



October 18, 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)

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

Italian Pezzi Pasta Salad

Pezzi Pasta, Cherry Tomatoes,
Roasted Red and Yellow Peppers,
Shaved Shallots, Fresh Mozzarella,
Arugula, Basil and an Italian Herb
Vinaigrette

Broccoli & Snap Pea Salad

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

Salmon Pasta

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

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

Green Goddess Sandwich - \$12

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

Paris Ham Sandwich - \$12

Applewood Smoked Ham, Brie Cheese,
Cornichons and Dijon Aioli
on a Baguette

Chicken Bacon Avocado - \$12.50

Grilled Chicken Breast with Bacon,
Avocado, Lemon Aioli and Spinach Pesto
with mixed greens on a Ciabatta

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
- 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 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

Spinach Salad \$16

Spinach tossed with Bacon Bits,
Toasted Sunflower Seeds,
Goat Cheese, Croutons
and Stoneground Mustard Vinaigrette
And topped with a Poached Egg

Add a Grilled Chicken Breast \$8
Add Glazed Salmon \$11

Caesar Salad \$14

Romaine Lettuce tossed with Herbed
Croutons, Shaved Parmesan and
Housemade Caesar 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 TA \$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 Thai Cucumber 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.

