



February 10, 2024

Available in the Salad Case

Salads

5 oz cup - \$5

11 oz bowl - \$10.50

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

*seafood an additional \$1

Fresh Fruit Salad (V/GF)

Beet Salad (GF)

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

Mediterranean Pasta Salad

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

Lemon Chicken Salad (GF)

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

Sandwiches

\$10 - \$13

Add a cup of salad - \$4.50

Shrimp Salad Sandwich - \$14

Poached Shrimp, Celery, Green Onions,
Shallots, Shredded Romaine, Sliced
Tomatoes, Capers, Diced Pickles, Lemon
Zest and a Lemon Aioli on a Wheat Roll

Apricot Chicken Salad Sandwich - \$12

With Apricot Chutney, Celery,
Scallions, and Lemon Aioli
Served over mixed greens on
our house made Croissants

That '70s Sandwich - \$12

Avocado, Tomato, Sprouts, Red Onion,
Sliced Cucumber,
Aged Provolone and Hummus
On Sourdough Wheat and Walnut Bread

V - Vegan GF - Gluten Free



All Day Menu

SMALL ORANGE JUICE \$3 LARGE ORANGE JUICE \$5 MIMOSA \$8

OATMEAL \$12

QUINOA, STEEL CUT OATS COOKED IN ALMOND MILK
TOPPED WITH SAUTEED APPLES, CANDIED PECANS & BUTTER

EGGS BENEDICT \$20

POACHED EGGS, APPLEWOOD SMOKED PORK,
SOURDOUGH TOAST, AND LIGHT HOLLANDAISE,
SERVED WITH BREAKFAST POTATOES

EVERYTHING BAGEL SANDWICH \$19

CHIVE AND JALAPEÑO CREAM CHEESE SPREAD, APPLEWOOD
SMOKED BACON, AVOCADO, AND A SUNNY SIDE UP EGG
WITH YOUR CHOICE OF BREAKFAST POTATOES
OR FRESH FRUIT

EGGS FLORENTINE \$17.50

SCRAMBLED EGGS WITH SPINACH BROCCOLI,
GREEN ONIONS, JALAPENOS, WHITE CHEDDAR,
AVOCADO AND LIME CREMA
SERVED WITH SOURDOUGH TOAST

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 FRESH FRUIT

BROCCOLI & CHEDDAR QUICHE \$18.50

TOPPED WITH SOUR CREAM
SERVED WITH FRESH FRUIT OR MIXED GREEN SIDE SALAD

CHILE RELLENO OMELET \$19

PASCILLA PEPPERS, BELL PEPPERS, YELLOW ONION,
LIME CREMA, AVOCADO AND OAXACA CHEESE
SERVED WITH BREAKFAST POTATOES

BREAKFAST CROISSANT SANDWICH \$16.50

WITH SCRAMBLED EGGS AND BACON
ADD WHITE CHEDDAR \$2

CARNITAS BREAKFAST TACOS \$17

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

THE SUNNY TART \$17.50

A PUFF PASTRY TART WITH GRUYERE CHEESE
AND CRÈME FRAICHE, BACON,
A SUNNY-SIDE-UP EGG, AND FRESH CHIVES.
SERVED WITH FRESH FRUIT OR MIXED GREEN SIDE SALAD

HAM AND CHEESE CROISSANT \$8

WITH DIJON MUSTARD

ADD SCRAMBLED EGGS AND POTATOES \$8

AVOCADO TOAST \$10

ADD EGGS \$6

ADD A MIXED GREEN SIDE SALAD \$5

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

"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

CHICKEN NOODLE SOUP \$11.50

ADD A MIXED GREEN SIDE SALAD \$5
ADD A GRILLED CHEESE SANDWICH \$6.50

SALMON PICATTA \$21.50

ORZO PASTA, SNAP PEAS, CHERRY TOMATOES,
PARSLEY, SHALLOTS
AND A LEMON CAPER GLAZE

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
SERVED WITH AU JUS
AND OVEN ROASTED POTATOES
ADD WHITE CHEDDAR \$2

OPEN FACE TUNA MELT \$18.50

TOPPED WITH WHITE CHEDDAR
ON A SLICE OF GRILLED SOURDOUGH
SERVED WITH A MIXED GREEN SIDE SALAD

GRILLED CHICKEN SANDWICH \$19.50

MADE WITH A GRILLED CHICKEN BREAST,
LEMON AIOLI, ROASTED PASCILLA PEPPERS,
AND FISCALINI CHEDDAR CHEESE ON A CIABATTA
SERVED WITH A MIXED GREEN SIDE SALAD

BACON BURGER \$21

HALF POUND BURGER WITH BACON,
WHITE CHEDDAR, TOMATOES, MIXED GREENS,
SRIRACHA MAYO AND A SUNNY SIDE UP EGG
ON A WHOLE WHEAT BUN
SERVED WITH A MIXED GREEN SIDE SALAD OR
OVEN ROASTED POTATOES



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, Blackberry, Lemon, Honey Bran, Morning Glory, GF Almond Berry or GF Banana Hazelnut \$4

Scones – Blueberry, Maple Pecan, Pumpkin, Raspberry, Lemon Apricot \$4

Pastries – Cinnamon Nut Rolls, Sugar Buns, Croissants, Almond Croissants, Chocolate Croissants, Bear Claws, Apple Strudel, Palmiers, Blueberry Cream Cheese Danishes \$3.50 - \$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 each

Brownies – Turtle, Smore, Snowdrop, \$3 each

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

Pies – Traditional Apple, Blackberry Chery, and Triple Berry

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.

