



PANINI / GRILLED CHEESE

PANINI (Served on Bread & Cie levain bread unless otherwise noted)

- TURKEY BREAST** 10.
smoked mozzarella / cranberry mayonnaise / butter leaf lettuce
- EGG SALAD** 10.
grilled red pepper pesto / romesco sauce / olive tapenade
- GOAT CHEESE** 10.
grilled mushroom pesto genovese / tomato / grilled zucchini
- FETA CHEESE** 10.
grilled eggplant / tomato / pesto genovese
- CAESAR SALAD ON CIABATTA BREAD** 11.
grilled eggplant / roasted red pepper / tomato / smoked mozzarella / romesco sauce
- GREEK ON CIABATTA BREAD** 11.
French feta / tzatziki / cucumber / tomato / kalamata olives
- IMPORTED ITALIAN TUNA** 12.
white cheddar / garlic aioli / artichoke truffle tapenade
- SMOKED SALMON** 12.
avocado / tomato / miso mayonnaise / lime
- SERRANO HAM** 12.
buffalo mozzarella / balsamic onions / red plum conserve
- PORTOBELLO & BRIE** 12.
roasted portobello / brie / tomato / French vinaigrette
- TOFU CLUB ON CIABATTA BREAD** 12.
tofu / soy bacon / rice cheese / avocado / tomato / caramelized onion / habanero aioli

GRILLED CHEESE

- AGED CHEDDAR** 7.5
sundried tomato green olive tapenade
- SMOKED MOZZARELLA** 7.5
yellow pepper pecan pesto / fresh tomato
- AGED GRUYERE** 7.5
caramelized white onions / whole grain mustard
- ITALIAN FONTINA** 8.
roasted poblano / pumpkin seed pesto
- GRILLED CHEESE COMBINATION** 12.
Create a perfect combination by adding a mixed green side salad to any of our grilled cheeses

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



CHEESE

1 CHEESE 6.5 | 3 CHEESES 16.5 | 5 CHEESES 26.5

GOAT

- HUMBOLT FOG • CALIFORNIA**
light & creamy / earthy / hint of ash
- PING PONG SURFING GOAT • MAUI, HAWAII**
hand-rolled / fresh & mild / hint of tartness
- FLEUR VERT • FRANCE**
cheesecake-like with herbs / mild / fresh
- NAKED GOAT • SPAIN**
semi-hard / rich / buttery / tangy
- LE CHÈVRE NOIR • CANADA**
aged cheddar-style / touch of sweetness / buttery & caramely
- VERDE CAPRA • SPAIN**
elegant / soft & creamy / grassy

SHEEP

- ZAMARANO • SPAIN**
full & round flavor / firm / nutty
- FETA • FRANCE**
creamy / slightly salty / delicate aftertaste
- PETIT BASQUE • FRENCH PYRENEES**
earthy / salty / smooth
- MOLITERNO • ITALY**
earthy / aged pecorino / pockets of luscious truffles
- ROMAO • PORTUGAL**
rosemary & olive oil rubbed / firm / parmesan like

COW

- RED DRAGON • IRELAND**
Welsh ale / whole grain mustard / buttery & spicy
- GRAFTON CHEDDAR 2YR • VERMONT**
aged / fruity / sharp & robust
- FROMMAGE D’AFFINOIS AUX HERBES • FRANCE**
fresh herbs / brie-like / buttery
- TALEGGIO • ITALY**
semi-soft / buttery / pleasantly sharp
- DOUBLE CREAM BRIE • FRANCE**
fresh & buttery / soft / rich
- MAHON • SPAIN**
butter paprika & oil-rubbed rind / semi-firm / tangy
- AGED GRUYERE • SWITZERLAND**
nutty / slightly sweet / melts in your mouth
- VINTAGE GOUDA • HOLLAND**
hard / salty & tangy / hint of butterscotch
- FONTINA • ITALY**
firm / buttery / mild
- CASHEL BLUE • IRELAND**
very mild / creamy / melts in your mouth
- ROGUE SMOKED BLUE • OREGON**
cold smoked over hazelnuts / sweet & caramely

* Served with Bread & Cie bread selection.