

BREADS

PARMESAN + HERB FOCACCIA
 HERB PANINI
 FRENCH BAGUETTE
 PIZZA BIANCA
 FRENCH LOAF
 SOURDOUGH LOAF
 HERITAGE SOURDOUGH LOAF
 COUNTRY LOAF
 MULTIGRAIN LOAF
 GREEN OLIVE LOAF
 ROSEMARY LOAF
 CHEESE LOAF
 WALNUT LOAF
 CRANBERRY PISTACHIO LOAF

PASTRIES

CINNAMON CARDAMOM CRUFFIN
 DOUBLE BAKED ALMOND CROISSANT
 HAM + CHEESE CROISSANT
 PAIN AU CHOCOLAT
 BUTTER CROISSANT
 BLUEBERRY BREAD
 PEACH ROSEMARY TART
 CRANBERRY TART
 BUTTERMILK SCONE
 Parmesan Chive **OR** Raspberry + Dark Chocolate
 CHOCOLATE CHIP COOKIE
 CHOCOLATE BROWNIE COOKIE
 OATMEAL COOKIE

Allergen Statement: Our products may contain tree nuts and other allergens. Please ask your server for more detailed info.

BREAKFAST SERVED ALL DAY

SCRAMBLED EGG HERB PANINI
 Sundried tomatoes, cheddar + spinach
SCRAMBLED BACON EGG HERB PANINI
 Sundried tomatoes, cheddar + spinach
BREAD - FRESH OR TOASTED
 With salted butter.
 Choice of: Sourdough, Walnut, Multigrain **OR**
 Country
ADD: Raspberry Jam
 Half Avocado
 Ham
 Gruyère, cheddar or goat cheese
GRANOLA BOWL
 With milk. Choice of:
 Original, Pistachio **OR** Pure Crunch Granola

SALADS

MIXED GREENS + VEGGIES
APPLE CIDER VINAIGRETTE
 Baby spinach + mixed greens, cucumbers, house-pickled carrots, red radish, grape tomatoes + toasted sunflower seeds
ROASTED VEGGIE VEGAN BOWL
SALSA VERDE
 Baby spinach + arugula, house-roasted butternut squash, Za'atar chickpeas, house-pickled carrots + red onions, red radish + spicy candied pecans
ADD: Half Avocado
 House-roasted Salmon
 House-roasted Chicken Breast

ARTISAN SANDWICHES

ROASTED VEGGIE + HUMMUS VEGAN
ON WALNUT
 House-roasted butternut squash, Za'atar chickpeas, roasted garlic + onion hummus, house-made salsa verde + arugula
ADD: Goat cheese
AVOCADO, FETA + VEGGIES
ON PARMESAN + HERB FOCACCIA
 Cucumbers, Roma tomatoes + mixed greens
ROASTED WILD SALMON
ON COUNTRY
 House-roasted wild salmon, house-pickled red onions, arugula + house-made dill caper mayonnaise
ROASTED CHICKEN BREAST
ON SOURDOUGH
 Rosstown Farms house-roasted chicken breast, avocado, sundried tomatoes, mixed greens + house-made lime cilantro aioli
BRAISED PORK SEASONAL
ON HERB PANINI
 Two Rivers Specialty Meats braised pork, house-made sriracha ginger mayonnaise, house-pickled carrots and red onions, red radish, cucumbers + cilantro
GRILLED CHEESE
ON SOURDOUGH
 Gruyère + cheddar cheeses served with home style ketchup
ADD: Ham
PIZZAS HAND STRETCHED. AVAILABLE 10:30AM UNTIL CLOSE.
MARGHERITA
 Fresh mozzarella, parmesan, tomato sauce, basil, olive oil + Maldon salt
PORTOBELLO MUSHROOM
 Roasted portobello mushrooms, house-made pesto, semi-sundried tomatoes, goat cheese + parmesan