


# Share Plates

**Dutch Peppercorn** \$17

Flatbread with gouda, peppercorn salami, drunken onions and Dutch sauce

**Provençal**  \$15

Flatbread with bean puree, eggplant, provençal vegetables and balsamic

# Salads

**Harissa Grilled Cauliflower** \$14

Seasoned basmati rice and lentils, arugula, cipollini onion, currants, and cashews with agave-chili vinaigrette

**Orange Rosemary Chicken**  \$15

Brussels sprouts, sweet potato, beet, pomegranate, apple compote, arugula, and goat cheese, with fig vinaigrette

**Porchetta** \$17

Seasoned rice and lentils, baby kale, apple compote, fennel, and cheddar cracker with apple cider vinaigrette

# Sides & Snacks

**Small House Salad**   \$6

**Fresh Seasonal Fruit**   \$5

**Chips** \$3

**Cookie** \$3

**Gluten Free Brownie** \$5



 **VEGETARIAN**  **VEGAN**  **GLUTEN FREE**

 **DAIRY FREE**  **CONTAINS NUTS**

**NOTE:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
**ALLERGEN STATEMENT:** Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and DAIRY.

# Sandwiches

Served with your choice of fresh fruit or chips  
Gluten-free bread or bun \$2

Black Bean Burger

v

\$15

Grilled black bean patty, vegan cheese, tomato, arugula, onion, and jalapeno relish all on a toasted whole wheat bun

Mushroom Torta

v

gf

\$14

Coffee and chili spiced mushrooms, onion, baby kale, romesco, and Rocket Sauce on a telera roll

Classic Cheeseburger

\$17

Two flame-grilled quarter pound patties, cheddar, lettuce, tomato, pickle, all on a toasted challah bun

Chicken Torta

\$15

Orange rosemary grilled chicken, gruyere, cranberry relish, black olives, and arugula on a telera roll

Beef Tartine

\$18

Shredded beef, bean puree, provençal vegetables, balsamic, and chive aioli on house bread

# Soup & Combos

Pulled Chicken  
& Gemelli Noodle

Cup \$6 | Bowl \$8

Served with bread & butter

Seasonal Soup

Cup \$6 | Bowl \$8

Served with bread & butter

House Salad & Cup of Soup

\$11

House Salad & Bowl of Soup

\$13

# Kid’s Menu

Grilled Cheese 

VG

 \$9

American and mozzarella cheese on  
sourdough bread with fresh fruit or chips

American Cheeseburger \$12

With fresh fruit or chips

Chicken & Cheese Quesadilla \$10

With fresh fruit or chips

Soft Pretzel with Cheese Dip 

VG

 \$8

# Desserts

Ask about today's desserts!

Spiced Apple Chia Pudding \$8

Opera Cake \$9

# Espresso

Espresso \$3.25

Americano \$3.25

Chai Tea Latte \$4.50

Cappuccino \$4.75

Latte \$5

Mocha \$5.25

# Beverages

Canned Soda \$2

Coffee or Tea \$3

Bottled Beverages \$varies

Beer \$varies

Wine (Red or White) \$9

Irish Coffee \$10

Served with Jameson

SYRUP FLAVORS MILK ALTERNATIVES

\$0.75 Each

Vanilla

Hazelnut

Caramel

\$0.75 Each

Almond Milk

Oat Milk

Add chocolate or whipped cream \$0.50