

BEGIN

cup of traditional onion soup	4
cup of vegetarian soup	4
savory mac-n-cheese, black forest ham	8
artichoke, creamed spinach au gratin, toasted baguette	7 1/2
grilled polenta cake, melted carbanzola, tomatoes	6 3/4



SALADS ~ all of our salad dressings are homemade

savory ceasar: black olives, croutons, tomato, swiss cheese, ceasar dressing	9 3/4
~ add salmon	5
waldorf salad: green apple, toasted walnuts, grapes, celery, tangy yogurt dressing	10 1/2
~ add chicken	2 1/2
earthy salad: cucumber, beets, haricot vert, tomato, spinach, balsamic vinaigrette	13 1/4
garlic roasted chicken salad: haricot vert, avocado, boiled egg, cucumber, balsamic vinaigrette	15 3/4
cilantro shrimp salad: avocado, tomato, candied jalapeno	15 3/4

SANDWICHES

avocado, sliced tomato, mushrooms,swiss cheese on brioche	13 3/4
warm ham and cheese on baguette, homemade mustard	13 3/4
jamon serano, grilled pear, melted brie cheese, chiabatta bread	14 1/2
bbq pulled beef brisket, rosemary soft roll	13 3/4
fish sandwhich: grilled fish, black olives, artichoke, tomato, shaved romaine, soft roll	15 1/4
1/2 • 1/2: half sandwich, cup of soup, field greens	15 3/4

SAVORY SPECIALS

daily homemade quiche	14 3/4
penne pasta, tomato, garlic, goat cheese, artichoke	12 3/4
grilled chicken breast, mashed potatoes, mushroom gravy	14 3/4
peppe pasta risotto: sea scallop, crab, roasted vegetables	16 3/4

we are happy to accommodate our vegan & vegetarian foodies • this menu is available for in home/office dining