



## ▶ CAFE MENU ◀

Served Daily from 11:00am - 6pm

(We do our best to buy local and organic. We make everything in-house)

### ▶ PANINIS ◀ Served with a side of mixed greens with House dressing.

ARTISAN CLUB – Turkey, Pancetta (Italian bacon), Comte cheese, heirloom tomatoes, with mixed greens and garlic aioli on pain de mie.	13.50
ROSEMARY CHICKEN – Grilled chicken breast, aged Provolone, Pancetta, smoked paprika aioli on ciabatta	13.50
SPANISH TURKEY - Campo de Montalban Cheese (Cow, Sheep, and Goat's milk from Spain), turkey breast, chopped Marcona almonds, roasted red peppers, and aioli on ciabatta	13.50
TURKEY AND BRIE – Turkey breast, French Brie, sliced Granny Smith apples, pickled red onion and arugula on baguette	12.00
PROSCIUTTO AND BRIE BAGUETTE – Prosciutto di Parma and Brie with dijon aioli on baguette	12.50
ITALIAN TUNA MELT – Imported Italian Tuna, Double Crème Gouda, grilled artichoke hearts, capers and aioli on ciabatta	13.50
GRILLED ITALIAN VEGETABLE – Roasted sweet red peppers, grilled artichoke hearts, caramelized shallots, grilled zucchini, smoked paprika aioli, arugula, balsamic vinaigrette, Provolone on ciabatta	12.00
GARLIC ROASTED LAMB PANINI - Roasted lamb with rosemary and garlic, Greek feta, heirloom tomatoes, caramelized shallots, and mint aioli on baguette (weekends only)	13.50
MOZZARELLA PESTO – Local mozzarella, roasted tomatoes and housemade basil pesto on ciabatta	12.00
DUCK CONFIT – House made duck confit, Comte and fig jam on ciabatta.	13.50
1/2 sandwiches include: Rosemary Chicken, Italian Vegetable, Turkey and Brie, Grilled Cheese, with side salad (Caesar or Arugula) or soup	12.50

### ▶ GRILLED CHEESES ◀

TRUFFLE GRILLED CHEESE - Sottocenere with Cheddar on brioche	14.
THE CLASSIC - a blend of cheddars, including Ballard, on brioche	12.
THE AGC - Bacon and cheddar with sauteed apples and sage on brioche	12.
THE FRENCH – French Brie with sliced pears, toasted almonds drizzled with honey on baguette	12.
THE FARMSTEAD – Brie and Laura Chenel chevre with bacon, apples and fig jam on on baguette	12.

### ▶ COLD SANDWICHES ◀

• EGG SALAD - egg salad with dill, baby greens and heirloom tomatoes served on 9 grain	11.
• TURKEY AND CHEDDAR - roasted turkey, aged cheddar, mixed greens, heirloom tomatoes with dijon aioli served on cranberry walnut bread	13.
• CAPRESE - fresh mozzarella, heirloom tomatoes and basil with olive oil and balsamic reduction	12.
• SERRANO HAM AND GOUDA - Serrano Ham with aged gouda served with beer mustard on baguette	12.
• SALAMI & CHEESE - Sopressata with provolone and house-made bruschetta	11.

### ▶ SUNDAY BRUNCH ◀ (Sundays starting at 11am)

• LOX & BAGEL - smoked salmon, creme cheese, heirloom tomatoes, pickles onions and capers served on toasted bagel	13.
• TRUFFLE MAC AND CHEESE - Sottocenere with cheddar with macaroni	13.
• CROISSANT WITH BRIE - Toasted croissant filled with brie, fig jam and dried cranberries. Served with mixed greens or mixed berries	13.
• ARTISAN EGG SANDWICH - Fried eggs, campo cheese, avocado with spicy aioli on ciabatta (plus bacon, add \$2.)	11.
• CHEESE & MIMOSA FLIGHT - 3 cheese board paired with 3 flights of Mimosas	20.
• BLOODY MARY BAR	10.

## ► SALADS ◀

CHOPPED SALAD – Grilled chicken breast, hearts of palm, heirloom cherry tomatoes, chopped romaine with avocado and creamy lemon dressing, garnished with pistachios

Small 10. Large 13.50

KILLER COBB SALAD – Grilled chicken breast, applewood smoked bacon, heirloom cherry tomatoes, gorgonzola cheese, hard boiled egg and avocado, on chopped romaine and hearts of romaine served with creamy lemon dressing

Small 10. Large 13.50

AGED GOUDA SALAD – Beemster 30 month aged gouda, apples, marcona almonds and mixed greens served with honey balsamic dressing

Small 10. Large 13.50

CHINESE CHICKEN SALAD – Grilled chicken breast, julienne carrots, green onions, cilantro, wontons, and mandarin oranges served with sesame ginger dressing with sesame seeds.

Small 10. Large 13.50

FETA AND OLIVE SALAD – Manzanilla olives, imported Greek feta, grilled artichoke hearts, chicken breast on mixed greens with creamy lemon dressing

Small 10. Large 13.50

D'ANJOU PEAR AND DUCK CONFIT SALAD – Duck confit, D'anjou pears, caramelized walnuts on mixed greens with honey balsamic vinaigrette

13.50

BISTRO SALAD – Italian imported tuna with heirloom cherry tomatoes, grilled artichoke hearts, roasted red peppers on mixed greens with a parmesan crisp and honey balsamic vinaigrette.

13.50

ARUGULA SALAD – Arugula, Laura Chenel chevre, dried cranberries, and caramelized walnuts with honey balsamic vinaigrette.

12.00

## ► EXTRAS ◀

PB & J	6.	ADD A SIDE SALAD	3.
ROASTED TOMATO SOUP with grilled cheese crostini	6.	CASTELVETRANO OLIVES	5.
SOUP OF THE DAY	6.	MARCONA ALMONDS	5.
GLUTEN FREE BREAD	2.	JAMON SERRANO	7.
GLUTEN FREE PASTRIES	5.	PROSCIUTTO	7.
FETA / BACON / HAM / CHICKEN	3.	FINOCCHIONA	7.
POTATO SALAD	2.	/SOPRESSATA	7.
		PICKLES	2.

## ► CHEESE MENU ◀

### STARTERS

WARM BRIE PLATE – Warm brie served with crostinis, sliced apples, and dried fruit drizzled with honey. 12.

CAPRESE PLATE (or as a sandwich) - Bufala mozzarella, basil, heirloom tomatoes, drizzled with balsamic vinegar and olive oil. 12.

BURRATA - Savory - on arugula with heirloom tomatoes and basil pesto Italian - salami, olives and basil pesto 12

CHEESE BOARDS } All boards come with Marcona almonds, jam, honey, dried fruit and baguette.

3 CHEESE BOARD - Monger's Choice 20.

5 CHEESE BOARD - Monger's Choice 30.

5 CHEESE BOARD - Your Choice 35.  
(includes tasting with cheese monger)

CHARCUTERIE BOARD - Choose from prosciutto, speck, sopressata (salami), finocchiona (salami), and Serrano ham. Board served with Castelvetro olives, marinated artichokes, beer mustard, and baguette. 25.

ALEGRIA (JOY) - Spanish Cheeses 30.  
Idiazabal (sheep), Manchego (sheep) with Marcona almonds, and quince paste, and Garroxta (goat) with castelvetro olives.

JOIE DE VIVRE - French Cheeses 30.  
Delice de Bourgogne (cow) with elder flower syrup, June Autize (goat) with mixed berries, and Roquefort (sheep) with lavender and honey.

### RACLETTE PLATTER 12.

Roasted rosemary potatoes, baby greens, cornichons, and crostini served with gooey Raclette

### CHEESE BITES BOX 12.

2 cheeses (cheese of the day + brie), Marcona almonds, fruit, jam and baguette. Perfect when you are solo and wanting a bite of cheese.

### ANTIPASTO BOX 12.

Prosciutto, Sopressata, Slice of Parmigiano, Marinated Olives, Marinated Artichokes and Baguette