

Brunch ... Lunch

served 10am to 6pm | available for eat-in or take-out

Please place your order at the counter.

Quiche Lorraine

classic combination of caramelized onions, bacon and Swiss cheese baked in a buttery crust and velvety egg custard

\$ 7.50

with fresh fruit \$11.50

with a green salad \$11.50

Farmer's Eggbake

Summer squash, bell pepper, onions, sausage, goat cheese and an assortment of breads baked in a custard — savory bread pudding

with or without hollandaise \$ 7.50

with fresh fruit \$11.50

with a green salad \$11.50

Breakfast Sandwich

fried egg, Romesco sauce, baby spinach, Fontina cheese on English muffin

\$8

add bacon or sliced ham \$3

with fresh fruit \$12

Mushroom Asparagus Galette (V)

roasted vegetables with a caramelized onion & cream cheese filling baked in a flaky cornmeal pastry

as seen on the Food Network's *Diners, Drive-Ins and Dives*

\$9.50

with egg \$11

with egg & green salad \$15

Caesar Salad

romaine, grilled chicken, toasty bread crumbs, parmesan, pickled red onion and housemade Caesar dressing

\$10.50

with chicken \$13.50

Marinated Vegetable Salad (GF/V)

a blend of yellow squash, zucchini, carrot, cauliflower, broccoli, tomato, red onion and celery tossed in an herbed buttermilk dressing

half portion \$7.75 full portion \$9

add greens and chicken \$4

Penne Pasta Salad (GF/V)

a blend of penne made from quinoa and rice flour, sun dried tomatoes, artichokes, kalamata olives, parmesan and arugula tossed in a basil pesto

half portion \$7.75 full portion \$9

add greens and chicken \$4

Savory ... Menu

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Soup of the Day

please inquire

cup \$5.25 | bowl \$6.50

sandwich & cup of soup \$11.25 | sandwich & bowl of soup \$12.50

Bruschetta Chicken Sandwich

tomato concassé with garlic & basil over mozzarella, grilled chicken, romaine and balsamic glaze on toasted brioche

served with pickles and chips

\$13

with fresh fruit \$17

Black Bean Burger (V)

Southwest style with guacamole, lettuce, tomato, pickled red onions and spicy & smoky aioli on toasted brioche

served with pickles and chips

\$13

with fresh fruit \$17

Snack Trio (V)

mixed nuts, olive medley and pretzels

\$8

Charcuterie Board

an assortment of cured meats, select cheeses and accompaniments

serves 2- 3 \$20

add cracker and breads \$3

Pizzetta

perfect for sharing — choose from:

Cheese - house tomato sauce, mozzarella, parmesan and parsley

\$13

add pepperoni \$15

Pesto Prosciutto — parmesan, mozzarella, red onion, basil pesto

finished with arugula

\$15

HAPPY HOUR 3pm – 6pm

20% off wine dispenser

Cheers!

made in a kitchen with milk, eggs, wheat, soy, peanuts and tree nuts