



July 25, 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)

### Lemon Chicken Salad (GF)

Lemon Marinated Chicken Breasts,  
With Red and Yellow Sweet Peppers,  
Snap Peas, and Cilantro  
with a lemon vinaigrette

### Salmon Pasta

Grilled Salmon, Bow-Tie Pasta,  
Edamame, Dill, Red Onions  
and Stoned Ground Mustard Dressing

### Quinoa Salad (V/GF)

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

### Greek Orzo Pasta Salad (GF)

Orzo Pasta, Cherry Tomatoes,  
Red Onion, Cucumbers, Red Peppers,  
Kalamata Olives, Pepperoncini's, Feta,  
Parsley and Oregano Vinaigrette

V - Vegan

GF - Gluten Free

## 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

### Green Goddess Sandwich - \$12

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



# 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 \$11**

SCRAMBLED EGGS &  
AVOCADO TOAST \$17

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

**HAM AND CHEESE CROISSANT  
\$8**

WITH DIJON MUSTARD

ADD SCRAMBLED EGGS AND POTATOES  
\$17

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 CARNITAS BREAKFAST BURRITO \$19.50**

WITH SEASONED POTATOES, SAUTEED RED PEPPERS AND  
ONIONS, OAXACA CHEESE, SCRAMBLED EGGS, AVOCADO  
AND SALSA VERDE AND 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)

**CHORIZO BREAKFAST TACOS \$17**

HOUSEMADE CHORIZO TOSSED IN ADOBO, OAXACA CHEESE,  
SALSA VERDE, PICKLED RED ONIONS, CILANTRO, AND A  
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)

**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

## Grilled Peach & Shrimp Salad

**\$22**

Mixed Greens, Avocado,  
Heirloom Tomatoes, Cucumbers,  
Grilled Yellow Peaches  
and Fresh Mozzarella  
tossed in Peach Mango Vinaigrette  
Topped with a Poached Shrimp Salad

## 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 \$11

## Avocado Toast &

## Mixed Green Salad \$16

## 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

With Red and Napa Cabbage, Cilantro, Salsa Verde  
and Sour Cream Lime Crema

## B.L.T.A \$21

Bacon, Mixed Greens, Heirloom Tomatoes  
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 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

## 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 Cheddar Cheese

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.

