

# FROM THE KITCHEN

SERVED AFTER 11AM

## DIPS & SPREADS

OLD FASHIONED ONION DIP & kettle chips 12.95  
Organic caramelized onions / sour cream / cream cheese / cayenne pepper

PESTO GENOVESE & artisan bread basket 12.95  
Basil / pine nuts / garlic / romano cheese

SPINACH & KALE DIP & kettle chips 12.  
Organic spinach & kale / sour cream / mayonnaise / green onion / garlic

ROASTED PIMENTO CHEDDAR CHEESE DIP & artisanal crackers 12.95  
Aged cheddar / mild cheddar / organic roasted red pepper / green onion

HUMMUS TRIO & artisan bread basket 20.  
Classic - organic chickpeas / tahini / olive oil / pine nuts / onion / za'atar spices  
Beet - organic chickpeas & beets / tahini / garlic / olive oil / walnuts / mint  
White Bean - cannellini beans / almond milk cream cheese / chives / lemon  
garlic / olive oil

## BOARDS

FARMER'S MARKET VEGETABLE 20. (serves 2-4)  
Seasonal organic vegetables / organic sprouted tofu / classic hummus  
tzatziki / green goddess dressing

CRANBERRY & PISTACHIO BRIE TORTA 22. (serves 2)  
Brie / goat cheese / herbs / caramelized pistachios / fresh berries  
homemade cranberry jam

CHARCUTERIE 30. (serves 2-4)  
Molinari aged salami / Herbs de Provence salami / manchego / brie  
dijon mustard / French cornichons / organic caramelized onions

ARTISAN CHEESE	Choose two 20.	Choose four 30.
COW	GOAT	SHEEP
Double Cream Brie	Humboldt Fog	Manchego
Toma Truffle	Montchèvre	Mobay
Toma de Provence	Honey Bee Gouda	
Wagon Wheel	Truffle Kid	

## TOASTED

AVOCADO TOAST 14.95  
Smashed avocado / watermelon radish / micro greens / Japanese tagarashi spice

SALMON TOAST 15.95  
Cold-smoked gravlax style salmon / tzatziki / scallion / chive

ARTICHOKE TRUFFLE BRUSCHETTA 8.95  
Avocado / artichoke truffle tapenade / parmesan cheese

MUSHROOM BRUSCHETTA 8.95  
Roasted mushroom mix / truffle oil / fresh herbs

OLIVE OIL MARINATED GOAT CHEESE BRUSCHETTA 8.95  
Fresh soft goat & sheep cheese / olive oil / garlic & herbs / Maui Mango chutney

## GRILLED CHEESE

SIMPLY GRILLED CHEESE 14.5 \*Available vegan  
Wagon Wheel (mild white cheese)

MUSHROOM MELT 14.95 \*Available vegan  
Toma Truffle / roasted mushroom mix / truffle oil

BLT 16.95 \*Available vegetarian or vegan  
Wagon Wheel (mild white cheese) / organic hickory smoked bacon\*  
tomato / avocado / red onion / spicy chipotle aioli

COMBO 16.95  
½ grilled cheese with a bowl of creamy tomato basil soup

## PANINI

TURKEY BREAST 15.95  
Diestel free-range hormone free turkey / smoked mozzarella / cranberry  
mayonnaise / organic butter leaf lettuce

ROASTED PORTOBELLO 15.95  
Basil jalapeño pesto / smoked mozzarella / tomato / fire roasted pasilla peppers  
organic caramelized onions / tarragon aioli

SMOKED SALMON 15.95  
Cold-smoked gravlax style salmon / avocado / tomato / miso mayonnaise / lime

TOFU CLUB 15.95  
Organic sprouted tofu / tempeh bacon / vegan provolone / avocado  
tomato / organic caramelized onions / spicy chipotle aioli

TUNA SALAD 14.95  
Wild caught albacore / yuzu aioli / tomato / organic cucumber  
organic butter leaf lettuce

EGG SALAD 15.95  
Egg salad / roasted almond-hazelnut romesco spread / organic tomato &  
butter leaf lettuce / organic hickory smoked bacon / grilled fontina  
grated parmesano reggiano / toasted ciabatta

ITALIAN SALAMI 15.95 \*Available vegetarian or vegan add \$2.05  
Molinari aged salami / Wagon Wheel (mild white cheese) / garlic aioli  
grilled artichoke / oil & vinegar dressed mixed greens / toasted ciabatta

CAESAR 15.95  
Smoked mozzarella / roasted almond and hazelnut romesco spread / roasted  
red bell peppers / organic fresh tomatoes / romaine lettuce tossed with Caesar  
dressing / grated parmesano reggiano / toasted ciabatta

Gluten-free baguette additional 3.5

## SOUP & SALAD

CREAMY TOMATO BASIL 9.5  
Tomato / fine herbs / cream / croutons / shaved parmesan cheese / fresh basil

BERRY MIXED GREENS 15.95  
Organic greens & butter leaf lettuce / seasonal berries / French Feta  
toasted pistachios / raspberry vinaigrette

FARMER'S MARKET 16.95  
Organic greens & seasonal vegetables / hard-boiled egg / avocado  
watermelon radish / parmesano reggiano / green goddess dressing

CLASSIC CAESAR 14.95  
Organic romaine hearts / parmesano reggiano / homemade garlic croutons  
Italian white herbed anchovies / caesar dressing

CREAMY VEGAN CAESAR 16.95  
Organic baby romaine / organic tempeh bacon / heirloom cherry tomatoes  
vegan parmesean / homemade garlic croutons / vegan caesar dressing

ANTIPASTI 16.95  
Organic romaine & kale / Molinari aged salami / hard-boiled egg  
manchego / garbanzo beans / artichoke hearts / creamy Greek dressing

## SIDES

Toasted Bread & Cie bread & unsalted butter 3.      Gluten free baguette 3.5

Tomato | organic cucumber | organic butter leaf lettuce 3.5

Pair of hard-boiled eggs | half of avocado | organic sprouted tofu  
roasted portobello / grafted white cheddar / smoked mozzarella 5.5

Mixed greens salad with Greek vinaigrette 6.5

Diestel free-range hormone free turkey | Molinari aged salami | vegan salami  
cold-smoked gravlax style salmon | wild caught albacore tuna salad  
organic hickory smoked bacon 7.5