Spring & Summer Menu 2019

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

Select One Green Salad

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

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

Select One Signature Salad

Market Vegetable
asparagus, organic carrot, grilled red onion, sunflower seed, garlic crouton
agave dijon mustard vinaigrette (vn)

Organic Baby Arugula & Kale
slivered almond, red apple, goat cheese, farro
fig balsamic vinaigrette (v, nuts)

Purple Cauliflower & Mango
organic baby spinach, caramelized red onion, spiced chickpea
mango tahini vinaigrette (vn)

Mediterranean
local green bean, feta, crispy artichoke, pickled shallot
kalamata olive vinaigrette (v)

Select Three Sandwiches

Grilled Vegetable Wrap
sundried tomato hummus, goat cheese, spinach tortilla (v)

Tofu Banh Mi
pickled carrot salad, thai basil chili aioli, cilantro, french baguette (vn)

gf = made without gluten  v = vegetarian  vn = vegan  nuts = contains nuts
House Roasted Turkey Sandwich
local organic greens, swiss, tomato, herb aioli, pretzel roll

Cured Salmon Sandwich
avocado, alfalfa sprout, cucumber, dill aioli, marble rye

Grilled Chicken Sandwich
santa barbara chipotle jack, organic mixed greens, applewood smoked bacon
orasted garlic aioli, sourdough hoagie

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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