d' Oro brioche bun. Served with fries or house salad. \$25

**BEYOND BURGER (VE)** Vegan Patty, veganaise, Daiya cheese, avocado, tomato, arugula on gluten free bun. Served with French fries or house salad. \$23

**CHEFS BAGUETTE** Whole grain mustard, garlic aioli, local Alle-Pia salami, Prosciutto di Parma, lettuce, tomato, red onion and gruyere cheese. Served with fries or house salad. \$22

**SYCAMORE CLUB** Turkey, smoked applewood bacon, lettuce, tomatoes and avocado served on toasted sourdough and finished with a basil aioli. Served with fries or house salad. \$21

**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. \$20

**GRILLED CHEESE SANDWICH AND TOMATO BISQUE** Our Chef's Garden tomato bisque served with a grilled cheese sandwich on thick grilled sourdough and Vermont white cheddar cheese. \$19

## ENTRÉES

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

**CHICKEN & VEGGIE STIR FRY** Stir fried chicken with mixed seasonal vegetables, sesame seeds, garlic, ginger, and soy sauce. Served over jasmine rice. \$20

**STEAK & FRITES** Grilled Hanger Steak, mojo verde manchego frites and chimichurri. \$38

**SMOKED SALMON BOWL** Salmon, quinoa, cucumbers, carrots, asparagus, arugula. Finished with a avocado sesame ginger dressing and a poached egg. \$26

## SALADS

+ Add salmon \$12 or chicken \$10 on any salad. +

**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

**WARM BEET SALAD WITH BACON** Roasted beets, applewood smoked bacon, spinach, aged Parmesan cheese, poached egg and wholegrain mustard pistachio vinaigrette. \$20

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

## DESSERTS

**MAPLE CRÈME BRULÉE** Served with candied bacon & fresh whipped cream. \$15

**CHOCOLATE CHEESECAKE** Dense, rich and extra delicious. \$15

**TIRAMISU** Coffee soaked lady fingers, cocoa and fresh whipped mascarpone cream. \$15

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

An 18% gratuity will be added to groups of 6 people or more.