



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

BEEF 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

VEGGIE MEZZE PLATE (100% PLANT BASED) 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 / red bell peppers
roasted peanuts / organic sprouted tofu
creamy peanut 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

MOLINARI & GRUYERE 11.95

Molinari salami / gruyere cheese / caramelized onions / dijon mustard

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

BLACK TRUFFLE GOUDA HOLLAND

Creamy/ earthy / brown butter

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

CLOTHBOUND CHEDDAR VERMONT

Earthy / nutty / firm & slightly
crumbly

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

TRUFFLE BRIE CALIFORNIA

Earthy / creamy / black truffle

UBRIACO ITALY

Bathed in prosecco / full flavored &
fruity

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