

SPECIALTY BREAKFAST

Start your day with some of our morning delights...

CAFE PANINI VA	\$6.95
<i>Scrambled Egg, Turkey Breast, Provolone Cheese, Avocado, Tomato on Ciabatta bread</i>	
CRÈME BRULEE FRENCH TOAST V	\$5.75
<i>European style bread baked in Custard, with a gooey Caramel topping</i>	
MORNING PERFECT PANINI VA	\$6.95
<i>Scrambled Eggs with Apple Wood Smoked Bacon & Cheddar Cheese on Sourdough</i>	
HOUSE MADE GRANOLA WITH YOGURT OR MILK V GF	\$5.75
<i>Toasted Oats, Almonds, Honey, Raisins & Sweet Dried Cranberries</i>	
SLOW COOKED IRISH STEEL CUT OATMEAL V GF ...	\$4.95
<i>Brown Sugar, Butter, Raisins & Milk</i>	
TOAST WITH SWEET BUTTER & FRUIT PRESERVES...	\$1.95
BAGEL WITH CREAM CHEESE	\$2.50
BREAKFAST BURRITO VA	\$6.50
<i>Scrambled Egg, Potato, Onion, Bell Pepper, Cheese, Salsa & Breakfast Meat</i>	
HAM & GRUYERE CROISSANT	\$4.95
BUTTER CROISSANT	\$2.50
CHOCOLATE CROISSANT	\$3.00

GARDEN PARTY

Served with local bakery bread

	Half	Full
SALAD DU JOUR	\$4.95	\$6.95
CAESAR SALAD	\$5.25	\$7.25
<i>Crisp Romaine Hearts, Shaved Parmesan Cheese with classic Caesar Dressing & House Made Croutons</i>		
TARRAGON CHICKEN SALAD GF	\$7.50	\$9.50
<i>Roasted Chicken Breast with Walnuts, Celery, Sweet Red Onions & a creamy Tarragon dressing</i>		
GARDEN SALAD V VN GF	\$4.50	\$6.50
<i>Field greens and vegetables with a choice of dressing: Ranch, Balsamic Vinaigrette, Fat Free Zesty Thai, Caesar</i>		
SEASONAL FRUIT SALAD V VN GF	\$4.95	\$6.95
<i>A medley of fresh seasonal fruit</i>		

BROCCOLI CRUNCH SALAD GF	\$5.95	\$7.95
<i>Broccoli Florets, Raisins, Apple Wood Smoked Bacon, Blue Cheese & Nuts</i>		
BABY SPINACH SALAD V GF	\$4.95	\$6.95
<i>Marinated Red Onion, Candied Pecans, Mandarin Oranges, Jarlsberg Cheese & Balsamic Vinaigrette</i>		
TRIO OF SALADS	\$7.50	\$9.50
<i>A balance of light & hearty salads.</i>		

HANDCRAFTED SANDWICHES

All plates served with dill pickle

AMBROSIA VEGETARIAN SANDWICH V	\$6.75
<i>Avocado, Herb Cream Cheese, Pepperoncini, Sliced Olives, Cucumber, shredded Carrot, Tomato & Lettuce on Ciabatta bread</i>	
BLT	\$7.95
<i>Apple Wood Smoked Bacon, Tomato, crisp Lettuce & Mayonnaise, served on toasted Whole Wheat bread</i>	
MARINATED ROASTED TRI-TIP	\$7.75
<i>Cheddar Cheese, Horseradish Cream, Lettuce & Tomato, served on sweet Ciabatta bread</i>	
CHICKEN BREAST	\$7.25
<i>Spinach Pesto, Feta Cheese, Lettuce & Tomato, served on sweet Ciabatta bread</i>	
ORGANIC HOT DOG	\$5.75
<i>All beef Niman Ranch, Yellow Onions, Relish & Mustard, served on a big fat roll!</i>	
SLOW ROASTED EGGPLANT V	\$6.75
<i>Feta Cheese, Hummus & Roasted Tomato, served on grilled Herb Focaccia</i>	
ALBACORE TUNA AND CHEDDAR MELT	\$7.75
<i>Mediterranean Tuna Salad & Cheddar Cheese, Tomato, served on grilled Sourdough bread</i>	
ROASTED TURKEY BREAST	\$7.75
<i>Caramelized Onions, Provolone, Lettuce, Tomato & Herb Mayonnaise, served on sweet Ciabatta bread</i>	
SANDWICH COMBO	\$7.50
<i>½ Sandwich w/ a cup of soup or small garden salad</i>	
SOUP & SALAD COMBO	\$7.75
<i>Cup of soup and small garden salad</i>	

FRESH SOUP

Served with local bakery bread

HOUSE MINISTRONE V OR SOUP DU JOUR	
CUP	\$3.95
BOWL	\$4.95

SALAD & HOUSE PLATE EXTRAS

GRILLED CHICKEN BREAST	\$2.50
ROASTED TRI-TIP	\$3.50
APPLE WOOD SMOKED BACON	\$3.50
AVOCADO	\$1.00
CHEESE	\$1.00
<i>Choice of Cheddar, Provolone, Swiss, Blue Cheese, Feta</i>	

ADDITIONAL ITEMS

SEASONAL QUICHE VA	\$6.50
SEASONAL QUICHE WITH GARDEN SALAD	\$8.95
WHOLE FRESH FRUIT	\$1.00
DEVEILED EGG	\$1.00

FINISHING TOUCHES

DESSERTS:

Chocolate Peanut Butter Bar	\$2.50
Salted Caramel Brownie	\$2.50
Lemon Bar	\$2.00
Carmelita Bar	\$2.50

COOKIES:

Oatmeal Cranberry	\$2.00
Chocolate Chip	\$2.00
Classic Peanut Butter	\$2.00
Mudslide	\$2.00

CUP CAKES:

Black Out	\$2.95
Coconut	\$2.95
Carrot	\$2.95