

## Available in the Salad Case

#### Available after 10 am, until sold out

### Salads

5 oz cup - \$5 11 oz bowl - \$11 Sampler (three 5 oz cups) -\$14.50

#### Fresh Fruit Salad (V/GF)

Quinoa Salad (V/GF)
Red & White Quinoa tossed with
Cherry Tomatoes, English
Cucumbers,
Cilantro and a Lime Dressing

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

Mediterranean Pasta Salad
Orecchiette Pasta, Kalamata Olives,
Cherry Tomatoes, Red Onion,
Toasted Pine Nuts, and an Orange
Curry Vinaigrette

V – Vegan GF – Gluten Free

## <u>Sandwiches</u>

\$10 - \$13

Add a cup of salad - \$4.50

#### <u>Napa Almond Chicken Salad Sandwich -</u> \$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

<u>Dagwood Sandwich - \$14</u>
Thinly Sliced Tri Tip, Turkey Breast,
Applewood Ham, Cheddar, Provolone,
Mixed Greens, Tomatoes, Pepperoncini,
and Garlic Aioli on an Italian Roll



## Breaklast 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 VERDE \$19

HOUSEMADE WHITE CORN CHIPS TOSSED IN SALSA VERDE 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 \$19.50

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

#### "<u>The Works" Mixed Green Salad</u> \$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)

#### Shrimp Tacos (2) \$18

With Red and Napa Cabbage, Cilantro, Salsa Verde and Sour Cream Lime Crema

#### 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

#### <u>The Cuban \$19.50</u>

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

#### Tri Tip French Dip \$19

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

Add Cheddar \$2

#### Salmon Picatta \$21.50

Served over a Chilled Orzo Pasta Salad of Shaved Asparagus, Snap Peas, Goat Cheese and Lemon Zest

Finished with a Lemon Caper Glaze

#### Grilled Chicken Gandwich \$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.

<u>Muffins</u> – Apple Walnut (V), Blueberry, Lemon, Honey Bran, Morning Glory, GF Almond Berry or GF Banana Hazelnut \$4

<u>Scones</u> - Blueberry, Maple Pecan, Raspberry, Lemon Poppyseed, Almond, Lemon Apricot \$4

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

<u>Cookies</u> – Chocolate Chip, Snickerdoodle, Peanut Butter, Oatmeal, Cowboy, Gingersnap, Salted Brownie, 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

<u>Pies</u> – Apple, Triple Berry, Raspberry Rhubarb

<u>7" Cakes</u> – 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.