

**WE ARE UNABLE TO ACCOMMODATE ANY SUBSTITUTIONS**



**PLEASE NOTIFY YOUR SERVER OF ANY NUT OR FOOD ALLERGIES**

## DIPS & SPREADS

### OLD FASHIONED ONION DIP 9.95

Served with sea salt kettle chips / caramelized organic white onions / sour cream / cream cheese / cayenne pepper

### SPINACH & KALE DIP (served cold) 9.95

Served with sea salt kettle chips / organic spinach / organic kale / sour cream / mayonnaise / green onion / garlic

### ROASTED PIMENTO CHEDDAR CHEESE DIP 9.5

Served with artisanal crackers / aged cheddar / mild cheddar / roasted red pepper / green onion

### CARAMELIZED EGGPLANT DIP 9.5

Served with artisanal crackers / caramelized organic onions / roasted eggplant / sour cream / cream cheese

### PESTO GENOVESE 9.95

Served with bread trio / basil / pine nuts / garlic / romano cheese

### TRADITIONAL HUMMUS 9.

Served with bread trio / chickpeas / tahini / garlic / olive oil / pine nuts / onion / za'tar spices

### HOMEMADE TZATZIKI 9.

Served with bread trio / yogurt / cucumbers / mint / garlic

### PARMESAN PESTO 9.

Served with bread trio / yellow peppers / pecans / parmesan cheese / garlic

### BEET HUMMUS 9.

Served with bread trio / chickpeas / beets / tahini / garlic / olive oil / walnuts / mint

### VEGAN JALAPENO PESTO 9.95

Served with bread & artisanal crackers / basil / pine nuts / italian parsley / jalapeno

## SHARED PLATES

serves two or more guests  
Served with Bread & Cie bread and artisanal crackers \*GF Baguette \$3.50

### FARMER'S MARKET VEGETABLE PLATE 10.95

Seasonal, local and organic vegetables served with green goddess dressing

### CHARCUTERIE PLATE 22.5

Molinari 6 month aged salami / herbs de provence / dry salami / manchego cheese / organic pickles / caramelized onions / whole grain Dijon mustard

### MEDITERRANEAN MEZZE PLATE 22.5

Traditional hummus / homemade tzatziki / olive selection / French feta / oven-roasted tomatoes

### VEGAN MEZZE PLATE 22.5

Prepared mostly raw with all organic ingredients / basil jalapeno pesto / romesco / artichoke walnut dip / beet hummus / organic sliced cucumber

## ~ BRUSCHETTA ~

ONE BRUSCHETTA 4.95 TWO BRUSCHETTA 8.5

AVOCADO artichoke truffle tapenade

BUFFALO MOZZARELLA pesto genovese / tomato

HOMEMADE BRIE TORTA goat cheese / garlic & herbs / ancho chili jam

FUNGI MISTI Italian mushroom mix / smoked olive oil fresh herbs

SURFING GOAT PING PONG CHEESE maui mango chutney

## SNACKS

### BASKET OF SEA SALT KETTLE CHIPS 5.95

### BASKET OF SPANISH BLACK TRUFFLE POTATO CHIPS 6.95

### KAREN'S AUSTRALIAN DUKKAH 8.5

Macadamia nut / coconut / poppyseed cumin / fennel / served with ciabatta piccolo bread & smoked olive oil

### OLIVE SELECTION 7.5

Italian Cerignola / Greek Kalamata French Luques / Picholines / Nicoises mixed in Italian herbs and fresh pressed extra virgin olive oil

## SALADS

served with Bread & Cie bread or Gluten-free French baguette for an additional \$3.50

### COBB SALAD 20. serves two

Organic greens / organic turkey / hickory smoked bacon avocado / hearts of palm / artichoke hearts / egg / rogue smoked blue cheese pieces / vinaigrette or blue cheese dressing

### SOCAL KALE (small) 8.95 (large) 14.95

Organic kale / strawberries / avocado / organic dates organic tahini dressing

### FARMER'S MARKET SALAD 14.95

Organic greens / napa & purple cabbage / organic seasonal garden vegetables / hard-boiled egg / avocado / parmesano reggiano / green goddess dressing

### CLASSIC CAESAR SALAD 13.5

Artisan romaine hearts / parmesano reggiano / homemade garlic croutons / anchovies

### ASIAN GARDEN SALAD 14.5

Organic greens / napa & purple cabbage / organic seasonal garden vegetables / mandarin oranges / roasted cashews organic sprouted tofu / creamy sesame / almond dressing

### CHOPPED GREEK SALAD 14.5

Organic greens / romaine / French feta / kalamata olives / tomato / cucumbers / caramelized white onions greek vinaigrette

### FRUITED MIXED GREENS 14.

Organic greens / butter leaf lettuce / seasonal berries toasted hazelnuts / French feta / balsamic vinaigrette

### VEGAN KALE CAESAR 14.

Organic kale / organic red & yellow bell pepper homemade garlic croutons

### MIXED GREENS (small) 7. (large) 9.

Organic greens / butter leaf lettuce / creamy french vinaigrette

## SOUP

served with Bread & Cie bread

### CREAMY TOMATO BASIL 8.95

tomato / fine herbs / cream / croutons / shaved parmesan cheese / fresh basil

## PANINI

served on Bread & Cie levain bread or Gluten-free French baguette for an additional \$3.50

### TURKEY BREAST 12.95

Diestel free-range turkey / smoked mozzarella / cranberry mayonnaise / butter leaf lettuce

### IMPORTED ITALIAN TUNA 12.95

White cheddar / garlic aioli / artichoke truffle tapenade

### FARMER'S MARKET VEGGIE 12.5

Avocado / tomato / hard-boiled egg / sheep cheese / tarragon aioli / smoked olive oil dressed arugula

### MEDITERRANEAN GREEK 12.5

French feta / kalamata olives / tomato / cucumber / tzatziki / caramelized white onions organic mixed greens / greek vinaigrette

### TUNA SALAD 12.5

Wild caught albacore / yuzu aioli / tomato / organic cucumber / butter leaf lettuce

### GOAT CHEESE 12.95

Montrachet goat cheese / pesto genovese / tomato / portobello mushroom / avocado

### ROASTED PORTOBELLO 12.95

Roasted portobello mushroom / jalapeno pesto / smoked mozzarella / tomato / fire roasted pasilla peppers / tarragon aioli

### TOFU CLUB 12.95

Tofu / tempeh bacon / rice cheese / avocado / tomato / caramelized onion / spicy chipotle aioli

### BLT & AVO\* 12.95

Organic hickory smoked bacon / butter leaf lettuce / tomato / avocado / garlic mayonnaise \*Vegetarian option is made with organic smoked tempeh bacon.

### ITALIAN SALAMI 12.95

Molinari 6 month aged salami / spanish cow cheese / garlic aioli / oil & vinegar dressed mixed greens

### SMOKED SALMON 12.95

Gravlax-style salmon / avocado / tomato / miso mayonnaise / lime

## GRILLED CHEESE SANDWICHES

served on Bread & Cie levain bread or Gluten-free French baguette for an additional \$3.50

### BLT (no lettuce on this one) 13.95

Bread & Cie sourdough / mahon cheese / organic hickory smoked bacon tomato / avocado / red onion / chipotle mayonnaise

\*Vegetarian option is made with organic smoked tempeh bacon

### SMOKED MOZZARELLA & TOMATO 10.95

Yellow pepper pecan pesto / fresh tomato

### CHEDDAR & BACON 10.95

Bacon jam / fresh tomato

### FONTINA & POBLANO 10.95

Poblano pesto / grilled poblano peppers / fontina cheese

### MUSHROOM MELT 11.95

Black truffle gouda / Italian grilled mushroom mix

### VEGAN MUSHROOM MELT 12.95

Vegan provolone\* / Italian grilled mushroom mix

\*Made with potato strach / olive oil / coconut oil

### GRILLED CHEESE COMBINATION 12.95

Create a perfect combination by adding a mixed green side salad or a bowl of creamy tomato basil soup to any of our ½ grilled cheeses

\*BLT and Vegan Mushroom Melt Grilled Cheese Combination additional \$2 and additional \$5 for Tuesday's Grilled Cheese Night

## SIDES

3.5

Organic Cucumber / Tomato / Avocado / Butter Leaf Lettuce  
Cheddar / Mahon / Smoked Mozzarella  
Pair of Hard Boiled Eggs / Artichoke Tapenade / Roasted Portobello

6.5

Molinari Aged Salami / Diestel Free-Range Turkey / Imported Italian Tuna  
Tuna Salad / Smoked Salmon / Sprouted Organic Tofu  
Hickory Smoked Bacon

## CHEESE PLATES

CHOOSE ONE 8.95  
CHOOSE THREE 22.5  
CHOOSE FIVE 28.5

Served on Bread & Cie bread and artisanal crackers \*GF Baguette \$3.50

### GOAT

HUMBOLDT FOG CALIFORNIA  
Light & creamy / earthy / hint of ash

### PING PONG SURFING GOAT MAUI

Hand-rolled / fresh & mild / hint of tartness

### TRUFFLE TREMOR CALIFORNIA

Earthy & sophisticated / truffle vein

### UP IN SMOKE OREGON

Soft & creamy / maple leaf smoked / hint of bourbon

### HONEY BEE GOUDA HOLLAND

Smooth / slightly sweet / roasted nuts

### PURPLE HAZE CALIFORNIA

Fresh & creamy / lavender & wild fennel pollen / mild tartness

### SHEEP

### LAMB CHOPPER HOLLAND

Firm / subtle buttery sweetness / mild & creamy

### MERLOT WISCONSIN

Red wine rind / firm / mild & fruity

### MOLITERNO ITALY

Earthy / aged pecorino / pockets of luscious truffles

### MANCHEGO SPAIN

Firm / nutty / olive oil rubbed rind

### COW

### FROMAGER D'AFFINOIS WITH HERB FRANCE

Soft & buttery / herb / brie-like

### COCONUT GOUDA HOLLAND

Creamy / semi-soft / coconut milk / gouda-like

### BLACK TRUFFLE GOUDA HOLLAND

Creamy / earthy / brown butter

### MONTAMORE WISCONSIN

Firm / sweet & salty / buttery

### HOMEMADE BRIE TORTA FRANCE

Double cream brie / goat cheese / garlic / herbs

### GRAFTON CHEDDAR VERMONT

2 year-aged / sharp & nutty / touch of sweetness

### DOUBLE CREAM BRIE FRANCE

Fresh & buttery / soft / rich

### SEA SALT RUBBED CHEDDAR UTAH

Smooth & creamy / hand rubbed with wildflower honey and sea salt

### VINTAGE GOUDA HOLLAND

Hard / salty & tangy / hint of butterscotch

### ROGUE SMOKED BLUE OREGON

Cold smoked over hazelnuts / sweet & caramely

## KIDS

Served on lightly toasted Bread & Cie wheat bread

### TURKEY BREAST 7.95

Diestel free-range turkey / butter leaf lettuce / mayonnaise

### PEANUT BUTTER & JELLY 7.95

Organic creamy peanut butter / seasonal organic jam

### GRILLED CHEESE 7.95

Choice of mozzarella or mahon (mild white cheese)

BOWL OF BERRIES with whipped cream 5. with lemon curd 5.5 with scoop of ice cream 6.5

IN RESPONSE TO THE MANDATED MINIMUM WAGE INCREASE, THERE WILL BE A 3% NPI (NO PRICE INCREASE) SURCHARGE ON EVERY BILL. THIS ALLOWS US TO CONTINUE OUR BUSINESS SERVING THE HIGHEST QUALITY FOOD AND SERVICE WITHOUT RAISING OUR PRICES.