

MENU

BRUNCH

GOOD MORNING QUICHE 9
BACON, ONION AND CHEESE QUICHE SERVED WITH AN ORANGE SLICE AND STRAWBERRIES

HAKUNA FRITTATA 10
TOMATO AND BASIL FRITTATA SERVED IN A HOT CAST IRON SKILLET WITH TOMATO COMPOTE AND WHIPPED FETA

MONTE CRISTO 15
TAVERN HAM, MELTED SWISS WITH HONEY MUSTARD BETWEEN FRENCH TOAST DRIZZLED WITH SYRUP AND POWDERED SUGAR

AVOCADO TOAST 11
CRUSHED AND SEASONED AVOCADO ON TOASTED SOURDOUGH SERVED WITH A SOFT BOILED EGG, YOUR CHOICE OF PICO DE GALLO OR FRESH ARUGULA

YOGURT PARFAIT 9
GREEK YOGURT WITH HONEY, GRANOLA AND SEASONAL FRUIT

SOUPS

POTATO LEEK SOUP 8
FRENCH ONION SOUP 9
VEGAN CABBAGE SOUP 7
SOUP DU JOUR 7

DESSERTS

CARROT CAKE 8
BREAD PUDDING 6
COOKIE 3

SALADS

CLASSIC CAESAR 11
ROMAINE LETTUCE, CROTONS, SHAVED PARMESAN TOSSED IN CAESAR DRESSING

GREEK 13
PEPPERS, CUCUMBERS, RED ONIONS, DOLMA, FETA CHEESE TOSSED IN A GREEK VINAIGRETTE

COBB 17
CHICKEN, BACON, HARD BOILED EGG, AVOCADO, TOMATO AND BLUE CHEESE CRUMBLE IN A HONEY MUSTARD VINAIGRETTE

POWER BOWL 15
QUINOA WITH SHAVED FENNEL, PEPPERS, RED ONIONS, CUCUMBERS, CHERRY TOMATOES AND SUNFLOWER SEEDS IN A GREEK VINAIGRETTE

BEET THAT GF 14
ROASTED BEETS OVER MIXED GREENS, WITH BURRATA MOZZARALLA, RED ONIONS AND TOASTED ALMONDS WITH A BALSAMIC VINAIGRETTE

POACHED PEAR 15
ANJOU PEAR POACHED IN A MULLED WINE WITH GOAT CHEESE, CANDIED WALNUTS, SHAVED FENNEL TOSSED IN A BALSAMIC VINAIGRETTE

SALAD ADDITIONS

CHICKEN 4 / CHICKEN SALAD 4/
TUNA SALAD 4 / AVOCADO 4/ BACON 3/
DOLMA 3/ HARD EGG 2/

THE CHEESE BOARD



MENU



HAND HELD FAVORITES

CLASSIC CHICKEN SALAD 13

HOUSE MADE CHICKEN SALAD
WITH LETTUCE AND TOMATO ON
MARBLED RYE

CORNERED BEEF SPECIAL 14

HOUSE MADE CORNERED BEEF WITH
SWISS, COLESLAW AND MARIE
ROSE DRESSING ON MARBLED RYE

ROAST BEEF SPECIAL 15

HOUSE MADE ROAST BEEF WITH
GARLIC CREAM CHEESE SPREAD,
RED ONIONS, TOMATO AND
WATERCRESS ON SOURDOUGH

TURKEY AND BRIE 14

HOUSE ROASTED TURKEY WITH
BRIE, APPLE SLICES AND A HONEY
MUSTARD VINAIGRETTE ON FRENCH
BREAD

TUNA SPECIAL 13

HOUSE MADE TUNA, WITH
CHEDDAR, CUCUMBERS,
WATERCRESS, TOMATOES, AND A
CREAMY ITALIAN DRESSING

CALIFORNIA TURKEY WRAP 14

HOUSE ROASTED TURKEY WITH
BACON, CHEDDAR CHEESE,
LETTUCE, TOMATO, RED ONION AND
RANCH DRESSING ON A HONEY
WHEAT WRAP

HOT SANDWICHES

CHICKEN PARM 15

BREADED CHICKEN CUTLET WITH
MELTED PROVOLONE, HOUSE MADE
MARINARA, FRESH ARUGULA ON
SOURDOUGH

SMOKED DUCK BÁNH MÌ 17

APPLEWOOD SMOKED DUCK LEGS ,
WITH CUCUMBERS, ASIAN SLAW,
CILANTRO AND A SPICY CHILI AOILI
ON FRENCH BREAD

ITALIAN PORK 16

SLOW ROASTED SHREDDED PORK,
WITH PROVOLONE CHEESE,
SAUTEED ONIONS & PEPPERS W/ A
BALSAMIC GLAZE ON CIABATTA

FRENCH DIP 16

HOUSE MADE ROAST BEEF AND
MELTED PROVOLONE, WITH A
HORSE RADISH CREAM SAUCE ON
FRENCH BREAD WITH BEEF JUS

REUBEN 14

HOUSE MADE CORN BEEF WITH
MELTED SWISS, SAURKRAT AND
MARIE ROSE DRESSING ON
MARBLED RYE

CROQUE MONSIEUR 15

TAVERN HAM AND MELTED SWISS
WITH HONEY MUSTARD, TOPPED
WITH BECHEMAL SAUCE AND
GRUYERE CHEESE ON SOURDOUGH
BAKED TO PERFECTION



THE CHEESE BOARD

