



July 10, 2024

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)

Roasted Corn Salad (GF)

White and Yellow Corn,
Cherry Tomatoes, Goat Cheese, Cilantro,
and a Jalapeno Lime Dressing

Loaded Potato Salad (GF)

Potatoes, Bacon, White Cheddar,
Sour Cream, Mayo, Dijon
and Green Onions

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

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 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
- 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

STEAK & EGGS \$24

FLAT IRON STEAK, EGGS AND SOURDOUGH TOAST
SERVED WITH BREAKFAST POTATOES OR FRESH FRUIT (+\$1)

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 \$20

WITH SCRAMBLED EGGS, BACON AND CHEDDAR
SERVED WITH BREAKFAST POTATOES OR FRESH FRUIT (+\$1)

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

\$14

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

Sauteed Shrimp with Mango Salsa, Pickled Red
Onion, Cabbage and Cilantro. Served with a side of
Jalapeno and Lime

B.L.T.A \$20

Bacon, Mixed Greens, Tomato and Avocado
With Aioli on a French Roll
Served with a Mixed Green Side Salad

The Cuban \$20

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 \$20

Marinated Tri Tip on a Grilled Sourdough Baguette
Served with Au Jus, Horseradish and Oven Roasted
Steak Fries
Add Cheddar \$2

Orange Miso Glazed Salmon \$21.50

Served with a Green Papaya Salad,
Orange Segments, and Chives

Grilled Chicken Sandwich \$20

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 \$19

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 Poppyseed, Almond, 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, 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

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.

