

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
- CAMELIZED 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

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
- MONTCHEVRÉ FRANCE**
Creamy / mild / tangy
- HONEY BEE GOUDA HOLLAND**
Smooth / slightly sweet / roasted nuts

~ 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 / creamy aged balsamic 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
- MIXED GREENS (small) 7. (large) 9.**
Organic greens / butter leaf lettuce / creamy aged balsamic vinaigrette

SOUP

served with Bread & Cie bread

CREAMY TOMATO BASIL 8.95
tomato / fine herbs / cream / croutons / shaved parmesan cheese / fresh basil

- SHEEP**
LAMB CHOPPER HOLLAND
Firm / subtle buttery sweetness / mild & creamy
- MERLOT WISCONSIN**
Red wine rind / firm / mild & fruity
- MOLITERO ITALY**
Earthy / aged pecorino / pockets of luscious truffles
- MANCHEGO SPAIN**
Firm / nutty / olive oil rubbed rind

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

- COW**
ESPRESSO RUBBED CHEDDAR UTAH
Smooth & creamy / hand rubbed with espresso and lavender
- 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
- 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
- POINT REYES BLUE CALIFORNIA**
Ultra creamy / medium strong blue flavor

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 starch / 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
Grilled Cheese Combination is not included in Tuesday Grilled Cheese Night.
Ask your server for Tuesday Grilled Cheese Night selections.

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

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**

A 3% SURCHARGE WILL BE ADDED TO EACH TRANSACTION, TO HELP COVER GOVERNMENT MANDATES.