



(lunch)

Entrées à la carte (side house salad or cup of soup 4.00)

Soups and Bread (three fresh soups daily)
4.00 cup 6.00 bowl

Seared Mignonette Salad

mixed greens topped with peppered and seared beef mignonettes, bleu cheese and balsamic vinaigrette
9.50

Herb Citrus Chicken Salad

breast of chicken rubbed with herbs then grilled and sliced over mixed greens with toasted pine nuts, currants, mandarin wedges and citrus vinaigrette
9.50

Wild Salmon Salad

grilled fresh caught wild salmon over mixed greens with toasted almonds, pickled red onions and berry vinaigrette
12.50

Wilted Spinach and Cranberry Salad

fresh spinach greens with gorgonzola, cranberries, toasted walnuts and warm basil vinaigrette
9.00 add 2.25 for berryhill bacon

Lime Caesar Salad

whole baby romaine hearts with our lime caesar dressing, parmesan, sourdough croutons and anchovy
8.00 add 3.50 for grilled chicken
add 5.50 for grilled shrimp or salmon

House Salad

mixed greens, cucumbers, tomatoes, black spanish olives, parmesan and sourdough croutons (with either balsamic vinaigrette, roasted red pepper ranch or our blue cheese)
7.00 add 3.50 for grilled chicken
add 5.50 for grilled shrimp or salmon

Grilled Blue Sirloin and Fries

served with sautéed onions and blue cheese crème
12.50

Angry Pasta

chiles, garlic and creminis sautéed in olive oil then tossed with spaghetti noodles topped with shaved pecorino
10.50 add 3.50 for grilled chicken, 5.50 for grilled shrimp

Baked Macaroni and Cheeses

our signature "not your mother's style" dish of baked penne with four cheeses, mushrooms and fresh tomatoes
9.50 add 2.25 for berryhill bacon, 3.50 for grilled chicken

Buffalo Burger and Fries

grilled with smoked provolone then topped with sautéed mushrooms on a toasted cornmeal bun with red pepper aioli
9.50 add 2.25 for berryhill bacon

Crab Melt

pacific crab with peppers and onions served open face on house focaccia with a gruyere mornay
9.50

Garden Burger and Fries

house made with roasted vegetables and ancho chiles, served on a toasted cornmeal bun with chipotle aioli
8.50

Chicken Pot Pie

pulled chicken stewed with fresh herbs and vegetables, topped with puff pastry and baked to golden
9.50

French Meatloaf Sandwich

pork, veal and walnuts with raisins and chartreuse baked under smoked gouda on a baguette with sautéed onions
9.00

Berryhill Bacon Panini

berryhill bacon and smoked gouda with fresh tomato, onion and basil pesto press grilled on rustic round sourdough
8.50

Roast Beef Tillamook Panini

roast beef with tillamook cheddar and pepperoncinis press grilled on rustic round sourdough with rosemary horseradish
8.50

Smoked Ham and Cambozola Panini

pit smoked ham with cambozola and roasted red peppers press grilled on rustic round sourdough with pesto mayo
8.50

Berryhill Club Sandwich

ham and berryhill bacon with provolone, cheddar, lettuce and tomato on loaf bread with red pepper aioli and pesto mayo
8.50

Smoked Turkey Sandwich

smoked turkey with provolone, lettuce, tomato and pesto mayonnaise on focaccia or sourdough
7.50 add 2.25 for berryhill bacon

Berryhill BLT

our house berryhill bacon with lettuce, tomato, roasted red pepper aioli and pesto mayo on focaccia or sourdough
7.50

Grilled Vegetable Pita

zucchini, peppers, squash and carrots grilled and stuffed in pita with lettuce, red pepper aioli and feta-olive tapanade
7.50

Fig and Feta Grilled Cheese Sandwich

with white cheddar and sautéed onions on sourdough
6.00

We welcome group reservations of eight or more guests. No split checks and a 20% auto gratuity will apply.