



## 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 26.

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

Cold-smoked 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 13.5

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 ½ 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

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

### 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

WE ARE UNABLE TO ACCOMMODATE  
ANY SUBSTITUTIONS

PLEASE NOTIFY YOUR SERVER OF  
ANY NUT OR FOOD ALLERGIES

### 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

Our mayonnaise and aioli contain raw or undercooked ingredients. Please ask your server for menu items containing either.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.