



# EVENING From the Kitchen

## DIPS & SPREADS

OLD FASHIONED ONION DIP 12.5  
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) 11.5  
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 15.5  
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

ARTISAN CHEESE 26.5  
Served with artisanal crackers & levain bread / Brûléed Humboldt Fog / Brie Torta / Tres Leches / fresh berries / dried fruits and nuts

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

## SOUP & SALAD

CREAMY TOMATO BASIL 9.  
Tomato / fine herbs / cream / croutons / shaved parmesan cheese / fresh basil

COBB 20. 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

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

CREAMY VEGAN CAESAR 14.95  
Baby romaine / heirloom cherry tomatoes / tempeh bacon / homemade croutons / vegan parmesean

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 14.5  
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 14.5  
Basil jalapeño pesto / smoked mozzarella / tomato / fire roasted pasilla pepper / organic caramelized onions / tarragon aioli

SMOKED SALMON 14.95  
Cold-smoked gravlox style salmon / avocado / tomato / miso mayonnaise / lime

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

CAESAR 14.5  
Toasted ciabatta / house made romesco sauce / smoked mozzarella / fire roasted bell peppers / roasted tomatoes romaine tossed with caesar salad dressing

Gluten-free baquette additional \$3.50

## GRILLED CHEESE

SIMPLY GRILLED CHEESE 13.95  
Mahon (mild white cheese)

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

MOLINARI & GRUYERE 14.95  
Molinari aged salami / Gruyere cheese / organic caramelized onions / Dijon mustard

MUSHROOM MELT 14.5 \*Available vegan  
Black Truffle Gouda / roasted mushroom mix / truffle oil

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

## CHEESE PLATES

**CHOOSE 2** 16.95 **CHOOSE 4** 28.

Served with Bread & Cie Levain and artisanal crackers  
Gluten-free bread additional \$3.50

### GOAT

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

### SHEEP

TRES LECHES Spain  
Made with Sheep / Goat / Cow  
Fresh / butterscotch / semi firm

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

HOMEMADE BRIE TORTA France  
Double cream brie / goat cheese / garlic

POINT REYES BLUE California  
Ultra creamy / medium blue flavor

TRUFFLE BRIE California  
Earthy / creamy / black truff

### VEGAN

SMOKED MOZZARELLA Miyoko's  
Wood-fire smoked / creamy / dense

ALMOND MILK CHIVE Kite Hill  
Creamy

## SNACKS

BASKET OF SEA SALT KETTLE CHIPS 6.95

BASKET OF SPANISH BLACK TRUFFLE

POTATO CHIPS 7.95

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

## SIDES

2.5  
Bread & Cie bread & unsalted butter

4. each  
Organic Cucumber / Artichoke Tapenade  
Organic Butter Leaf Lettuce / Tomato

6. each  
Pair of Hard-Boiled Eggs / Half of Avocado  
Organic Sprouted Tofu / Roasted Portobello  
2 year aged Grafton Cheddar  
Spanish Mahon / Smoked Mozzarella

7.5 each  
Diestel Free-Range Hormone Free Turkey  
Molinari Aged Salami / Imported Italian Tuna / Organic Hickory Smoked Bacon  
Cold Smoked Gravlox Style Salmon

### 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.