

Lunch at The Athenaeum



SOUP DU JOUR

EXPRESS LUNCH BUFFET
includes seasonal display of salads, soups,
hot buffet and daily carvery

SOUP AND SALAD BAR
includes seasonal display of salads and soups

Salads

ADD PROTEIN TO ANY SALAD

marinated tofu grilled chicken
ahi tuna pesto grilled shrimp
salmon

(***half salads available)

DUNGENESS CRAB SALAD

artisan local lettuce, avocado, local baby corn,
tomato, fresh herbs, creamy citrus dressing

SPRING PEA SALAD

snow, snap and English peas, mâche, tendrils, citrus,
radish, mint, dill, carrot, Meyer lemon vinaigrette

BAO MI SALAD

quinoa, baby kale, cucumber, edamame, wakame, cilantro,
green onion, avocado, hearts of palm, miso vinaigrette

***CAESAR SALAD

romaine, marinated anchovies, parmesan, focaccia croutons

***THE ATHENAEUM COBB SALAD

mesclun greens, iceberg lettuce, chicken breast,
applewood smoked bacon, avocado, tomato, hard boiled egg,
and crumbled bleu cheese with choice of dressing

Specialties

GRILLED HANGER STEAK

chipotle lime marinade, garlic yucca fries,
roasted corn salsa

HAND ROLLED FUSILLI PASTA

sun dried tomato, giant cannellini beans,
basil, garlic parmesan

FISH AND CHIPS

beer battered cod, charred scallion tartar sauce,
malt vinegar

GREEK CHICKEN

tomatoes, kalamata & Castelvetrano olives,
spinach quinoa, feta

SEARED LOCAL SNAPPER

sauce Veracruz, crispy baby potatoes, guacamole,
crunchy blue corn tortilla

BLACKENED SCOTTISH SALMON

creamed spinach, caramelized root vegetables,
cabernet reduction, herb oil

*"Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness"*

Sandwiches

*Served with your choice of garlic fries, green salad tossed
with balsamic vinaigrette dressing, or a cup of soup du jour*

(***half sandwich available)

ACHIOTE SHRIMP TACOS

guacamole, pickled red onions, cilantro, salsa verde

BLACK BEAN MUSHROOM BURGER

potato bun, vegan aioli, avocado, tomato,
butter lettuce, pickles

NASHVILLE CHICKEN SANDWICH

crispy fried chicken, apple coleslaw, aioli, pickles,
Nashville style glaze

***CUBANO

natural ham, roasted pork shoulder,
Gruyere, pickles, mayo-mustard, ficelle baguette

THE ATHENAEUM KOBE BURGER

California grass fed beef, brioche, butter lettuce,
mayo, Welsh farmhouse cheddar, pickles,
caramelized onions, avocado, bacon

Desserts

BERRIES ATHENAEUM

vanilla bean ice cream, assorted berries,
cookie, Grand Marnier liqueur

COCONUT BREAD PUDDING

crème anglaise, rum-coconut ice cream,
infused pineapple

WHITE CHOCOLATE CHEESECAKE

cranberry orange compote,
white chocolate gingerbread streusel

POACHED PEAR ALMOND CAKE

port, almond sponge, spiced ginger crumble,
homemade ginger frozen yogurt

HAZELNUT COFFEE GATEAU

hazelnut sponge dipped in praline chocolate,
coffee crèmeux, gold chocolate feuilletine, princess flowers
crispy white chocolate pearls, caramel sauce

SPANISH FLAN

vanilla, cara cara, Catalan foam

CHOCOLATE BUDINO

Italian chocolate pudding, caramel, sea salt,
and whipped crème fraîche

HOUSEMADE ICE CREAM & SORBET

1 scoop - 2 scoops - 3 scoops

Beverages

Strawberry Lemonade
Jones Tropical Iced Tea
Lemonade

Mountain Valley Sparkling Water
Mountain Valley Still Water
Mexican Coca-Cola
Coke Zero or Diet Coke
Thomas Kemper Ginger Ale
Sprite

Abita Root Beer
Boylan's Black Cherry
San Pellegrino Aranciata Rossa
Harney & Sons Organic Orange Mango

Coffee & Tea

Hot Chocolate

Coffee

Espresso

Cappuccino/Latte

Americano

Macchiato

extra shot add

ORGANIC LOOSE TEA

Earl Grey

Mao Jian Jasmine

Assam Black

Chamomile

Gunpowder Green

Moroccan Mint

Breweries

Estrella, Damm, Lager
Samuel Smith, Cider
Lindeman's, Framboise Lambic
Weiherstephaner, Weissbier
El Segundo, Mayberry, IPA
Samuel Smith, Taddy Porter
Rochefort 10, Quadrupel Ale
Ayinger, Celebrator, Doppelbock

Wine by the Glass

SPARKLING WINE

RAVENTÓS I BLANCS, Blanc de Blancs

CHARDONNAY

IO SPAN, Monterey, 2021

SAUVIGNON BLANC

BAILLY-LAPIERRE, Saint-Bris, 2021

ROSÉ

By OTT, Provence, 2022

PINOT NOIR

STONY MOUNTAIN, Oregon, 2008

CABERNET SAUVIGNON

VALRAVN, Sonoma, 2019

SYRAH

ERIC KENT, Attosá's Vynd, Russian River, 2018