



## FROM THE KITCHEN

A 3% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS TO HELP COVER INCREASING COSTS AND IN SUPPORT OF THE RECENT INCREASES TO MINIMUM WAGE AND BENEFITS FOR OUR DEDICATED EXTRAORDINARY TEAM

### 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 / Caldrea 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

FUNGHI 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

### 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 1/2 grilled cheeses

\*BLT and Vegan Mushroom Melt Grilled Cheese Combination additional \$2 Grilled Cheese Combination is not included in Tuesday Grilled Cheese Night. Ask yor server for Tuesday Grilled Cheese Night selections.

### 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

##### GOAT BRIE CALIFORNIA

Velvety / grassy & nutty / hint of lemon

##### HONEY BEE GOUDA HOLLAND

Smooth / slightly sweet / roasted nuts

##### HUMBOLDT FOG CALIFORNIA

Light & creamy / earthy / hint of ash

##### MONTCHEVRÉ FRANCE

Creamy / mild / tangy

##### PING PONG SURFING GOAT MAUI

Hand-rolled / fresh & mild / hint of tartness

##### FLEUR VERT FRANCE

Fresh & creamy / herbaceous / tart

#### SHEEP

##### LAMB CHOPPER HOLLAND

Firm / subtle buttery sweetness / mild & creamy

##### MANCHEGO SPAIN

Firm / nutty / olive oil rubbed rind

##### MOLITERNO ITALY

Earthy / aged pecorino / pockets of luscious truffles

#### COW

##### ABRIACO ITALY

Firm & crumbly / bathed in prosecco

##### BLACK TRUFFLE GOUDA HOLLAND

Creamy/ earthy / brown butter

##### CALDREA SAN ANTONIO

Semi-firm / smokey / salty

##### COCONUT GOUDA HOLLAND

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

##### D'AFFINOIS WITH HERB FRANCE

Soft & buttery / herb / brie-like

##### DOUBLE CREAM BRIE FRANCE

Fresh & buttery / soft / rich

##### ESPRESSO RUBBED CHEDDAR UTAH

Smooth & creamy / hand rubbed with espresso and lavender

##### GRAFTON CHEDDAR VERMONT

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

##### HOMEMADE BRIE TORTA FRANCE

Double cream brie / goat cheese / garlic / herbs

##### JALAPENO BRIE CALIFORNIA

Creamy & spicy

##### POINT REYES BLUE CALIFORNIA

Ultra creamy / medium strong blue flavor

##### SEA SALT RUBBED CHEDDAR UTAH

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

##### TRUFFLE BRIE CALIFORNIA

Earthy / creamy / black truffle

##### VINTAGE GOUDA HOLLAND

Hard/ salty & tangy / hint of butterscotch

### 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

### 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

**WE ARE UNABLE TO ACCOMMODATE ANY SUBSTITUTIONS**

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