



OLIVES & NUTS

European olive medley, marcona almonds - 6

FRENCH FRIES WITH AIOLI

Crispy fries, house-made garlic-lemon mayonnaise - 5

SOUP OF THE DAY - 6

VEGETABLE OF THE DAY - 5

LOCAL MUSSELS

Lemon, herbs, butter & white wine - 10

FLATBREAD

Olive tapenade, red frill mustard greens, feta, cheddar cheese & imported semi-dry tomatoes - 10

SPINACH & CHEESE TOAST

Local spinach & cheese spread with crispy onions on toast - 8

MIXED FRY

Calamari, Meyer lemon slices, onion rings local vegetables & green goddess dressing - 12

CHEESE PLATE

Three artisanal cheeses, pickled raisins, honeycomb, baguette - 13

SAUSAGE BOARD

Kathleen's house made sausage & artisanal salami, house-made pickles, mustard - 13

SALAMI & CHEESE BOARD

Sliced salami, two artisanal cheeses, mustard, pickles, olives & nuts - 14

ORGANIC MAC & CHEESE

Traditional baked elbows & Spring Hill white cheddar cheese sauce, butter-crumble topping - 8



LOCAL GREEN SALAD

Griffin Farms salad mix, local vegetables, sherry vinaigrette - 6

CITRUS & ARUGULA

Local citrus, toasted hazelnuts, Midnight Moon goat cheese, arugula & citrus vinaigrette - 8

WINTER SALAD

Local greens, winter squash, bacon & blue cheese vinaigrette - 8



WINTER VEGETABLE MASH

Mashed rutabagas, turnips, potatoes & greens with a broiled sweet onion & sweet & sour tomato sauce - 13

PAN SEARED FISH OF THE DAY

White lima beans, local mushroom ragut - 20

PAN ROASTED JIDORI CHICKEN

Local broccoli, farro risotto & Meyer lemon- herb chicken jus - 20

THE STEAK

8 oz. All natural Angus flat iron, potato & local mustard green gratin, balsamic reduction & herb-caper butter - 20

THE BURGER

8 oz. Brandt beef patty, gruyere cheese, caramelized onions served on a brioche bun with dijonnaise, house-made pickles & fries - 13

Add Van De Rose bacon - 2.50

It's that magical time of year when cracking the first bottle of Beaujolais Nouveau heralds the end of a harvest and the beginning of the holiday season. Our mouths water in anticipation of the third Thursday in November when the season's Nouveau is officially released. Starlite is proud to bring you Domaine Dupeuble's Nouveau this year along with Chateau Thivin's Cru Beaujolais.

Dupueble Beaujolais Nouveau, 2011 \$8/30 *Light, fruit, organically farmed*

Chateau Thivin Cote de Brouilly 2010, \$40 *The biggest of the three, deliciously drinkable*



Enjoy our selection of coffee, espresso & tea by Café Calabria along with a

seasonal fruit dessert - 6

daily chocolate - 6

ice cream sandwich - 7



Our mission is & always has been to use as many local and/or organic fruits & veggies as possible. This means 90% of the produce we buy comes from your neighbors! We also try to use as much sensibly raised and/or harvested proteins as we can. This means about 60% of the animal-based products (meat, dairy, egg & seafood) served here come from businesses that don't engage in typical factory farming methods or are harvested from "sustainable" sources.

*please note:
18% gratuity may be applied to tables of 6 or larger*

Please allow 25 minutes for the chicken, or 'well-done' meat orders

Please alert us to any food allergies you may have .