



April 18, 2024

Available in the Salad Case

Available after 10 am, until sold out

Salads

5 oz cup - \$5

11 oz bowl - \$11

Sampler (3, 5 oz cups) - \$14.50

*seafood an additional \$1

Fresh Fruit Salad (V/GF)

Salmon Pasta

Grilled Salmon, Bow-Tie Pasta,
Edamame, Dill, Red Onions and Stoned
Ground Mustard Dressing

Lemon Chicken Salad (GF)

Lemon Marinated Chicken Breasts,
With Red and Yellow Sweet Peppers,
Snap Peas, and Cilantro
with a lemon vinaigrette

Spring Orzo Pasta Salad

Orzo Pasta, Shaved Asparagus and
Snap Peas, Goat Cheese and Lemon
Zest tossed in a Lemon Vinaigrette

Beet Salad (GF)

With Roasted Beets, Oranges,
Feta Cheese, Tarragon
and a Honey Tarragon Dressing

Sandwiches

\$10 - \$13

Add a cup of salad - \$4.50

Napa Almond Chicken Salad Sandwich - \$12.50

Chicken Breast with Celery, Green
Apples, Red Grapes, Dried Cranberries,
Sliced Almonds, Parsley and Thyme,
with Lemon Aioli
on a house made croissant

Tuna Salad on Wheat - \$12 Celery, Red and Green Onions, Capers, Dill, Lemon Zest and Parsley with Mixed Greens on Wheat Roll

That '70s Sandwich - \$12.50 Avocado, Tomato, Sprouts, Red Onion, Sliced Cucumber, Aged Provolone and Hummus On Sourdough Wheat and Walnut Bread

V - Vegan

GF - Gluten Free



Breakfast Menu

- SMALL ORANGE JUICE \$3
LARGE ORANGE JUICE \$5
- MIMOSA \$8
- FRESH FRUIT SALAD
CUP \$5 BOWL \$11
- HOUSEMADE GRANOLA \$11.50**
WITH SLICED ALMONDS,
VANILLA GREEK YOGURT
AND FRESH FRUIT
- CROISSANT BREAD PUDDING \$11**
(CONTAINS NUTS)
SERVED WITH AN
ORANGE CUSTARD SAUCE
AND FRESH BERRIES
- AVOCADO TOAST \$10**
- SCRAMBLED EGGS &
AVOCADO TOAST \$16
- SCRAMBLED EGGS AND TOAST \$9
- SCRAMBLED EGGS AND BACON \$11
- SCRAMBLED EGGS, BACON,
POTATOES, AND TOAST \$17.50
- PETITE BREAKFAST \$9.50
ONE SCRAMBLED EGG,
ONE SLICE OF BACON AND
FRUIT
- SCRAMBLED EGGS \$6
- SIDE OF BACON (3 SLICES) \$6.75
- CHICKEN APPLE SAUSAGE LINK \$4
- SIDE OF POTATOES \$6
- SIDE OF TOAST \$3

CHILAQUILES ROSA \$19

HOUSEMADE WHITE CORN CHIPS TOSSED IN SALSA ROSA AND TOPPED WITH OAXACA CHEESE, LIME CREMA, PICKLED RED ONIONS AND CILANTRO
TOPPED WITH TWO SUNNYSIDE EGGS

EVERYTHING BAGEL SANDWICH \$19

CHIVE AND JALAPEÑO CREAM CHEESE SPREAD, APPLEWOOD SMOKED BACON, AVOCADO, AND A SUNNY SIDE UP EGG
SERVED WITH BREAKFAST POTATOES OR FRESH FRUIT (+\$1)

GRILLED CHORIZO BREAKFAST BURRITO \$19.50

WITH SEASONED POTATOES, SAUTEED RED PEPPERS AND ONIONS, OAXACA CHEESE, SCRAMBLED EGGS, AVOCADO AND A LIME CREMA
SERVED WITH BREAKFAST POTATOES OR FRESH FRUIT (+\$1)

QUICHE OF THE DAY \$18.50

TOPPED WITH SOUR CREAM.
SERVED WITH BREAKFAST POTATOES OR FRESH FRUIT (+\$1)

CARNITAS BREAKFAST TACOS \$17

SHREDDED CARNITAS, TOMATOES, CILANTRO, AND A CREAMY CILANTRO SAUCE TOPPED WITH A SUNNY SIDE UP EGG

CHILE RELLENO OMELET \$19

PASCILLA PEPPERS, BELL PEPPERS, YELLOW ONION, LIME CREMA, AVOCADO AND OAXACA CHEESE
SERVED WITH BREAKFAST POTATOES OR FRESH FRUIT (+\$1)

EGGS FLORENTINE \$17.50

SCRAMBLED EGGS WITH SPINACH BROCCOLI, GREEN ONIONS, JALAPENOS, CHEDDAR CHEESE, AVOCADO AND LIME CREMA
SERVED WITH A SLICE OF SOURDOUGH TOAST

SMOKED SALMON SCRAMBLE \$18.50

SCRAMBLED EGGS WITH HOUSE-SMOKED SALMON, CRISPY BACON, GREEN ONIONS, CHERRY TOMATOES, AND CHEDDAR CHEESE
SERVED WITH TOAST

BREAKFAST CROISSANT SANDWICH \$16.50

WITH SCRAMBLED EGGS AND BACON
ADD CHEDDAR \$2.50
ADD FRUIT CUP \$5

HAM AND CHEESE CROISSANT \$8

WITH DIJON MUSTARD
ADD SCRAMBLED EGGS AND POTATOES \$17

CHICKEN APPLE SAUSAGE \$17.50

SERVED WITH SCRAMBLED EGGS,
BREAKFAST POTATOES AND TOAST



Lunch Menu

"The Works" Mixed Green Salad

\$13.50

Tossed with fresh veggies,
Pumpkin & Sesame Seeds
and Balsamic Vinaigrette

Add a Grilled Chicken Breast \$8
Add Glazed Salmon \$11

Strawberry Spinach Salad \$16

Spinach, sliced Strawberries. Goat
Cheese, Candied Pecans with a
Strawberry Emulsion Dressing

Add a Grilled Chicken Breast \$8
Add Glazed Salmon \$11

Fall Salad \$16

Mixed Greens, Sliced Pears,
Dried Cranberries, Spiced Pecans,
Pt. Reyes Blue Cheese
and Balsamic Vinaigrette

Add a Grilled Chicken Breast \$8
Add Glazed Salmon \$11

Avocado Toast \$10

Avocado Toast &

Mixed Green Salad \$15

Quiche of the Day \$18.50

Topped with Sour Cream.
Served with a Mixed Green Side Salad,
Potatoes or Fresh Fruit (+\$1)

Meatloaf Sandwich \$19.50

With Ground Beef and Pork, Charmoula,
House brined Pickles, and Lemon Aioli
On a Ciabatta
Served with a Mixed Green Side Salad

Mac N Cheese \$17

Served with a Mixed Green Side Salad

The Cuban \$19.50

Black Forest Ham and Carnitas pressed with
Gruyere Cheese and a Dijon Tartar Spread
on a Ciabatta Bun
Served with a Mixed Green Side Salad

Tri Tip French Dip \$19

Marinated Tri Tip on a Grilled Ciabatta Bun
Served with Au Jus, Horseradish and Oven Roasted
Steak Fries

Add Cheddar \$2

Salmon Picatta \$21.50

Orzo Pasta, Shaved Asparagus and
Snap Peas, Goat Cheese and Lemon Zest,
and a Lemon Caper Glaze

Grilled Chicken Sandwich \$19.50

Made with a Grilled Chicken Breast,
Aioli, Roasted Pascilla Peppers,
And Fiscalini Cheddar Cheese on a Ciabatta
Served with a Mixed Green Side Salad

Open Face Tuna Melt \$18.50

Topped with White Cheddar
on a slice of Grilled Sourdough
Served with a Mixed Green Side Salad

Classic Cheese Burger \$19.50

Half Pound Burger with American Cheese,
Tomatoes, Mixed Greens, Sriracha Mayo
Served with a Mixed Green Side Salad or
Oven Roasted Potatoes

Add Bacon \$2.50 per slice



Daily Baked Goods & Desserts

These items will be baked on a daily, or every other day basis, but quantities are limited. Please pre order to guarantee your favorite, or give us a call to see what is currently in the case.

Muffins – Apple Walnut (v), Blueberry, Lemon, Honey Bran, Morning Glory, GF Almond Berry or GF Banana Hazelnut \$4

Scones - Blueberry, Maple Pecan, Raspberry, Lemon Apricot \$4

Pastries – Cinnamon Nut Rolls, Sugar Buns, Croissants, Almond Croissants, Chocolate Croissants, Bear Claws, Crocodiles, Palmiers, Blueberry Cream Cheese Danishes \$3 - \$4.50 each

Cookies – Chocolate Chip, Snickerdoodle, Peanut Butter, Oatmeal, Cowboy, Gingersnap, Sprinkle, Salted Toffee, White Chocolate Macadamia Nut, Raspberry Thumbprints, Mexican Wedding Cakes, \$1.75 - \$3.50 each

Brownies – Turtle, Smore, Snowdrop, \$3.50 each

Refrigerated Desserts – Lemon Bars, Ho Ho's, Tiramisu Cups, Chocolate Mousse Cups, Assorted Cake Slices
\$3 - \$5.50

Pies – Apple, Triple Berry, Raspberry Rhubarb

7" Cakes – Raspberry & White Chocolate, Lemon & White Chocolate, Carrot, Salted Caramel, Chocolate & Vanilla, German Chocolate, Chocolate Raspberry Mousse, Tiramisu. \$50

We will always have a few cakes on hand, as well as a few Happy Birthday signs, but we will not always have someone on site who can write a specific salutation.....unless ordered days in advance.