



## SANDWICHES

Add a side of mixed greens \$2.50

Gluten-free bun available

Grilled albacore tuna with capers, white cheddar cheese, tomatoes and Balsamic onions on a country Italian roll	\$15.25
Pulled pork with barbeque sauce, coleslaw and pickles on a brioche bun	\$15.95
Grilled fresh mozzarella and tomatoes, fresh basil and pesto aioli on a country Italian roll	\$15.25
Buffalo chicken with avocado, coleslaw and ranch dressing on a brioche bun	\$15.95
Smashed chickpeas with greens, carrots, radish, sweet cherry peppers and vegan mayonnaise on a country Italian roll (Vegan)	\$14.95
Grilled turkey, avocado and white cheddar cheese with Balsamic onions, tomatoes and mayonnaise on a Dutch crunch roll	\$15.95
Roast beef, wild arugula and truffle-ricotta cheese spread on a French baguette	\$16.50
Roasted vegetables (broccoli, zucchini, bell peppers, cauliflower, onions with roasted red pepper hummus and zaatar, rolled in lavash flat bread (Vegan)	\$14.95
Prosciutto and burrata cheese with wild arugula, Balsamic onions and pesto on a Dutch crunch roll	\$16.95
Grilled Havarti and cheddar cheese on thick slice Italian with creamy tomato soup (add bacon \$3.50, add ham \$3.50)	\$13.95

## SALADS

Add chicken \$4.00

Little gems with avocado, radish, cucumbers, tomatoes, Castelvetrano olives and Green Goddess dressing	\$15.25
Chicken breast with mixed baby greens, avocado, oranges, melon, pinenuts and citrus dressing	\$16.95
Chopped salad with garbanzo beans, roasted corn, feta cheese, red onions, tomatoes, savory granola, dried cranberries and mustard-dill vinaigrette	\$15.25
Cobb salad with chicken breast, bacon, avocado, blue cheese, tomatoes, eggs and Ranch dressing	\$17.25
Burrata cheese with mixed greens, beets, tomatoes and crushed pistachios with extra-virgin olive oil, vinegar and truffle sea salt	\$17.25

## HOUSE SPECIALTIES

Served with a side of mixed greens

Burrata cheese and spinach lasagna	\$15.95
Pot Pie	\$12.95
Quiche of the day	\$12.50

Creamy tomato soup with bread \$6.95