

# EVENING From the Kitchen

## DIPS & SPREADS

OLD FASHIONED ONION DIP 11.95  
Organic caramelized onions / sour cream / cream cheese / cayenne pepper / sea salt kettle chips

PESTO GENOVESE 10.95  
Basil / pine nuts / garlic / romano cheese / bread trio

SPINACH & KALE DIP (served cold) 10.95  
Organic spinach & kale / sour cream / mayonnaise / green onion / garlic / sea salt kettle chips

ROASTED PIMENTO CHEDDAR CHEESE DIP 11.95  
Aged cheddar / mild cheddar / organic roasted red pepper / green onion / artisanal crackers

TRADITIONAL HUMMUS 10.95  
Organic chickpeas / tahini / garlic / olive oil / pine nuts / onion / za'tar spices / bread trio

## BOARDS

FARMER'S MARKET VEGETABLE 18.95  
Seasonal organic vegetables / organic sprouted tofu / traditional hummus / tzatziki / green goddess dressing

CHARCUTERIE 28.00  
Molinari aged salami / herbs de provence salami / Manchego and Brie Torta cheeses / organic pickles & caramelized onions

VEGGIE MEZZE 25.00  
Basil jalapeño pesto / roasted truffle mushroom mix / artichoke walnut spread / beet hummus

## SOUP & SALAD

CREAMY TOMATO BASIL 8.95  
Tomato / fine herbs / cream / croutons / shaved parmesan cheese / fresh basil

COBB 18.95 serves two  
Organic greens / diestel free-range hormone free turkey / organic hickory smoked bacon / avocado / hearts of palm / artichoke hearts / hard-boiled egg / Point Reyes blue cheese / creamy aged balsamic vinaigrette or blue cheese dressing

SOCAL KALE 14.95  
Organic kale / strawberries / avocado / organic dates / organic tahini dressing

FARMER'S MARKET 14.95  
Organic greens & seasonal vegetables / hard-boiled egg / avocado / parmesano reggiano / green goddess dressing

CLASSIC CAESAR 14.95  
Organic romaine hearts / parmesano reggiano / homemade garlic croutons / white anchovies

ASIAN GARDEN 14.95  
Organic greens & seasonal vegetables / napa & purple cabbage / red bell peppers / roasted peanuts / tofu / creamy peanut dressing

CHOPPED GREEK 14.95  
Organic greens & cucumber / French feta / kalamata olives / tomato / organic caramelized onions / greek vinaigrette

BERRY MIXED GREENS 14.95  
Organic greens & butter leaf lettuce / seasonal berries / French feta / toasted pistachios / raspberry vinaigrette

## PANINI

TURKEY BREAD 13.95  
Diestel free-range hormone free turkey / smoked mozzarella / cranberry mayonnaise / organic butter leaf lettuce

IMPORTED ITALIAN TUNA 13.95  
White cheddar / garlic aioli / artichoke truffle tapenade

ROASTED PORTOBELLO 13.95  
Basil jalapeño pesto / smoked mozzarella / tomato / fire roasted pasilla pepper / organic caramelized onions / tarragon aioli

SMOKED SALMON 13.95  
Cold-smoked gravlox style salmon / avocado / tomato / miso mayonnaise / lime

FARMER'S MARKET TURKEY 13.95  
Diestel free-range hormone free turkey / Lambchopper cheese / tomato / tarragon aioli / organic butter leaf lettuce

ITALIAN SALAMI 13.95  
Molinari aged salami / Mahon cheese / garlic aioli / oil & vinegar dressed mixed greens

TOFU CLUB 13.75  
Organic sprouted tofu / tempeh bacon / vegan provolone / avocado / tomato / organic caramelized onions / spicy chipotle aioli

TUNA SALAD 13.5  
Wild caught albacore / yuzu aioli / tomato / organic cucumber / organic butter leaf lettuce

BLT & AVO 13.95 \*Available vegetarian  
Organic hickory smoked bacon\* / organic butter leaf lettuce / tomato / avocado / garlic mayonnaise

Gluten-free baquette additional \$3.50

## GRILLED CHEESE

BLT 14.95 \*Available vegetarian  
Bread & Cie sourdough / Mahon cheese / organic hickory smoked bacon\* / tomato / avocado / red onion / spicy chipotle aioli

MOLINARI & GRUYERE 13.95  
Molinari aged salami / Gruyere cheese / organic caramelized onions / Dijon mustard

MUSHROOM MELT 13.95 \*Available vegan  
Black Truffle Gouda / roasted mushroom mix

KIDDOS GRILLED CHEESE 8.25  
Lightly toasted Bread & Cie wheat bread / Mahon (mild white cheese) / side of fresh strawberries

COMBO 15.95  
½ grilled cheese with a bowl of creamy tomato basil soup

THANK YOU FOR UNDERSTANDING WE DO NOT OFFER SUBSTITUTIONS

## SNACKS

BASKET OF SEA SALT KETTLE CHIPS 6.95  
BASKET OF SPANISH BLACK TRUFFLE  
POTATO CHIPS 7.95

OLIVE SELECTION 6.95  
Italian Cerignola / Greek Kalamata  
French Luques / Picholines / Nicoises  
mixed in Italian herbs and fresh pressed  
extra virgin olive oil

## SIDES

1.95  
Bread & Cie bread & unsalted butter

3.95 each  
Organic Cucumber / Tomato  
Avocado / Organic Butter Leaf Lettuce

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

6.95 each  
Diestel Free-Range Hormone Free Turkey  
Molinari Aged Salami / Imported Italian  
Tuna / Wild Caught Albacore Tuna Salad  
Cold Smoked Gravlox Style Salmon  
Organic Sprouted Tofu  
Organic Hickory Smoked Bacon

## CHEESE PLATES

CHOOSE TWO 16.95 CHOOSE FOUR 28.00

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

MONTCHEVRE France  
Creamy / mild / tangy

PING PONG SURFING GOAT Maui  
Hand-rolled / fresh & mild / hint of tartness

PSYCHE DILLIC California  
Creamy / fresh / dill

### SHEEP

LAMBCHOPPER California  
Firm / subtle buttery sweetness / mild

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

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

POINT REYES BLUE California  
Ultra creamy / medium blue flavor

SAN SIMON Spain  
Smokey / buttery / mild

TRUFFLE BRIE California  
Earthy / creamy / black truff

### 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 & dairy.