



FROM THE KITCHEN

DIPS & SPREADS

OLD FASHIONED ONION DIP 10.95

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

MATCHA PESTO 10.95

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

SPINACH & KALE DIP (served cold) 10.95

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

ROASTED PIMENTO CHEDDAR CHEESE DIP 10.95

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

PESTO GENOVESE 10.95

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

TRADITIONAL HUMMUS 10.5

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

BEET HUMMUS 10.5

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

BASIL JALAPEÑO PESTO 10.95

Served with bread & artisanal crackers / basil / pine nuts / italian parsley / jalapeno

SHARED PLATES

Served with artisanal crackers and Bread & Cie Levain

FARMER'S MARKET VEGETABLE PLATE 11.5

Seasonal, local and organic vegetables served with
green goddess dressing

CHARCUTERIE PLATE 26.5

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

MEDITERRANEAN MEZZE PLATE 25.

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

VEGGIE MEZZE PLATE 25.

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

~ BRUSCHETTA ~

CHOOSE ONE 6.95
CHOOSE TWO 10.95

AVOCADO artichoke truffle tapenade

BUFFALO MOZZARELLA pesto genovese / tomato

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

SNACKS

BASKET OF SEA SALT KETTLE
CHIPS 6.5

BASKET OF SPANISH BLACK
TRUFFLE POTATO CHIPS 7.5

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 14.95

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 14.95

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

ASIAN GARDEN SALAD 14.95

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 14.95

Organic greens / butter leaf lettuce / seasonal
berries / French feta / toasted pistachios
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
with unsalted butter \$1.50

Gluten-free bread additional \$3.50

PANINI

served on Bread & Cie Levain

TURKEY BREAST 13.95

Diastel 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 13.95

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

SMOKED SALMON 13.95

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

FARMER'S MARKET TURKEY 13.95

Diastel 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 13.95

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

*Vegetarian option is made with organic smoked tempeh bacon

KIDDOS TURKEY BREAST 8.25

Diastel 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

Gluten-free bread additional \$3.50

BLT (no lettuce on this one) 14.95

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 13.95

Molinari salami / gruyere cheese / caramelized onions / dijon mustard

MUSHROOM MELT 13.95

Black truffle gouda / roasted mushroom mix

VEGAN MUSHROOM MELT 13.95

Vegan provolone* / roasted mushroom mix

*Made with potato strach / olive oil / coconut oil

GRILLED CHEESE COMBINATION 15.75

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

*Additional \$1 for BLT combo

*Grilled Cheese Combination is not included with our Tuesday Grilled Cheese Night.

Ask your server for Tuesday Grilled Cheese Night selections.

KIDDOS GRILLED CHEESE 8.25

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

CHEESE PLATES

CHOOSE TWO 16.95
CHOOSE FOUR 28.

Served with Bread & Cie Levain
and artisanal crackers

Gluten-free bread additional \$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

MONTCHÈVRE FRANCE

Creamy / mild / tangy

PING PONG SURFING GOAT MAUI

Hand-rolled / fresh & mild / hint of
tartness

PSYCHE DILLIC CALIFORNIA

Creamy / fresh / dill

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

CLOTHBOUND CHEDDAR VERMONT

Earthy / nutty / firm & slightly
crumbly

HOMEMADE BRIE TORTA FRANCE

Double cream brie / goat cheese /
garlic / herbs

POINT REYES BLUE CALIFORNIA

Ultra creamy / medium strong blue
flavor

SAN SIMON SPAIN

Smoky / buttery / mild

TRUFFLE BRIE CALIFORNIA

Earthy / creamy / black truffle

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 / Diastel Free-Range Hormone Free Turkey
Imported Italian Tuna / Wild Caught Albacore Tuna Salad
Smoked Salmon / Sprouted Organic Tofu / Hickory Smoked Bacon

THANK YOU FOR UNDERSTANDING WE DO NOT OFFER SUBSTITUTIONS