



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

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

BEET HUMMUS 9.

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

~ 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

SOUP

served with Bread & Cie bread

CREAMY TOMATO BASIL 8.95

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

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

SOCAL KALE 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

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

Organic greens / butter leaf lettuce / creamy aged balsamic vinaigrette

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

FRUITED MIXED GREENS 14.

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

CHOPPED GREEK SALAD 14.5

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

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

BLT & AVO* 12.95

Organic hickory smoked bacon / butter leaf lettuce / tomato / avocado garlic mayonnaise

*Vegetarian option is made with organic smoked tempeh bacon

TUNA SALAD 12.5

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

ROASTED PORTOBELLO 12.95

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

SMOKED SALMON 12.95

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

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

WE ARE UNABLE TO ACCOMMODATE ANY SUBSTITUTIONS

PLEASE NOTIFY YOUR SERVER OF ANY NUT OR FOOD ALLERGIES

GRILLED CHEESE SANDWICHES

served on Bread & Cie levain bread

MUSHROOM MELT 11.95

Black truffle gouda / Italian grilled mushroom mix

CHEDDAR & BACON 10.95

Bacon jam / fresh tomato

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

*Additional \$2 for Mushroom Melt Combo

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