



BAR SNACKS / SPREADS

BRUSCHETTA / GREENS

BAR SNACKS

- 5. BOWL OF PETIT KETTLE CHIPS
hand crafted in small batches
- 6. MARCONA ALMONDS
extra-virgin olive oil fried & salted Spanish almonds
- 6. GLUTEN-FREE FLAXSEED CRISPS
crunchy with a hint of onion
- 6. OLIVE SELECTION
Italian cerignola / Greek kalamata / French luques / picholines mixed in Italian herbs and fresh pressed extra virgin olive oil
- 8. KAREN'S AUSTRALIAN DUKKAH
macadamia nut / coconut / poppyseed / cumin / fennel / served with ciabatta piccolo bread & extra virgin olive oil

DIPS & SPREADS

- 20. MEZZE PLATTER
(WITH BREAD & CIE BREAD SELECTION)
hummus / tzatziki / olives / roasted tomatoes / French feta
- 7. TZATZIKI
(WITH BREAD & CIE BREAD SELECTION)
yogurt / cucumbers / mint / garlic
- 7. HUMMUS
(WITH BREAD & CIE BREAD SELECTION)
chickpeas / tabini / garlic / olive oil
- 7. OLD FASHIONED ONION DIP
(WITH KETTLE CHIPS)
caramelized organic white onions folded into sour cream
- 8. PARMESAN PESTO
(WITH BREAD & CIE BREAD SELECTION)
yellow peppers / pecans / garlic
- 8. PESTO GENOVESE
(WITH BREAD & CIE BREAD SELECTION)
basil / pine nuts / garlic / romano
- 8. POBLANO PESTO
(WITH BREAD & CIE BREAD SELECTION)
roasted poblanos / pumpkin seed / cilantro

BRUSCHETTA

- ONE BRUSCHETTA 3.5 | TWO BRUSCHETTAS 6.5
- AVOCADO *(with artichoke truffle tapenade)*
- 6. BUFFALO MOZZARELLA *(with pesto genovese and fresh tomato)*
- 6. FUNGHI MISTI *(Italian mushroom mix in extra virgin olive oil & fresh herbs)*
- TALEGGIO CHEESE *(with tomato pesto)*
- 8. SURFING GOAT PING PONG CHEESE *(with Maui Mango Chutney)*
- CASHEL BLUE *(with Extraordinary Gourmet Sonoma Pear & Fig Jam)*

GREENS *(Served with Bread & Cie bread selection)*

- 10. MIXED GREENS
organic greens / butter leaf lettuce / French vinaigrette
- 12. CAESAR
romaine lettuce / parmesano reggiano / homemade croutons / anchovies
- 12. ROGUE SMOKED BLUE
organic greens / mesquite walnuts / French vinaigrette
- 14. GREEK
organic greens / butterleaf lettuce / French feta / kalamata olives / tomato / cucumbers / caramelized white onions / Greek vinaigrette
- 14. FRUITED MIXED GREENS
organic greens / butter leaf lettuce / seasonal berries / toasted hazelnuts / French feta / balsamic vinaigrette
- 20. COBB *(Serves two)*
organic greens / organic turkey / serrano ham / avocado / tomato / hearts of palm / artichoke hearts / blue cheese pieces / vinaigrette or blue cheese dressing
- 3. SIDES
avocado / tomato / hummus / pesto genovese / parmesan pesto / nuts
- 4. SIDES
turkey / tuna / eggsalad
- 5. SIDES
grilled serrano ham / smoked salmon / tuna salad

* A 18% gratuity will be added to parties of eight or more.

Organic vegetables are used when possible.

All food items prepared in this kitchen are possibly exposed to the presences of nuts.

* We use organic produce when available. No substitutions please.