



November 1, 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

Italian Pasta Salad

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

Broccoli & Snap Pea Salad

With Roasted Garlic, Black Sesame
Seeds, and a Soy Sesame Dressing

V - Vegan GF - Gluten Free

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

Egg Salad Sandwich - \$12

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



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)

BROCCOLI & CHEDDAR QUICHE \$18.50

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.

