



## 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

SURFIING 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 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

**SMOKED SALMON 12.95**

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

**FARMER'S MARKET TURKEY 12.95**

Diestel 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

**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 / 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 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 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