



## FROM THE KITCHEN

### DIPS & SPREADS

#### OLD FASHIONED ONION DIP 10.5

Served with sea salt kettle chips / organic caramelized white onions  
sour cream / cream cheese / cayenne pepper

#### MATCHA PESTO 10.

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

#### SPINACH & KALE DIP (served cold) 10.5

Served with sea salt kettle chips / organic spinach / organic kale  
sour cream / mayonnaise / green onion / garlic

#### ROASTED PIMENTO CHEDDAR CHEESE DIP 10.

Served with artisanal crackers / aged cheddar / mild cheddar / roasted red pepper  
green onion

#### PESTO GENOVESE 10.5

Served with bread trio / basil / pine nuts / garlic / romano cheese

#### TRADITIONAL HUMMUS 9.5

Served with bread trio / chickpeas / tahini / garlic / olive oil / pine nuts  
organic onion / za'atar spices

#### BEET HUMMUS 10.

Served with bread trio / chickpeas / beets / tahini / garlic / olive oil / walnuts / mint

#### BASIL JALAPEÑO PESTO (VEGAN) 10.5

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 \$3.65

#### FARMER'S MARKET VEGETABLE PLATE 11.5

Seasonal, local and organic vegetables served with  
green goddess dressing

#### CHARCUTERIE PLATE 23.75

Molinari 6 month aged salami / herbs de provence dry salami / Manchego  
cheese / organic pickles / organic caramelized onions / whole grain  
Dijon mustard

#### MEDITERRANEAN MEZZE PLATE 23.75

Traditional hummus / homemade tzatziki / olive selection / French feta  
oven-roasted tomatoes

#### VEGGIE MEZZE PLATE (100% PLANT BASED) 23.75

Basil jalapeno pesto / roasted mushroom mix with smoked olive oil  
artichoke walnut spread / beet hummus / organic sliced cucumber

### ~ BRUSCHETTA ~

ONE BRUSCHETTA 5.5 TWO BRUSCHETTA 8.95

AVOCADO artichoke truffle tapenade

BUFFALO MOZZARELLA pesto genovese / tomato

HOMEMADE BRIE TORTA goat cheese / garlic & herbs / raspberry jalapeño jam

FUNGI MISTI roasted mushroom mix / smoked olive oil fresh herbs

SURFIING GOAT PING PONG CHEESE maui mango chutney

### SNACKS

BASKET OF SEA SALT KETTLE  
CHIPS 6.5

BASKET OF SPANISH BLACK  
TRUFFLE POTATO CHIPS 7.5

KAREN'S AUSTRALIAN DUKKAH 8.95

Macadamia nut / coconut / poppyseed  
cumin / fennel / served with ciabatta  
piccolo bread & smoked olive oil

OLIVE SELECTION 8.

Italian Cerignola / Greek Kalamata  
French Luques / Picholines / Nicoises  
mixed in Italian herbs and fresh  
pressed extra virgin olive oil

### SALADS

#### COBB SALAD 18.95 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 14.5

Organic kale / strawberries / avocado / organic dates  
organic tahini dressing

#### FARMER'S MARKET SALAD 14.95

Organic greens / napa & purple cabbage / organic  
seasonal garden vegetables / hard-boiled egg / avocado  
parmesano reggiano / green goddess dressing

#### CLASSIC CAESAR SALAD 14.5

Hydroponic romaine hearts / parmesano reggiano  
homemade garlic croutons / white anchovies

#### ASIAN GARDEN SALAD 14.5

Organic greens / napa & purple cabbage / organic  
seasonal garden vegetables / red bell peppers  
roasted peanuts / organic sprouted tofu  
creamy peanut dressing

#### CHOPPED GREEK SALAD 14.95

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

#### BERRY MIXED GREENS 14.5

Organic greens / butter leaf lettuce / seasonal  
berries / French feta / raspberry vinaigrette

#### MIXED GREENS (small) 7.5 (large) 8.95

Organic greens / butter leaf lettuce  
creamy aged balsamic vinaigrette

### SOUP

#### CREAMY TOMATO BASIL 8.95

tomato / fine herbs / cream / croutons  
shaved parmesan cheese / fresh basil

Bread & Cie Levain and  
unsalted butter available for \$1.60

### PANINI

served on Bread & Cie Levain or Gluten-free baguette for an additional \$3.65

#### TURKEY BREAST 13.5

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

#### IMPORTED ITALIAN TUNA 13.95

White cheddar / garlic aioli / artichoke truffle tapenade

#### ROASTED PORTOBELLO 13.5

Roasted portobello mushroom / basil jalapeño pesto / smoked mozzarella / tomato  
fire roasted pasilla peppers / tarragon aioli

#### SMOKED SALMON 13.95

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

#### FARMER'S MARKET TURKEY 13.5

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

#### ITALIAN SALAMI 13.95

Molinari 6 month aged salami / Spanish cow cheese / garlic aioli / oil &  
vinegar dressed mixed greens

#### TOFU CLUB 13.75

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

#### TUNA SALAD 13.5

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

#### BLT & AVO\* 13.25

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 \$3.65

#### BLT (no lettuce on this one) 14.5

Bread & Cie sourdough / mahon cheese / organic hickory smoked bacon  
tomato / avocado / red onion / spicy chipotle aioli

\*Vegetarian option is made with organic smoked tempeh bacon

#### MOLINARI & GRUYERE 13.5

Molinari salami / gruyere cheese / caramelized onions / dijon mustard

#### MUSHROOM MELT 12.75

Black truffle gouda / roasted mushroom mix

#### VEGAN MUSHROOM MELT 13.95

Vegan provolone\* / roasted mushroom mix  
\*Made with potato starch / olive oil / coconut oil

#### GRILLED CHEESE COMBINATION 14.75 - 16.75

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

\*Grilled Cheese Combination is not included in Tuesday Grilled Cheese Night.  
Ask your server for Tuesday Grilled Cheese Night selections.

### CHEESE PLATES

CHOOSE ONE 9.5  
CHOOSE THREE 23.95  
CHOOSE FIVE 28.95

Served with Bread & Cie Levain and  
artisanal crackers \*GF Baguette \$3.65

#### 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

##### JALAPEÑO 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 8.25

Diestel free-range turkey /  
butter leaf lettuce / mayonnaise

#### PEANUT BUTTER & JELLY 8.25

Organic creamy peanut butter /  
seasonal organic jam

#### GRILLED CHEESE 8.25

Choice of mozzarella or mahon  
(mild white cheese)

**BOWL OF BERRIES** with whipped  
cream 5.95 with lemon curd 5.95  
with scoop of ice cream 6.95

### SIDES

3.95

Organic Cucumber / Tomato / Avocado / Butter Leaf Lettuce  
Cheddar / Mahon / Smoked Mozzarella  
Pair of Hard Boiled Eggs / Artichoke Tapenade / Roasted Portobello

6.95

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

**WE ARE UNABLE TO ACCOMMODATE  
ANY SUBSTITUTIONS  
PLEASE NOTIFY YOUR SERVER OF  
ANY NUT OR FOOD ALLERGIES**