



September 5, 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)

Salmon Pasta

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

Roasted Corn Salad (GF)

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

Lemon Chicken Salad (GF)

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

Greek Orzo Pasta Salad

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

Sandwiches

\$10 - \$13

Add a cup of salad - \$4.50

That '70s Sandwich - \$12.50

Avocado, Tomato, Sprouts, Red Onion,
Sliced Cucumber,
Aged Provolone and Hummus
On Sourdough Wheat and Walnut Bread

Apricot Chicken Salad Sandwich - \$12

With Apricot Chutney, Celery, Scallions,
and Lemon Aioli
Served over mixed greens on our house
made Croissants

Tri Tip Sandwich - \$12

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

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

**CROISSANT BREAD PUDDING
\$11**

(CONTAINS NUTS)
SERVED WITH AN
ORANGE CUSTARD SAUCE
AND FRESH BERRIES

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

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 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 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)

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 \$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&E \$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, Peach

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.

