



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 / organic caramelized 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 / organic caramelized 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 organic onion / za'atar spices

HOMEMADE TZATZIKI 9.
Served with bread trio / yogurt / organic 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

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

COBB SALAD 18. 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) 13.5
Organic kale / strawberries / avocado / organic dates organic tahini dressing

FARMER'S MARKET SALAD 14.
Organic greens / napa & purple cabbage / organic seasonal garden vegetables / hard-boiled egg / avocado parmesano reggiano / green goddess dressing

CLASSIC CAESAR SALAD 13.5
Hydroponic romaine hearts / parmesano reggiano homemade garlic croutons / anchovies

ASIAN GARDEN SALAD 13.5
Organic greens / napa & purple cabbage/ organic seasonal garden vegetables/ mandarin oranges roasted cashews organic sprouted tofu creamy sesame / almond dressing

CHOPPED GREEK SALAD 14.
Organic greens / romaine / French feta / kalamata olives / tomato / organic cucumbers / organic caramelized white onions / greek vinaigrette

FRUITED MIXED GREENS 13.
Organic greens / butter leaf lettuce / seasonal berries / toasted hazelnuts / French feta balsamic vinaigrette

MIXED GREENS (small) 7, (large) 8.5
Organic greens / butter leaf lettuce creamy aged balsamic vinaigrette

SOUP

CREAMY TOMATO BASIL 8.5
tomato / fine herbs / cream / croutons shaved parmesan cheese / fresh basil

Bread & Cie Levain and unsalted butter available for \$1.50

PANINI

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

TURKEY BREAST 12.95
Diestel free-range hormone free turkey / smoked mozzarella / cranberry mayonnaise / butter leaf lettuce

IMPORTED ITALIAN TUNA 12.95
White cheddar / garlic aioli / artichoke truffle tapenade

ROASTED PORTOBELLO 12.95
Roasted portobello mushroom / jalapeno pesto / smoked mozzarella / tomato fire roasted pasilla peppers / tarragon 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

TOFU CLUB 12.95
Tofu/ tempeh bacon / rice cheese / avocado / tomato / organic caramelized onion / spicy chipotle aioli

TUNA SALAD 12.5
Wild caught albacore / yuzu aioli / tomato / organic cucumber / butter leaf lettuce

SMOKED SALMON 12.95
Gravlax-style salmon / avocado / tomato / miso mayonnaise / lime

GRILLED CHEESE SANDWICHES

served on Bread & Cie Levain or Gluten-free 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

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.

CHEESE PLATES

CHOOSE ONE 8.95
CHOOSE THREE 22.5
CHOOSE FIVE 28.5

Served with Bread & Cie Levain 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**

WE ARE UNABLE TO ACCOMMODATE ANY SUBSTITUTIONS

PLEASE NOTIFY YOUR SERVER OF ANY NUT OR FOOD ALLERGIES

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 Hormone Free Turkey / Smoked Salmon
Imported Italian Tuna / Wild Caught Albacore Tuna Salad
Sprouted Organic Tofu / Hickory Smoked Bacon