

"D'jeet?" asked Grandpa to everyone who walked through his door in hopes of sharing a homecooked meal, a token of his love. And so, food came to represent family, friends and memories. Our passion is to relish in the delight of providing people with food they can feel good about, cooking traditions passed down from our ancestors to bring you natural, flavorful foods using seasonal and local ingredients.

## summer lunch

### Salads

#### BABY ARUGULA WATERMELON SALAD

jicama, feta, naval orange, sunflower seeds,  
garden herb vinaigrette ..... \$12

#### THE WEDGE

iceberg lettuce, applewood smoked bacon,  
aged cabot cheddar, tomatoes, whole wheat croutons,  
point Reyes blue cheese dressing ..... \$11

#### BABY SPINACH & STRAWBERRY SALAD

goat cheese, pecans, whole wheat croutons, pickled  
red onion, strawberry-lavender vinaigrette ..... \$12

#### CRISPY CALAMARI SALAD

chicory, grape tomatoes, pickled vegetables,  
warm lemon-caper vinaigrette ..... \$12

#### SOBA NOODLE SALAD

mango, toasted cashews, golden raisins avocado, asian  
vegetable slaw, citrus vinaigrette ..... \$12

#### Add:

hummus	\$3	tuna salad	\$4
grilled chicken	\$4	grilled shrimp	\$5
chicken salad	\$4	catch of the day	MARKET

### Soup

#### FRESH SOUPS MADE DAILY

cup ..... \$4.5 bowl ..... \$6

### Pizzettas

#### MARGARITA

housemade mozzarella, plum tomato sauce,  
basil, olive oil ..... \$11

#### SUMMER VEGETABLE PIE

zucchini, squash, eggplant, fresh mozzarella,  
basil pesto ..... \$12

#### SOPRESSATA PIE

sopressata, caramelized onions, apricot preserves,  
fontina cheese, white truffle oil ..... \$12

#### THE FIG PIZZETTA

caramelized onions, goat cheese, white truffle oil, baby  
arugula salad ..... \$14

#### MAMA FRIS' BROCCOLI RABE PIE

toasted garlic, pepper flakes, fresh mozzarella, shaved  
pecorino, ricotta cheese ..... \$13

### Sandwiches & Wraps

#### ROASTED PEPPER HUMMUS PITA

cucumber, avocado, alfalfa sprouts, baby spinach ..... \$9

#### GRILLED PORTOBELLO

boursin cheese, pickled red onion, baby arugula, onion  
sour dough ..... \$9

#### THE CHICKEN SALAD PITA WRAP

apples, walnuts, dried cranberries, Vermont cheddar,  
baby greens ..... \$10

#### THE JOEY

crispy chicken cutlet, provolone, baby arugula, tomato,  
pesto aioli, balsamic ..... \$10

#### GRANDPA'S

sopressata, roasted peppers, fresh mozzarella, balsamic,  
italian bread ..... \$10

#### HEIRLOOM TOMATO PANINI

artichoke pesto, brie cheese ..... \$10

#### TUNA SALAD MELT

pumpernickel, avocado, tomato, summer garden greens,  
havarti dill cheese ..... \$10

#### BLT

country white toast, applewood smoked bacon, baby  
greens, slow roasted plum tomatoes, boursin cheese,  
herb mayonnaise ..... \$10

#### BBQ CHICKEN BURRITO

black beans, corn, peppers, onions, monterey jack cheese,  
salsa verde ..... \$12

### Burgers

#### CLASSIC ANGUS BURGER

boursin cheese, lettuce, onion confit,  
tomato marmalade, horseradish aioli ..... \$12

#### MEXICAN CHICKEN BURGER

pico de gallo, cheddar, avocado, chipotle aioli ..... \$11

#### GARBANZO BEAN BURGER

baby spinach, boursin cheese, tomato marmalade,  
balsamic reduction ..... \$11

#### Choice of:

fries or daily side salad

split plate fee: \$5

18% gratuity added to all parties of 6 and over