



FROM THE KITCHEN

DIPS & SPREADS

OLD FASHIONED ONION DIP 10.95 GF

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

MATCHA PESTO 10.95 GF*

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

SPINACH & KALE DIP (served cold) 10.95 GF

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

ROASTED PIMENTO CHEDDAR CHEESE DIP 10.95 GF*

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

TRADITIONAL HUMMUS 10.5 GF*

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

BEET HUMMUS 10.5 GF*

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

~ BRUSCHETTA ~

CHOOSE ONE 6.95
CHOOSE TWO 10.95

AVOCADO artichoke truffle tapenade GF*

BUFFALO MOZZARELLA pesto genovese / tomato GF*

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

SOUP

CREAMY TOMATO BASIL 8.95 GF*

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

SNACKS

BASKET OF SEA SALT KETTLE CHIPS 6.5 GF

BASKET OF SPANISH BLACK TRUFFLE POTATO CHIPS 7.5 GF

KAREN'S AUSTRALIAN DUKKAH 8.95 GF* V

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

OLIVE SELECTION 8. GFV

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

SALADS

Bread & Cie Levain with unsalted butter \$1.50

Gluten-free bread additional \$3.50

SOCAL KALE 14.95 GF V

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

BERRY MIXED GREENS 14.95 GF

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

CLASSIC CAESAR SALAD 14.95 GF*

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

MIXED GREENS (small) 7.5 (large) 8.95 GF

Organic greens / butter leaf lettuce / creamy aged balsamic vinaigrette

ASIAN GARDEN SALAD 14.95 GF V

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

FARMER'S MARKET SALAD 14.95 GF

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

CHOPPED GREEK SALAD 14.95 GF

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

PANINI

served on Bread & Cie Levain V

Gluten-free bread additional \$3.50

TURKEY BREAST 13.95 GF*

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

TUNA SALAD 13.5 GF*

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

BLT & AVO 13.95 GF*

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

*Vegetarian option is made with organic smoked tempeh bacon

FARMER'S MARKET TURKEY 13.95 GF*

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

ROASTED PORTOBELLO 13.95 GF*

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

SMOKED SALMON 13.95 GF*

Cold-smoked salmon / avocado / tomato / miso mayonnaise / lime

IMPORTED ITALIAN TUNA 13.95 GF*

White cheddar / garlic aioli / artichoke truffle tapenade

KIDDOS TURKEY BREAST 8.25 GF*

Diestel free-range hormone free turkey / butter leaf lettuce / mayonnaise
served on lightly toasted Bread & Cie wheat bread

GRILLED CHEESE SANDWICHES

served on Bread & Cie Levain V

Gluten-free bread additional \$3.50

MUSHROOM MELT 13.95 GF*

Black truffle gouda / roasted
mushroom mix

MOLINARI & GRUYERE 13.95 GF*

Molinari salami / gruyere cheese
caramelized onions / dijon mustard

GRILLED CHEESE COMBINATION 15.75 GF*

Create a perfect combination by adding a mixed
green side salad or a bowl of creamy tomato
basil soup to one of our ½ grilled cheeses

KIDDOS GRILLED CHEESE 8.25 GF*

Choice of mozzarella or mahon
(mild white cheese) served on lightly
toasted Bread & Cie wheat bread

Please notify your server of any nut or food allergies

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. Our food is prepared on shared equipment which may contain peanuts, tree nuts, wheat, soy, egg and dairy.

SIDES

3.95
Organic Cucumber / Tomato
Avocado / Butter Leaf Lettuce

4.95
Cheddar / Mahon / Smoked Mozzarella
Artichoke Tapenade / Roasted Portobello
Pair of Hard Boiled Eggs

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

THANK YOU FOR UNDERSTANDING WE DO NOT OFFER SUBSTITUTIONS

GF* - can be made gluten free for an additional charge GF - gluten free V - vegan