



October 26, 2024

Available in the Salad Case

Salads

5 oz cup - \$5

11 oz bowl - \$11

Sampler (3, 5 oz cups) - \$15

*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

Loaded Potato Salad (GF)

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

Italian Pasta Salad

Pezzi Pasta, Shaved Shallots, Arugula,
Cherry Tomatoes, Fresh Mozzarella,
Basil with an Italian Herb Vinaigrette

Sandwiches

\$10 - \$13

Add a cup of salad - \$4.50

Green Goddess Sandwich - \$12

Fresh Mozzarella, Avocado, Cucumbers,
Shallots and Sprouts with Red Bell
Peppers, and a Green Goddess Spread on
Whole Grain

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

Chicken Bacon Avocado - \$12.50

Grilled Chicken Breast with Bacon,
Avocado, Lemon Aioli and Spinach Pesto
with mixed greens on a Ciabatta

Tri Tip Sandwich - \$12

Thinly sliced tri tip, Cream Cheese,
Kalamata Olive Tapenade,
Roasted Red Peppers, Mixed Greens and
Cream Cheese on a Baguette

V - Vegan GF - Gluten Free



October 26th

All Day Menu

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

STEAK & EGGS \$24

FLAT IRON STEAK, CHIMICHURRI, EGGS
AND SOURDOUGH TOAST

SERVED WITH BREAKFAST POTATOES OR FRESH FRUIT (+\$1)

EGGS BENEDICT \$21

POACHED EGGS, APPLEWOOD SMOKED PORK,
SOURDOUGH TOAST AND HOLLANDAISE,

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)

CARNITAS 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 \$19

SCRAMBLED EGGS WITH SPINACH BROCCOLI,
GREEN ONIONS, JALAPENOS, CHEDDAR CHEESE,
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 BREAKFAST POTATOES OR FRESH FRUIT (+\$1)

BLT QUICHE \$18.50

BACON, BASIL, TOMATO AND SMOKED MOZZARELLA
TOPPED WITH SOUR CREAM

SERVED WITH BREAKFAST POTATOES OR FRESH FRUIT (+\$1)

BREAKFAST CROISSANT SANDWICH \$20

WITH SCRAMBLED EGGS, BACON AND CHEDDAR

SERVED WITH BREAKFAST POTATOES OR FRESH FRUIT (+\$1)

AVOCADO TOAST \$11

ADD EGGS \$6

ADD A MIXED GREEN SIDE SALAD \$5

FALL SALAD \$16

MIXED GREENS, SLICED PEARS, SPICED PECANS,
DRIED CRANBERRIES, PT. REYES BLUE CHEESE
AND BALSAMIC VINAIGRETTE

ADD A GRILLED CHICKEN BREAST \$8

ADD FLAT IRON STEAK \$11

“THE WORKS” MIXED GREEN SALAD \$14

TOSSED WITH FRESH VEGGIES,
PUMPKIN & SESAME SEEDS
AND BALSAMIC VINAIGRETTE

ADD A GRILLED CHICKEN BREAST \$8

ADD FLAT IRON STEAK \$11

BLTA \$21

BACON, MIXED GREENS, HEIRLOOM TOMATOES
AND AVOCADO

WITH AIOLI ON A FRENCH ROLL

SERVED WITH A MIXED GREEN SIDE SALAD

TRI TIP PHILLY \$21

MARINATED TRI TIP,

A BELL PEPPER, ONION, PASCILLA MIX,
TOSSED WITH MELTED OAXACA CHEESE
ON A SWEET ROLL

SERVED WITH A MIXED GREEN SIDE SALAD OR
OVEN ROASTED STEAK FRIES

THE CUBAN \$20

BLACK FOREST HAM AND

CARNITAS PRESSED WITH GRUYERE CHEESE
AND A DIJON TARTAR SPREAD
ON A SWEET ROLL

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

GRILLED CHICKEN SANDWICH \$20

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

CLASSIC CHEESE BURGER \$20

HALF POUND BURGER WITH AMERICAN CHEESE,
TOMATOES, MIXED GREENS, AND SRIRACHA MAYO
ON A BRIOCHE BUN

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

Scones - Blueberry, 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, Peach, 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.

