

**STARTERS**

SOUP OF THE DAY \$6.50

CREAMY POLENTA \$9

fontina cheese, mitaki mushrooms and tomato fennel broth

AHI TUNA TARTAR \$12

ginger avocado puree, wasabi potato, tobiko caviar and house-made chips

ARTISAN CHEESE PLATE \$12

chef's selection of artisan cheeses based upon availability and taste.

SALADS

CAESAR SALAD \$9

classic with hearts of romaine, parmesan & reggiano cheeses served with crostini

MIXED GREENS SALAD \$9

strawberry vinaigrette, laurel chenal goat cheese, frisee, mache, red oak

BUTTER LETTUCE SALAD \$9

bosc pears, candied walnuts, gorgonzola dolce with buttermilk dressing

SANDWICHES & PANINI

ROASTED TURKEY CLUB SANDWICH \$9

shaved turkey, tomato, gem lettuce, avocado, bacon and swiss cheese

PORTOBELLA PANINI \$9

marinated portabella, roasted red bell peppers, arugula, artichoke aioli, pesto

CLASSIC BLT \$9

crisp sliced slab bacon, lettuce, fresh sliced tomato and mayonnaise,

PESTO CHICKEN PANINI \$10

sliced roast chicken with artichoke hearts, fontina, red onion & basil pesto

HAM & SWISS PANINI \$10

black forest ham with gruyere and whole grain mustard

CUBAN PANINI \$11

ham, roasted turkey, italian salami, pepper Jack cheese, cornichons, pepperoncinis, mayonnaise & dijon

**10" PIZZAS****CLASSIC MARGHERITA \$11**

fresh mozzarella, tomatoes & torn basil

HOUSE MADE SAUSAGE \$12

house sausage with sweet, fried peppers & onions

PROSCIUTTO & ARUGULA \$12

white pizza with prosciutto, arugula, wild mushrooms & parmesan

BACON AND MUSHROOM \$11

wild mushrooms, bacon and a poached egg

DESSERTS**MEYER LEMON CRÈME BRULÉE \$7**

with candied lemon garnish

STRAWBERRY SCONES \$7

with strawberry compote and chantilly cream

ORANGE CHOCOLATE GANACHE TART \$7

rich, dark chocolate with a hint of orange in a sweet pie crust

We offer a wide selection of Peet's Coffee, Tea and Espresso drinks