



April 3, 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)

Quinoa Salad (V/GF)

Quinoa tossed with Cherry Tomatoes, English Cucumbers, Cilantro and a Lime Dressing

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

Sriracha Honey Chicken (GF)

Grilled Chicken Breast, Bell Peppers, Snap Peas, Shredded Carrots, Cilantro, Green Onions and Sesame Seeds

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

That '70s Sandwich - \$12.50

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

Egg Salad Sandwich - \$12

Aioli, Basil, Green Onion and Roasted Garlic Infused Egg Salad, with Romaine on Toasted Focaccia

V - Vegan

GF - Gluten Free



Breakfast Menu

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

MIMOSA \$8

FRESH FRUIT SALAD
CUP \$5 BOWL \$11

OATMEAL \$12

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

HOUSEMADE GRANOLA \$11.50

WITH SLICED ALMONDS,
VANILLA 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
WITH YOUR CHOICE OF BREAKFAST POTATOES OR FRESH FRUIT

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

QUICHE OF THE DAY \$18.50

TOPPED WITH SOUR CREAM.
WITH YOUR CHOICE OF BREAKFAST POTATOES OR FRESH FRUIT

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

EGGS FLORENTINE \$17.50

SCRAMBLED EGGS WITH SPINACH BROCCOLI, GREEN ONIONS,
JALAPENOS, WHITE CHEDDAR, 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

Soup of the Day \$11.50

Add a Mixed Green Side Salad \$5

Add a Grilled Cheese Sandwich \$6.50

Quiche of the Day \$18.50

Topped with Sour Cream.

With your Choice of Mixed Green Side
Salad or Fresh Fruit

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

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 Demi Baguette
Served with Au Jus, Horseradish and Oven Roasted
Steak Fries

Add Cheddar \$2

Salmon Picatta \$21.50

Orzo Pasta, Snap Peas, Cherry Tomatoes, Parsley,
Shallots 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.