

soups & salads

*we serve all-natural, hormone-free beef and chicken
served with a basket of fresh baked goods*

soups

soup of the day :: cup 4.25 bowl 6.25

curried butternut squash (vegan/vegetarian) :: topped with crème fraiche and granny smith apples
cup 4.25 bowl 6.25

french onion :: topped with a crostini and gruyere cheese. cup 4.25 bowl 6.25

wild mushroom soup :: blend of button, crimini, and oyster mushrooms topped with truffle oil
cup 4.25 bowl 6.25

soup, salad, or 1/2 sandwich combo :: choose any two 7.95

salads

mixed green :: spring mix, persian cucumbers, and cherry tomatoes tossed in balsamic vinaigrette 7.75

caesar :: romaine lettuce, parmesan cheese, and garlic croutons 9.25

pear & gorgonzola :: spring mix, gorgonzola cheese, pears, sweet red peppers, and spiced walnuts tossed in champagne vinaigrette 9.50

grilled romaine :: lightly grilled romaine lettuce, blue cheese, apple wood smoked bacon, cherry tomatoes, and shaved red onion drizzled with ranch dressing 9.50

spinach :: shaved red onion, dried cranberries and apricots, goat cheese, and spiced pecans 9.50

optional salad additions :: shrimp 3.00 chicken 3.00 salmon 5.00 halibut 5.00 ahi tuna 5.95

hot sandwiches

served with garlic herb French fries, sweet potato fries, or chef's salad

black & blue :: beef tenderloin, blue cheese, arugula, and onion marmalade 12.95

calamari :: breaded calamari steak, tartar sauce, tomatoes, and sprouts, on grilled sourdough 10.95

california chicken sandwich :: sautéed chicken breast topped with jack cheese, avocado, lettuce, and tomato 9.95

french dip :: thinly sliced roast beef and gruyere cheese on a toasted french roll, served with a side of au jus for dipping 9.95

ham & cheese :: grilled ham with gruyere or cheddar cheese 8.95

pear & brie :: red wine poached pears, brie, arugula, and onion marmalade 8.95

portobello :: balsamic marinated portabellas, sautéed spinach, blue cheese, and onion marmalade 9.95

reuben :: hot corned beef, melted swiss cheese, sauerkraut, and thousand island dressing on rye 9.95 *(can substitute turkey or louisiana sausage)*

salmon b.l.t. :: sautéed salmon, apple wood smoked bacon, romaine lettuce, tomatoes, and pesto aioli 11.50

shrimp & pesto :: sautéed shrimp, fire roasted red peppers, fresh mozzarella, spinach, and pesto aioli on a ciabatta roll 11.95

vegetarian :: grilled portabella and eggplant, fire roasted red peppers, onion marmalade, tomato, and fresh mozzarella 9.95

cold sandwiches

served with your choice of garlic herb french fries, sweet potato fries, or chef's choice salad

avocado & swiss :: avocado, swiss cheese, tomatoes, and sprouts on whole wheat bread **9.25**

b.l.t.a. :: applewood smoked bacon, lettuce, tomato, and avocado on toasted sourdough bread **9.95**

club :: double-decker sandwich with turkey, ham, lettuce, tomato, and applewood smoked bacon on toasted sourdough bread **9.95**

t.j.a. :: turkey breast, avocado, lettuce, tomato, and jack cheese **9.95**

chicken salad sandwich :: curry chicken salad with raisins and diced pears, dressed with tomatoes & mixed greens on whole grain bread **9.25**

tuna salad sandwich :: albacore tuna tossed with mayonnaise, celery, red onion, and pickle relish, topped with lettuce and tomato, and served on whole grain bread **9.25**

gourmet burgers

our burgers are made with 100% American Kobe beef and are served medium rare unless otherwise requested. veggie or turkey patties available upon request.

served with your choice of garlic herb french fries, sweet potato fries, or chef's choice salad

classic burger :: lettuce, tomato, and choice of Swiss, cheddar, or jack cheese **9.95**

b.c.a. :: topped with apple wood smoked bacon, cheddar cheese, avocado, grilled onions, and herb aioli **11.95**

wild mushroom :: topped with gruyere cheese, sautéed wild mushrooms, onion marmalade, and herb aioli **11.95**

land & air :: topped with duck confit, arugula, pears, onion marmalade, and herb aioli **12.50**

entrées

spinach & cheese ravioli :: served in a lemon tarragon cream sauce **13.95** with shrimp **16.95**

trio of mac n' cheese :: gruyere cheese with garlic confit and caramelized leeks, blue cheese with apple wood smoked bacon, and cheddar cheese with pork belly **12.95**

traditional cassoulet :: stewed great white northern beans, carrots, and leeks, topped with duck confit, crispy pork belly, and boudin blanc **17.95**

vegetarian cassoulet (vegan) :: stewed great white northern beans, carrots, wild mushrooms, and swiss chard topped with braised leeks and garlic confit **12.95**

beverages & desserts



beverages

house coffee, tea, hot chocolate
milk / chocolate milk
iced tea, soft drinks
lemonade
:: 2.50

pellegrino
small :: 1.95 large :: 4.95
juice :: 2.75
apple, carrot, tomato, cranberry

beer & wine

domestic bottles :: 5.00
premium bottles :: 6.00
draft beers :: 6.50 *selection varies*
wine selection varies
request full wine list from your server

desserts

dessert selection varies daily
ask your server for today's variety or
check out the dessert case!