



MENU



HAND HELD FAVORITES

CLASSIC CHICKEN SALAD 14

HOUSE MADE CHICKEN SALAD
WITH LETTUCE AND TOMATO ON
MARBLED RYE

CORNERED BEEF SPECIAL 15

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

ROAST BEEF SPECIAL 16

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

TURKEY AND BRIE 16

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

TUNA SPECIAL 14

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

CALIFORNIA TURKEY WRAP 16

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

SMOKED DUCK BÁNH MÌ 18

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 15

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



THE CHEESE BOARD



MENU

BRUNCH

GOOD MORNING QUICHE 11

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

HAKUNA FRITTATA 12

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

MONTE CRISTO 16

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

AVOCADO TOAST 12

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

CORNERED BEEF HASH 14

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

SOUPS

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

DESSERTS

CARROT CAKE 8
COOKIE 3

SALADS

CLASSIC CAESAR 11

ROMAINE LETTUCE, CROTONS, SHAVED
PARMESAN TOSSED IN CAESAR
DRESSING

GREEK GF 15

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

BEET THAT GF 14

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

POACHED PEAR GF 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

