



SALADS AND BOWLS

ROASTED SALMON on a bed of mixed baby greens, avocado, sweet potato, pickled red onions, radish, pumpkin seeds, cotija cheese, herb vinaigrette. \$23

NICOISE romaine, tuna, tomatoes, olives, green beans, baby rainbow potatoes, hard-boiled egg, lemon vinaigrette. \$19

ASIAN CHICKEN roasted organic chicken, romaine, red and green cabbage, carrots, red peppers, almonds, asian ginger dressing. \$19

CHICKEN TACO SALAD chipotle spiced chicken breast, romaine, tomato, avocado, black beans, pickled cabbage, pico, tortilla strips lime jalapeno dressing. \$19

COBB romaine lettuce, roasted chicken, avocado, tomato, bacon, blue cheese, hard boiled egg, house italian vinaigrette. \$20

CAESAR romaine, parmesan, croutons, creamy caesar dressing. \$16

CHICORY CHOP romaine, radicchio, fresh mozzarella, provolone, salami, chickpeas, green olives, mint, parsley, croutons, red wine vinaigrette. \$18

VEGAN BUDDHA BOWL red rice, dino kale, pickled red cabbage, roasted sweet potato, chickpeas, radish, tomato, pumpkin seeds, tahini green goddess dressing. \$20

PERUVIAN CHICKEN RICE BOWL red rice, spiced chicken breast, cucumber, avocado, romaine, cherry tomatoes, herb vinaigrette. \$21

SUPER SUPER HEALTHY romaine, baby spinach, dino kale, quinoa, cucumber, beets, garbanzo beans, avocado dressing, omega rich seed mix (vegan). \$18

Add chicken. \$4

Add avocado. \$2

Add hard boiled egg. \$2

PANINI AND SANDWICHES

Panini served on your choice of homemade sourdough or seeded multigrain bread. All come with house-made pickles.

ROASTED DIESTEL TURKEY PANINI brie, pickled red onion, spinach, spicy pimenton spread. \$13

JANE'S CLUB turkey, bacon, cheddar cheese, lettuce, tomato, avocado aioli, salt and pepper, sourdough. \$16

TUNA MELT tuna salad, sliced tomato cheddar cheese, multigrain or sourdough. \$13

TOMATO BASIL MOZZARELLA with walnut pesto (avail on baguette or as a panini). \$11

DEVILED EGG SALAD SANDWICH hard boiled egg, mustard, chives, mayo, paprika, soft multigrain bread (can be served on lightly dressed greens). \$11

MANGO CHICKEN SALAD mango chutney, vadouvan curry, celery, pepper jam, arugula, provolone, house baguette. \$14

CHICKEN BANH MI marinated chicken thigh, pickled daikon and carrot, jalapeno, cucumber, cilantro, sriracha mayo, house baguette. \$13

SOUP

Seasonal Soup, made fresh daily, served with bread. \$6.5

COMBO IT

Choose a salad (just not the salmon or the bowls) enjoy it with soup or a sandwich of your choice. \$23

SNACKS

CHEESE PLATE triple cream brie, cabra romero, nicasio loma alto with membrillo and crostini. \$18

VEGGIES AND HUMMUS cucumber, carrot, celery, red peppers and housemade hummus. \$16

DELICIOUS DEVILED EGGS 4 pieces. \$12

MIXED NUTS. \$4

OLIVES. \$4

ALL ITEMS ARE PRODUCED IN A FACILITY THAT HANDLES GLUTEN, EGGS, DAIRY, NUTS AND ALL OTHER MAJOR ALLERGENS.

