

Fall / Winter Menu

Breakfast

Assorted Pastries - 1.50 / 2.50

Fresh Fruit Bowl - 3.50  

Seasonal cut fruit and berries.

Steel Cut Oats - 4.00 

Warmed with fresh milk of choice (whole, non-fat or almond) topped with shaved coconut, dried fruit, nuts, fresh berries, cinnamon and honey drizzle.

Greek Yogurt Parfait Cups - 5.00 

Layered with fresh berries, seasonal fruit compote and crunchy granola.

House Waffles - 5.00

Buttermilk-quinoa waffles dusted with powdered sugar and served with seasonal fruit compote.

Sweets

Seasonal Desserts - 3.50 / 4.50

House Baked Cookies - 1.50

Salads *Add grilled chicken to any salad for \$1 more*

Caesar Salad - 7.00

Chopped hearts of romaine, garlic croutons, parmesan cheese, grape tomatoes and caesar dressing.

Teriyaki-Sesame Salad - 7.00  

Shredded iceberg lettuce, crisp noodles, chopped peanuts, mandarin oranges and teriyaki-sesame dressing.

Hot Sandwiches *All sandwiches come with a seasonal side and can be served cold upon request*

Waffle Monte Cristo - 9.00

Country ham, roasted turkey breast and swiss cheese pressed between a buttermilk-quinoa waffle served with seasonal fruit jam.

Pesto Chicken - 9.00

Roasted, shredded, chicken breast mixed with basil pesto and sun dried tomato, topped with melted provolone served on ciabatta.

Albacore Tuna Salad Melt - 9.00

Albacore tuna with lemon zest, celery and mayo topped with melted white cheddar cheese, and pickled onions served on ciabatta.

Fire Roasted Vegetable Wrap - 9.00

Fire roasted seasonal vegetables with artichoke, tomato, feta spread on a spinach tortilla wrap.

Edible Art

Enjoy an afternoon espresso, delicious lunch, refreshing drink, light snack, or one of our specialties

Ahi Tuna Tartare - 8.50 / 12.50

Grade "A" yellow fin tuna cubed and mixed with fresh ginger, spicy ponzu and sesame seeds, finished with wasabi crème fraiche and mango surrounded by crisp wonton chips.

Pita Chips and Crostini with Dips - 6.00

Crunchy crostini and pita triangles served with 3 seasonal housemade dips.

Weekly Seasonal Specials

See our board for descriptions or ask one of our friendly staff.

Housemade Soup - 3.00 / 5.00

Served with warmed sliced bread.

Vegetarian Chili - 3.00 / 5.00

Served with warmed sliced bread.

Add beef short rib for \$1.00 more

House Baked Quiche - 8.00

Served with seasonal side.

Seasonal Salad - 8.00

Served with warmed sliced bread.

Hot Sandwich Special - 9.00

Served with seasonal side.

Hot Entree Special - 9.00

Served with seasonal side.



Artisanal Coffee

Moksha

Drip Coffee - 2.00 / 2.25 / 2.50

Espresso - 2.25

Macchiato - 2.75

Americano - 2.25

Cappuccino - 3.25

Latte - 3.75

Mocha - 4.25

Seasonal - 4.25

Tea

Assorted Numi Teas - 2.00

Milks

Whole Milk - 2.00

Non-Fat Milk - 2.00

Soy Milk - 2.50

Almond Milk - 2.50

Chocolate Milk - 2.50

Juices

OJ - 2.50

Apple - 2.50

Cranberry - 2.50

Iced Beverages

Add 2 pumps of flavored syrup for .50 more!

Iced Tea - 2.50

Lemonade - 3.00

Arnold Palmer - 2.75

Hibiscus-Mint Arnold Palmer - 3.25

House Sodas

Cherry Cola - 3.00

Raspberry "Mojito" - 3.00

Citrus Agua Fresca - 3.00

Seasonal - 3.00

Soda Water - 2.00

Wine - 9.00

Annabella Cabernet Sauvignon

Sequoia Grove Chardonnay

Bottled Beer - 5.00

Blue Moon Belgium Wheat

Lagunita's Czech Pilsner

Stone IPA

Allergen Key:



Gluten Free

Vegan