Fall & Winter Menu 2018-19

Cold Buffet Lunch Menu
Includes house made chips and cookies.
Also includes iced tea, lemonade and iced water.
($19 per person)

Includes One Salad

House Salad
local organic greens, radish, fennel, carrot, heirloom tomato
organic cucumber, the club balsamic vinaigrette (vn, gf)

Select One Signature Salad

Caesar Salad
little gem lettuce, local anacapa cheese, garlic crouton
house made caesar dressing

Satsuma Orange Salad
endive, local organic greens, fresh mint, medjool date, slivered almond
toasted orange vinaigrette (vn, gf, nuts)

Sweet Potato Kale Salad
butter lettuce, roasted red onion, pomegranate, chili flake
poppy seed dressing (vn, gf)

Asian Napa Cabbage Salad
edamame, jicama, lotus root chip, apricot ginger vinaigrette (vn, gf)

Organic Baby Arugula Salad
local organic greens, toasted almond, red apple, goat cheese, farro
fig balsamic dressing (v, nuts)

Select Three Sandwiches

Roasted Vegetable Pinwheel
red beet hummus, grilled butternut squash, goat cheese
spinach tortilla (v)

gf = made without gluten       v = vegetarian       vn = vegan       nuts = contains nuts
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Crisp Organic Tofu Shawarma
zucchini, portabella, bell pepper, spicy tahini sauce, house made pita (vn)

Prosciutto Fig Press
organic baby arugula, shaved red onion, house made ricotta, toasted ciabatta

House Roasted Turkey Sandwich
swiss, jalapeno cranberry jam, mixed green, ciabatta

Grilled Chicken Sandwich
roasted red bell pepper, walnut pesto, feta, frisée, sourdough hoagie (nuts)

Chargrilled Skirt Steak Sandwich
organic baby arugula, roasted onion, horseradish cream, brioche roll

Organic, Fair Trade Coffee & Tea
(add $3.50 per person)

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