



“music is the meat of all who love... we listen and are fed with joy and peace”

May Lunch 2009

small plates

marinated olives & feta 5

soup of the day 4/6

Fulton Valley chicken skewer 13

stuffed with roasted crimini mushrooms,
spring onion relish, pomegranate reduction

fava bean & artichoke heart flatbread 12

fresh spring favas, braised artichokes, Bellwether
carmody cheese, arugula pesto

hot smoked salmon & potato cake 11

house smoked Loch Duarte salmon candy, potato
cake, wild arugula, caper chive cream fraiche

Salads

add on to the salads

Fulton Valley chicken breast 6

golden fried petrale sole 9

Masami Waygu beef noisette 12

Rumi salad 6

baby lettuces, vanilla marinated bosc pears,
toasted almonds, pomegranate vinaigrette

sweet gem salad 5.5

sweet gem lettuce, creamy herb dressing, toasted
bread, Vella dry jack cheese

beet & goat cheese salad 6.5

slow roasted beets, Laura Chenel goat cheese,
toasted almonds, white balsamic & roasted garlic
vinaigrette

house-baked flatbread w/trio of dips 7

bread basket 4

eggplant & garlic dip 3

chickpea dip 3

cilantro, feta, butter bean dip 3

side dishes

garlic fries 5

prix fixe menu

choice of small salad or soup & entree 16

sandwiches

on house baked breads with side salad, except where noted

Hearst Ranch grass fed beef hamburger 10

polyunsaturated fat & more antioxidants than regular beef,
served on a house made bun with pickled onions, cucumbers & fries

croque monsieur 9.5

classic sandwich with Niman apple smoked ham & melted
Bravo Farm white cheddar, purple honey mustard, balsamic onions

crisp fried petrale sole 11

lightly breaded & golden fried petrale sole filet,
house made cole slaw, house pickled tartar sauce

Meyer short rib confit 11

short rib of beef, slow cooked onion, Vella dry jack

Fulton Valley chicken 9

butter braised chicken breast, crisp Niman bacon,
green garlic aioli, sweet gem lettuce, avocado, balsamic onions

grilled eggplant, cheese & olive tapenade 7

grilled eggplant, Bellwether carmody cheese, sun dried tomato, white bean
puree, sweet gem lettuce, Castelveltrano green olive tapenade

BLTA 10

Niman bacon, sweet gem lettuce, sun dried tomato, avocado

Entree

fish & chips 11

sustainably raised & very lightly cornmeal crusted tilapia, French fries,
cole slaw dressed with rice vinegar, housemade pickle aioli, hot sauce butter

steel pan seared petrale sole 14

steel pan seared sole, fregola sarda pasta, roasted corn,
jalapeños, shiitake mushrooms, grilled Meyer lemons,
pickled fennel, wild arugula, roasted garlic aioli, basil oil

orecchiette bolognese 11

house ground Rosen Ranch lamb & Waygu beef,
crimini mushrooms, tomato, Rustichella little ear pasta, feta cheese

house made gnocchi 12

russet potato gnocchi, Fulton Valley chicken & Bloomsdale spinach
crisped in duck fat, Bellwether San Andreas pecorino breadcrumbs

Masami Waygu beef noisette & fries 14

grilled steak, chimi churi sauce, hand cut fries, chipotle ketchup

Rumi is committed to using local and sustainably raised foods whenever possible
Lunch Mon - Sat 11:30 - 2:30, Dinner Sun - Thurs 5:00 - 9:00, Fri & Sat 5:00 - 9:30
Sun - Tues no corkage, Weds - Sat corkage 15; 18% gratuity on parties of 6 or more
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