



Starters

Gnocchi 13.50

Spinach & Ricotta cheese dumpling
Cherry tomatoes/vegetables/green
olives/sage/brown butter/fried basil

Lamb Meatballs 14.50

red onions/ tomato sauce
fresh goat cheese

Local Monterey Abalone 17.50

abalone/vermouth/Local Castroville
Artichoke puree/Brussel sprouts

Sautéed Shrimp 16.50

Shallots/white wine/spicy blood oranges
glaze/balsamic reduction/fresh Basil

Grilled Octopus 19.50

Seasonal vegetables/Local blend
olives/extra virgin olive oil/Monterey Sea
salt

Local Cheese Plate 16.50

four cheeses/nuts/dry fruits/honey

Soup of the Day 8.50 (ask your server)

Salads

Basil House Salad 10.75

heirloom lettuce/carrots/tomato/pickled
onions/radishes/basil-balsamic vinaigrette

Brussel Sprouts Salad 13.50

Wild arugula/shaved fennel/toasted pine-
nuts/pomegranate seeds/Schoch Farm
East of Edom cheese/Lemon dressing

Roasted Beet Salad 13.50

Belgian endive/wild arugula/goat cheese
walnuts/raspberry vinaigrette

Grilled Flank Steak Blue Cheese Salad 18.5

Heirloom greens/bacon/pine nuts/green
olives/Pequillo pepper dressing/house fried
potato chips

Special Salad (ask your server)MP

Add Shrimp 7 or add All-Natural Chicken 6

Sandwiches

(choice of Soup/Salad/Fries)

Salmon Sandwich BLT 16.50

house smoked wild salmon salad/low sodium
smoked bacon/lettuce/tomatoes


The Basil Burger 15.75

grass fed beef/garlic aioli/caramelized
onions/Monterey Jack cheese/fresh Basil
fresh tomato/arugola

*gluten free bun available 1

*add bacon 2

Sides 7

Cauliflower/golden raisins/pine nuts 

Russet Mashed Potatoes/cream/rosemary 

Umbrian Lentils/fresh herbs 

Broccoli & Brussel Sprouts/basil oil 

Soft Polenta/goat cheese

Main Courses

Chef's Seafood Special MP

Selection of local catch/or imported
changes daily

Butternut Squash Ravioli 18.50

Organic brown butter/fried sage
pumpkin seeds

Porcini Mushroom Ravioli 26.50

Vidalia onions/double smoked
bacon/marjoram

Black Squid Ink Linguine 22.50

Monterey Bay squid/sea urchin sauce

Vegan Roasted Vegetable Plate 18.50

Roasted vegetables/beet ravioli/wild
mushrooms/parsnip puree

5 Hour BBQ Short Ribs 19.50

Russet mashed potatoes/red wine braised
baby carrots/celery