

LUNCH MENU



WE SUPPORT LOCAL,
NATURAL, SUSTAINABLE
& ORGANIC PRACTICES
WHENEVER POSSIBLE

STARTERS

- ACME BREAD** ^v 5
house cultured butter, california olive oil , sea salt
- DEVILED FARM EGGS** ^v 6
rye crumble, everything bagel spice, chive
- CASTELVETRANO OLIVES** ^{vg, gf} 7
citrus, tarragon, toasted garlic, chile
- CRISPY BRUSSELS SPROUTS** ^{v, gf} 11
pistachio praline, lime, coriander, espelette
- BAY CHOWDER** 10
jalapeno, manila clams, bacon lardons, root vegetables, dill
- SOUTHERN FRIED CHICKEN WINGS** 14
cali crystal hot sauce, buttermilk, dill pickles

SALADS

- ROMAINE SALAD** ^v 12
fried black pepper, parmigiano-reggiano, rosemary vinaigrette, crouton
- COUNTY LINE FARMS LETTUCES** ^{v, gf} 13
pistachio, blackberry, feta, fennel , arugula, soft herb champagne vinaigrette

PIZZAS

- BURRATA** ^v 17
tomato sauce, basil, olive oil, sea salt
- MAITAKE MUSHROOM** ^v 18
confit garlic cream, thyme, pounded parsley, reggiano
- FENNEL SAUSAGE** 18
rapini, lemon, chili
- HICKORY SMOKED BACON** 18
tomato sauce, fried rosemary, Mama lil's peppers

add housemade sausage \$3 | add farm egg \$2

SANDWICHES

served on acme bread with county line greens

- GRILLED CHEESE** ^v 15
levain, danish fontina, sea salt
add bacon \$3
- TUNA ON RYE** 17
yellow fin conserva, hard cooked egg, chili, gems, lemon aioli
- CHICKEN PO BOY** 18
crispy thighs, jalapeno slaw, provlone, pickled peppers
- BACON CHEESEBURGER** 18
aged cheddar, b&b pickles, gems, aioli, served with fries

ENTREES

- SHELLS AND CHEESE** ^v 15
cloth bound cheddar, cream
add bacon \$3
add calabrian chile \$2
- CHICKPEA & SPINACH RAGOUT** ^{vg,} 21
harissa, red curry squash, seeded vinaigrette, flat bread, house yogurt

SIDES

- HANDCUT FRENCH FRIES** ^v 6
add cheddar fondue \$3
- BROCCOLI DI CICCO** ^{v, gf} 6

To ensure the quality of our menu items we kindly ask that guests not request substitutions or additions. We are happy to accomodate dietary restrictions by omitting ingredients where possible.

v=vegetarian, vg = vegan, gf = gluten free

INSTAGRAM | @THEKEYSTONE415

A 20% gratuity will be added to parties of 6 or more. California sales tax 8.75% will be added to all checks. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. We can accomodate up to three seperate checks per table.