

Lunch Menu

STARTERS

RKR House Rolls \$8.00 — VEG

CPP Honey Butter • Fennel Pollen Maldon Salt

Roasted Fall Squash Soup \$12.00 — GF VEG

Crème Fraîche • Pepita Granola • Chive Oil

Crispy Brussels Sprouts \$14.00 — GF VEG

Maple Syrup • Butternut Squash • Parmesan Crunch • Pickled Shallot

CPP Avocado Guacamole \$16.00 — GF V

Avocado • Jalapeño • Red Onion • Cilantro • Lime • Blue Corn Tortilla Chips

SALADS

Chicken Kale Caesar \$16.00 — GF

Kale • Parmesan • Lemon Caesar Dressing • Grilled Chicken

Hanger Steak Iceberg Wedge \$22.00 — GF

Smoked Bacon • Tomato • Red Onion • Blue Cheese • Chives • Grilled Hanger Steak

Smoked Trout Beet Salad \$18.00 — GF

Beets • Shaved Fennel • Mizuna • Smoked Trout • Citrus Vinaigrette

Treviso Radicchio Chop \$14.00 — GF VEG

Garbanzo Beans • Cucumber • Sun-Dried Tomato • Mozzarella • Balsamic Vinaigrette

Baby Red Gem and Belgian Endive \$11.00 — GF V

Radish • Tomato • Cucumber • Fennel • Rose Vinaigrette

HANDHELDS

House-Made Pastrami Reuben \$19.00

Swiss Cheese • Fermented Sauerkraut • Russian Dressing • Marble Rye • French Fries

RKR Burger \$20.00

House-Smoked Bacon • White Cheddar • Iceberg • Tomato Jam • French Fries

Kellogg's Corn Flake Chicken Sandwich \$18.00

Buttermilk Crispy Chicken • Spicy Ranch • Pickled Green Tomato • Brioche
French Fries

ENTREES

- Prime Hanger Steak Frites \$23.00 — GF**

Roasted Brussels Sprouts • Peppercorn Sauce • French Fries
- Pan-Seared Steelhead Trout \$20.00 — GF**

Artichoke • Purple Potato • Mizuna • CPP Orange • Fennel Soubise
- Beef Short Rib Protein Bowl \$19.00 — GF**

Root Vegetables • Chickpea • Greens • Quinoa • Red Pepper Romesco
- Basil Pesto Bucatini \$15.00 — VEG VO**

Sweet Basil Pesto • Zucchini • Bronze Die Pasta • Shaved Parmesan

SIDES

- Hand-Cut White Truffle and Parmesan French Fries \$10.00 — GF**

Reggiano • Idaho Potato Fries • Sea Salt
- CPP Seasonal Vegetables \$9.00 — GF**

Simply Seasoned and Cooked

DESSERTS

- RKR Apple Crumble \$12.00 — VEG**

Classic RKR Apple Crumble • California Apples • Fosselman's Vanilla Ice Cream
- Cultured Panna Cotta \$12.00 — GF**

Vanilla Custard • Caramelized Fig • Pistachio Crunch • Aged Balsamic
- Seasonal Warm Skillet Cookie \$12.00 — VEG**

Fresh-Baked House-Made Cookie • Fosselman's Vanilla Ice Cream
- Valrhona Chocolate Avocado Torte \$12.00 — VEG**

Cocoa CPP Avocado Mousse • Tartlet Shell • Boysenberry Cassis Jam
Micro Farm Mint

VEG = Vegetarian V = Vegan VO = Vegan Option GF = Gluten Free GFO = Gluten Free Option

Proudly featuring fresh produce and ingredients from Spadra Farm, The CPP Farm Store, Micro Farm, and other quality California farms.

Due to the educational environment of our laboratory, substitutions are limited.
Split checks are limited to two (2) per table.

Consuming raw or undercooked meats and seafood may increase your risk of food borne illness. Many of our products may contain or come into contact with common allergens, please notify us of any food allergens in advance.