



July 13, 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)

Loaded Potato Salad (GF)

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

Roasted Corn Salad (GF)

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

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 a Wheat Roll

That '70s Sandwich - \$12.50

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

July 13th

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

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)

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)

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)

BROCCOLI & CHEDDAR QUICHE \$18.50

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

STEAK & EGGS \$24

FLAT IRON STEAK, EGGS AND SOURDOUGH TOAST
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)

CARNITAS BREAKFAST TACOS \$17

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

HAM AND CHEESE CROISSANT \$8

WITH DIJON MUSTARD

ADD SCRAMBLED EGGS AND POTATOES \$17

AVOCADO TOAST \$11

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 GRILLED SALMON \$11

"THE WORKS" MIXED GREEN SALAD \$14

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

ADD A GRILLED CHICKEN BREAST \$8
ADD GRILLED SALMON \$11

BLTA \$20

BACON, MIXED GREENS, TOMATO AND AVOCADO
WITH AIOLI ON A FRENCH ROLL
SERVED WITH A MIXED GREEN SIDE SALAD

FRENCH DIP \$20

MARINATED TRI TIP ON A ON A
SOURDOUGH BAGUETTE
SERVED WITH AU JUS
AND OVEN ROASTED POTATOES
ADD CHEDDAR \$2

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, 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.

