

LUNCH

Soup of the Day 6

DIPS

Hummus • Cucumber-Dill Yogurt • Eggplant & Roasted Red Pepper •
Spicy Tomato & Pepper • Homemade Guacamole
Dip Trio 12 or 5 each

Mixed Green Salad, Farmer's Cheese, House Vinaigrette 7
Zucchini Pancakes w/ Cucumber Dill Yogurt Sauce 6

SALAD

Arugula, Dried Cranberries, Apples, Cucumber, Goat Cheese, and Walnuts,
With Balsamic Vinaigrette 9

Butter Lettuce, Feta, Tomato, Cucumber, Red Onion, Kalamata Olives and
Lemon- Mint Vinaigrette 10

Chopped Romaine, Black Beans, Tomato, Crispy Tortilla, Chihuahua Cheese and
Cilantro- Lime Dressing 10

Honey Roasted Butternut Squash, Butter Lettuce, Apples, Pickled Onions, Roasted
Pumpkin Seeds, Goat Cheese and Balsamic Vinaigrette 10

add grilled shrimp, chicken or steak to any salad 5

SANDWICH

Grass-Fed Beef Burger with Gruyere. Served on Brioche
With House Cut Old Bay Potato Chips 12

Grilled Chicken, Roasted Red Peppers, Black Olives, Mozzarella, and
Basil Spread on Baguette 9

Niman Ranch Ham and Gruyere Grilled on Brioche 9

Brie, Granny Smith Apple, Caramelized Onion Grilled on 7 grain 9

Roasted Portobello Mushroom, Fresh Mozzarella, Roasted Red Pepper Aioli, Lettuce &
Tomato on Baguette 9

Grilled Skirt Steak, Goat Cheese, Arugula, Pickled Red Onions,
and Basil Spread on Baguette 12

all sandwiches served with side of the day