



On today's menu you will find **healthy, lighter dishes** to nourish your soul and **hearty cuisine** to comfort your body. All ingredients are seasonal, and many come from local farmers. Welcome to Solbar.

**first courses**

**red bell pepper and smoked paprika soup**  
with crispy saffron arancini  
\$12

**hearts of romaine and treviso salad**  
sherry vinaigrette, sourdough croutons  
and piquillo pepper-niçoise olive tapenade  
\$12

delta **green asparagus salad**  
with solbar coppa, pickled fennel  
living arugula and arrabiata vinaigrette  
\$13

spicy **shrimp lettuce wraps**  
glass noodles, nam pla dipping sauce,  
avocado and pickled carrots  
\$14

freshly baked **sea salt flatbread**  
romesco sauce, salsa verde  
and white bean purée  
with pimentón de le vera  
\$9

**sunchoke and sweet onion bisque**  
panzanella of piquillo peppers,  
solbar dry aged chorizo and marjoram  
\$11

solbar **caesar salad**  
little gem lettuce, sourdough crouton  
and a crispy deviled egg  
\$12

**sol fries** dusted with picanté spice  
\$7

**maitake mushroom and gruyere pizza**  
with caramelized onions  
\$14

**solbar pizza** with hobb's pepperoni,  
piparra peppers and basil  
\$14

**sliders** stacked with bacon,  
cheddar and ten-hour onions  
on fresh-baked *pain au lait* buns  
\$12

**main courses**

**baby artichoke and goat cheese wrap**  
on house-made lavash with hen-of-the-woods,  
pepperonata and charred onions served  
with carrot, caper, and raisin salad  
\$15

seared yellowfin **tuna burger**  
on a griddled steam bun with kim chi,  
marinated tofu and edamame salad  
\$17

grilled **salmon tartine** on toasted sourdough  
with avocado-green goddess dressing  
and a spinach, endive and grapefruit salad  
\$18

fried **oyster po'boy**  
spicy mayo and carolina gold rice salad  
with house made andouille sausage  
\$20

crispy **pacific halibut tacos**  
sweet and sour cabbage,  
cilantro and lime aioli  
\$19

seared **tandoori spiced chicken**  
fresh grilled naan, green mango chutney,  
black cumin and curried onion rings  
\$18

traditional **cuban sandwich**  
black forest ham, spiced pork loin  
and house-fried potato chips  
\$17

**double cheeseburger**  
all the way plus fried pickles  
\$15

**LUCKY PIG**

**slow-roasted shoulder of long and bailey duroc pork**, black sesame crepes,  
pickled pineapple, mongolian peanuts, lettuce cups and more.  
serves two; some assembly required \$36

**LUNCH: MARCH 23, 2010**

