

SHARED

LOCAL FARMERS MARKET CRUDITE | \$16

living lettuce, heirloom carrots, radish, persian cucumber, broccolini, tzatziki and meyer lemon hummus - v/gf

TUNA CRUDO | \$18

ahi tuna, local citrus-vinaigrette, radish, cucumber, mama lil's peppers, pistachio, micro herbs- gf/df

FRIED OYSTERS | \$18

lightly dredged and crispy fried oysters (6) served with harissa aioli and local dressed greens

RAINBIRD BRUSCHETTA | \$13

ricotta, marinated cherry tomatoes, Burroughs olive oil, micro basil, aged balsamic reduction - v

WHOLE MARINATED OLIVES | \$10

kalamata, castelvetrano, cerignola, marinated with fresh herbs, chili flake, garlic and Burroughs olive oil - v/vg/df/gf

RAINBIRD SIGNATURE COUNTRY FARRO SOURDOUGH BREAD BASKET

thick sliced housemade farro sourdough bread, grilled with butter, served with honey whipped Bellwether ricotta
basket of two slices - \$4; basket of four slices - \$8

LUNCH

1130am - 2pm

SOUP AND SALADS

TOMATO BISQUE | BOWL - \$8.50 / CUP - \$5

san marzano tomatoes, rainbird sourdough croutons, crème fraiche, micro basil

WINTER CHICORIES SALAD | \$14

local chicories and gem lettuce, dried cranberries, roasted pecans, red grapes, shaved grana padano,
creamy tahini-herb dressing - v/gf

SEASONAL INGREDIENT SALAD | \$14

roasted butternut squash, sweet potato & brussel sprouts, cannellini beans, pomegranate arils, crispy quinoa,
honey mustard vinaigrette - vg/gf

ROASTED BEET AND CHEVRE SALAD | \$15

arugula, grilled hearts of palm, orange, roasted beets, goat cheese, crispy spiced chickpea, pomegranate vinaigrette

FATTOUSH SALAD | \$13

local gem lettuce and assorted chicories, cherry tomatoes, local radish, english cucumber,
rainbird sourdough croutons, charred lemon vinaigrette - vg

additions:

marinated grilled chicken - \$4 / 4 oz atlantic salmon - \$5 / avocado - \$3 / falafel (vg) - \$3

ENTREES

AVOCADO TOAST | \$12

smashed local avocado, seasonal radish, blistered heirloom tomatoes, pea shoots
served on toasted rainbird sourdough - vg
add gravlax | \$7

ANCIENT GRAIN BOWL | \$13

farro, brown rice, quinoa, roasted sweet potatoes, avocado, snap peas, roasted mushrooms, hemp seeds, pesto - vg/gf

RAINBIRD CLUB | \$17

sliced turkey breast, bacon, swiss, sliced tomato, smashed avocado, living lettuce,
garlic aioli on toasted rainbird sourdough served with house cut seasoned fries

EL CAP BURGER | \$20

8 oz certified angus beef patty, tomato chutney, grana padano, spinach, caramelized onion,
garlic aioli on brioche served with house cut seasoned fries
add or substitute: smoked bacon - \$2 / avocado - \$3 / gluten free bun - \$2 / beyond burger - \$2 / vegan set - \$2

MEYER LEMON-HONEY GLAZED SALMON | \$26

7 oz Atlantic Salmon filet, herb pesto orzo, blistered cherry tomatoes, lacinato kale, sumac labneh

GRILLED HANGER STEAK SANDWICH | \$19

caramelized onion, rocket arugula, mama lil's peppers,
basil pesto aioli on brioche served with house cut seasoned fries

RAINBIRD GRILLED CHEESE WITH TOMATO BISQUE | \$13.50

housemade sourdough bread, brie, gruyere, grana padano - v
add bacon | \$2 / add avocado | \$3

GRILLED CHICKEN SOUVLAKI | \$15

grilled marinated chicken breast served on fresh pita with hummus,
tzatziki, local greens, english cucumber and pickled red onion

v-vegetarian / vg-vegan /
gf-gluten free / df dairy free

22% gratuity will automatically be added to parties of six
or more.

*while delicious, we must advise that consumption
of raw or undercooked meats, poultry, seafood,
shellfish, eggs or unpasteurized food may increase
your risk of foodborne illness.