



## 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 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 / organic 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 / organic yogurt / organic cucumbers / mint / garlic

#### BEET HUMMUS 9.

Served with bread trio / chickpeas / organic 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

CREAMY TOMATO BASIL 8.5

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

add a side of Bread & Cie Levain and butter for \$1.50 or Gluten-free baguette for an additional \$3.50

#### SOCAL KALE 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

#### MIXED GREENS (small) 7. (large) 8.5

Organic greens / butter leaf lettuce / creamy aged balsamic vinaigrette

#### 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

#### FRUITED MIXED GREENS 13.

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

#### CHOPPED GREEK SALAD 14.

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

### 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

#### 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

### 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

#### 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 hormone free turkey / butter leaf lettuce mayonnaise

#### PEANUT BUTTER & JELLY 7.95

All natural 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  
Imported Italian Tuna / Wild Caught Albacore Tuna Salad  
Smoked Salmon / Sprouted Organic Tofu / Hickory Smoked Bacon