

diverse plates

savories house bruschetta 6 assorted toppings & parmesan focaccia toasts	\$15	calamari buffalo style crispy fried, hot sauce, celery slaw & bleu cheese aioli	\$10
cheese solo single feature cheese & accompaniments	\$7	wings marrakech (1 pound local organic) hints of cumin, coriander, apricot & spice	\$10
pork & green chili empanada(3) chimmichuri	\$8	vietnamese caramel chicken brochette peanut sauce & sesame soy honey	\$10
bread, olives, dip	\$6		

on bread... sandwiches, burgers, panini, etc...

we create creative takes on a meal between 2 slices of bread (or a bun or on a roll)
accompanied by our house pickle skewer, and as noted: chips, slaw or other side dish

dijon chicken, jambon & gruyere pressé

mustard rubbed chicken, smoked ham, sweet onions & gruyere cheese, wrapped & pressed
\$11

gaucho burger brazilia

combination ground beef & pork (local and organic) seasoned with cilantro, garlic & spice
topped with red onion, lettuce & tomato. garlic fries with romesco sauce on the side
\$14

dilled egg salad BLT

we're famous for this! creamy dilled egg salad, smoky bacon, agro dolce tomatoes & mixed lettuces
(no bacon?...no problem)
\$8

caramelized onion brisket

roasted low and slow until tender, juicy caramelized onions, creamy havarti cheese &
horseradish-dijon cream
\$12

portobello provençale

marinated & roasted portobello mushrooms, creamy chevre, roasted tomatoes & smoky bacon
\$10

chicken & pork meatball banh mi

sweet-hot carrot salad, fresh cilantro & sriracha chili mayonnaise
\$12

good for you...salads & vegetable and sides

meyer lemon caesar salad	small	\$7	large	\$11
add calamari \$5				
mediterranean chicken chopped cobb				\$13
crispy bacon, bleu cheese, tomatoes & olives				
Vietnamese chicken salad				\$13
shred carrot, scallion, peppers, pineapple & peanut in rice vinaigrette				
honey pear, gorgonzola & candied pecan salad				\$10
honey balsamic vinaigrette				

pasta, rice, polenta, gratins & tarts

homemade pastas, flaky crusts & signature sauces

chicken gorgonzola fettuccine	\$13
chicken, tomatoes & smoky bacon tossed in gorgonzola cream	
shrimp & lobster mac & cheese	\$14
creamy cheddar cheese sauce	
savories' deep dish quiche	\$12
flaky crust, creamy egg custard: ask for today's selection - with greens	
cannelloni*	\$16
hand rolled pasta, smoked ham, spinach, artichoke & leeks	
chicken penne gratin*	\$15
mushroom, ricotta, sundried tomato pesto	

just add this...

quart of soup	\$12
basket of house kettle chips & dip duet	\$3
basket of bread with dipping oil	\$2.5
side of greens with agro dolce tomatoes	\$5
side of fruit (seasonal)	\$3
* half order of chicken gratin	\$9
* half order of cannelloni	\$10
sub fries for chips	\$2

soups & combo deals

* soups & combos available 11-3

tomato bisque (daily)	cup \$ 4.25	or bowl \$5.95
served with bread (extra bread \$1)		
daily soup	cup \$ 4.25	or bowl \$5.95
served with bread (extra bread \$1)		
soup & ½ sandwich combo		\$11
* ask which sandwiches are available by the half		
soup & salad combo		\$11
your choice of bisque or daily selection + side greens		
lunch trio (soup, salad, ½ sandwich)		\$14

stone hearth oven pizza

hand tossed thin, crispy crust

chicken mediterranean	\$13
lemon oregano chicken, peppers, olives, capers & feta	
vineyard harvest	\$12
rosemary roasted grapes, ama bleu cheese, toasted walnuts	
thai chicken	\$13
sesame chicken, spicy peanut sauce, cilantro slaw	
chevre, tomato, balsamic roasted eggplant	\$12
bacon garlic marmalade	
compagnola	\$13
spicy italiansausage, artichoke, mushroom & roasted peppers	

or that.....

J&S Bean Factory Coffee (refills)	\$3
Tropical Gold Iced Tea	\$3
Tazo Tea Basket (assorted)	\$3
fountain sodas: coke, (diet), sprite (diet)	\$2.50
spiced chai (hot or iced)	\$3.75

libations

see our complete feature cocktail, wine & beer list