



## 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'tar spices

#### HOMEMADE TZATZIKI 9.

Served with bread trio / yogurt / organic cucumbers / mint / garlic

#### MATCHA PESTO 9.

Served with bread trio / kale / basil / almonds / sunflower & pumpkin seeds  
parmesan cheese / matcha / 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 Levain 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 / organic 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

Basil jalapeno pesto / roasted mushroom mix with smoked olive oil  
artichoke walnut spread / 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 / raspberry jalapeño jam

FUNGHI MISTI roasted 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

#### 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 / white 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 BREST 12.95

Diastel 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

#### SMOKED SALMON 12.95

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

#### FARMER'S MARKET TURKEY 12.95

Diastel free-range hormone free turkey / lambchopper cheese / tomato  
tarragon mayonnaise / bibb lettuce

#### 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

#### BLT & AVO\* 12.95

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

\*Vegetarian option is made with organic smoked tempeh bacon

### 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

#### MOLINARI & GRUYERE 11.95

Molinari salami / gruyere cheese / caramelized onions / dijon mustard

#### CHEDDAR & BACON 10.95

Bacon jam / fresh tomato

#### MUSHROOM MELT 11.95

Black truffle gouda / roasted mushroom mix

#### VEGAN MUSHROOM MELT 12.95

Vegan provolone\* / roasted 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 BREST 7.95

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