



WEEKLY SPECIALS

October 22nd - October 28th

BREAKFAST ALL DAY

BREAKFAST PANINI 12

two free-range eggs any style,
choice of bread, choice of cheese, choice of
bacon or ham
served with fruit or house salad

BREAKFAST PLATE 12

two free range eggs any style,
choice of bacon or ham, choice of toast
served with fruit or house salad

QUICHES

VEGGIE QUICHE 8

roasted sweet potato, shredded cheddar,
caramelized onion

MEAT QUICHE 8

roasted ham, broccoli, swiss

SMALL BITES

WHITE BEAN HUMMUS PLATE 13

house made white bean hummus,
assorted sliced veggies, grilled pita

SOUP

ROASTED TOMATO SOUP 8

fresh cracked pepper, parmesan cheese,
house croutons, basil pesto

HOUSE MADE MINISTRONE SOUP 8.5

mortadella, parmesan cheese, chive, black pepper
contains nuts

WINE FEATURE

CABERNET SAUVIGNON, ARGENTINA
\$9

LUNCH

ALAINA'S BURRATA CHICKEN PARM PANINI \$19

crispy chicken breast, house made tomato sauce, burrata & asiago cheese, basil pesto, roasted zucchini,
baby arugula, balsamic glaze
choice of bread, side & pickle

CRISPY FRIED CHICKEN PESTO CEASAR SAMMIE \$19

buttermilk marinated crispy chicken thigh, house made pesto Caesar dressing, asiago cheese, applewood
smoked bacon, avocado, pickled red onion, artisan brioche
choice of side & pickle

HOUSE MADE BEEF TENDERLOIN CARPACCIO \$19

capers, baby arugula, frisee, roasted red peppers, marinated artichoke, organic tomato, crispy shallot,
balsamic vinaigrette, roasted garlic aioli

Consumer Advisory: *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Alert your server if you have special dietary requirements.