

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 11.95
Basil / pine nuts / garlic / romano cheese / bread trio

SPINACH & KALE DIP (served cold) 11.95
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

HUMMUS TRIO 14.95
Classic - organic chickpeas / tahini / olive oil / pine nuts / onion / za'tar spices
Beet - organic chickpeas & beets / tahini / garlic / olive oil / walnuts / mint
White Bean - cannelloni beans / almond milk ricotta / lemon / garlic / olive oil

BOARDS

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

CHARCUTERIE 28.
Molinari aged salami / herbs de provence salami / Manchego and Brie Torta cheeses / organic pickles & caramelized onions

VEGGIE MEZZE 24.
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 15.5
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

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

IMPORTED ITALIAN TUNA 14.95
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 14.5
Cold-smoked gravlox style salmon / avocado / tomato / miso mayonnaise / lime

FARMER'S MARKET TURKEY 14.5
Diestel free-range hormone free turkey / Lambchopper cheese / tomato / tarragon aioli / organic butter leaf lettuce

ITALIAN SALAMI 14.5
Molinari aged salami / Mahon cheese / garlic aioli / oil & vinegar dressed mixed greens

TOFU CLUB 14.95
Organic sprouted tofu / tempeh bacon / vegan provolone / avocado / tomato / organic caramelized onions / spicy chipotle aioli

TUNA SALAD 13.95
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

SIMPLY GRILLED CHEESE 12.95
Mahon (mild white cheese)

BLT 14.95 *Available vegetarian
Mahon cheese / organic hickory smoked bacon* / tomato / avocado / red onion / spicy chipotle aioli

MOLINARI & GRUYERE 14.5
Molinari aged salami / Gruyere cheese / organic caramelized onions / Dijon mustard

MUSHROOM MELT 14.5 *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 / Artichoke Tapenade
Tomato / Organic Butter Leaf Lettuce

5.5 each
Cheddar / Mahon / Smoked Mozzarella
Organic Sprouted Tofu / Roasted
Portobello / Half of Avocado
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 Hickory Smoked Bacon

CHEESE PLATES

CHOOSE 2 16.95 CHOOSE 4 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

MONTCHÈVRE France
Creamy / mild / tangy

PING PONG SURFING GOAT Maui
Hand-rolled / fresh & mild / tart

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.