

MENU





HAND HELD FAVORITES

CLASSIC CHICKEN SALAD HOUSE MADE CHICKEN SALAD WITH LETTUCE AND TOMATO ON MARBLED RYE	14
CORNED BEEF SPECIAL HOUSE MADE CORNED BEEF WITH	15

SWISS, COLESLAW AND MARIE	
ROSE DRESSING ON MARBLED RYE	
NOOL BILLOOMO ON PIARBLED RIL	
DUVST BEEE SDECIVI	11

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

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

16

14

16

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

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

HOT SANDWICHES

CHICKEN PARM	16
BREADED CHICKEN CUTLET WITH	
MELTED PROVOLONE, HOUSE MADE	
MARINARA, FRESH ARUGULA ON	
SOURDOUGH	
SWUKED DIICK BŲNH MJ	18

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

ITALIAN PORK	1
SLOW ROASTED SHREDDED PORK,	
WITH PROVOLONE CHEESE,	
SAUTEED ONIONS & PEPPERS W/ A	
BALSAMIC GLAZE ON CIABATTA	

FRENCH DIP	1
HOUSE MADE ROAST BEEF AND	
MELTED PROVOLONE, WITH A	
HORSERADISH CREAM SAUCE ON	
EDENIOU DDEAD WITH DEEL INO	

REUBEN	16
HOUSE MADE CORN BEEF WITH	
MELTED SWISS, SAURKRAT AND	
MARIE ROSE DRESSING ON	
MARBLED RYE	

CROQUE MONSIEUR	16
TAVERN HAM AND MELTED SWISS	
WITH HONEY MUSTARD, TOPPED	
WITH BECHEMAL SAUCE AND	
GRUYERE CHEESE ON SOURDOUGH	
BAKED TO PERFECTION	











MENU





11

15

BRUNCH

GOOD MORNING QUICHE	11
BACON, ONION AND CHEESE QUICHE	
SERVED WITH AN ORANGE SLICE AND	
STRAWBERRIES	

HAKUNA FRITTATA	1
TOMATO AND BASIL FRITTATA SERVED IN	
A HOT CAST IRON SKILLET WITH TOMATO	
COMPOTE AND WHIDDED EETA	

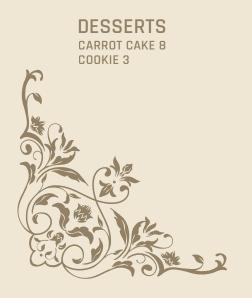
MONTE CRISTO	16
TAVERN HAM, MELTED SWISS WITH	
HONEY MUSTARD BETWEEN FRENCH	
TOAST DRIZZLED WITH SYRUP AND	
POWDERED SUGAR	

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

CORNED BEEF HASH
CHOPPED CORN BEEF, WITH POTATOES,
ONIONS AND PEPPERS, TOPPED WITH A
FRIED EGG SERVED IN A HOT SKILLET

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

SOUPS





14

CLASSIC CAESAR ROMAINE LETTUCE, CROTONS, SHAVED PARMESAN TOSSED IN CAESAR DRESSING GREEK GF PEPPERS, CUCUMBERS, RED ONIONS, DOLMA, FETA CHEESE TOSSED IN A GREEK VINAIGRETTE

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

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

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

POACHED PEAR GF	1
ANJOU PEAR POACHED IN A MULLED	
WINE WITH GOAT CHEESE, CANDIED	
WALNUTS, SHAVED FENNEL TOSSED IN	N A
BALSAMIC VINAIGRETTE	

SALAD ADDITIONS

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





