

# Available in the Salad Case

### <u>Salads</u>

5 oz cup - \$5 11 oz bowl - \$11 Sampler (3, 5 oz cups) - \$15 \*seafood an additional \$1

#### Fresh Fruit Salad (V/GF)

Fall Quinoa Salad (V/GF)
Quinoa tossed with Butternut Squash,
Fuji Apples, Grilled Red Onions,
Toasted Pecans, Golden Raisins,
and Italian Parsley
With an Apple Parsley Vinaigrette

Mediterranean Pasta Salad (V)
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

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

Tuna Salad on Native Grain - \$12
Celery, Red and Green Onions, Capers,
Dill, Lemon Zest and Parsley with Mixed
Greens on Native Grain Bread

#### 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

<u>Chicken Bacon Avocado - \$12.50</u> Grilled Chicken Breast with Bacon, Avocado, Lemon Aioli and Spinach Pesto with mixed greens on a Ciabatta



### 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)

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

#### STEAK & EGGS \$24

FLAT IRON STEAK, CHIMICHURRI, 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)

#### **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 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 \$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.

<u>Muffins</u> – 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

<u>Cookies</u> – 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

<u>7" Cakes</u> – 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.