

breakfast

WEDNESDAY - SATURDAY
9am - 11:30am

SANDWICH

BREAKFAST NOOK SANDWICH 15

two fried eggs, pepper jack, sharp white cheddar and cilantro grilled between house bread served with bistro potatoes

BED HEAD BLT 19

two fried eggs, bourbon caramelized bacon, mixed greens, roma tomato and sharp white cheddar grilled between house bread served with bistro potatoes

OMELET

CLASSIC EGG OMELET 18

three silky eggs, sautéed Maitake mushrooms, onion and white cheddar with toasted house bread served with bistro potatoes (add bacon +5)

GREEK CLUB OMELET 16

three silky eggs, spinach, roma tomato and feta with toasted house bread served with bistro potatoes

VEG OMELET 20

three silky eggs, red & yellow peppers, zucchini, squash, Maitake mushrooms, sautéed onion and muenster w/ toasted house bread served with bistro potatoes

UP SIDE

TWO FREE RANGE EGGS 6

DOUBLE SMOKED BACON 8

ROASTED VEGGIES 7

BISTRO POTATOES 5

TOAST 5

plain, butter, sea salt, cinnamon sugar, preserves or honey on house bread (cream cheese, organic peanut butter or tahini +1)

ORGANIC YOGURT W/ BERRIES & NUTS 9

ORGANIC OATMEAL 6

multigrain with flax and a dollop of yogurt (add berries and nuts +3)

lunch

WEDNESDAY - SATURDAY
11:30 - 4:30pm

SANDWICH

SPICY LIFE-CHANGING BLT 18

sweet & spicy glazed bacon, arugula, avocado & roma tomatoes
with housemade srirachi cream served with potato chips

WHO YOU CALLIN' CHICKEN SANDWICH 16

oven roasted herb chicken, avocado, tomato, mixed greens and
housemade lemon herb mayo served with potato chips

CHICKEN SALAD SANDWICH 18

roasted herb chicken, cranberries, candied pecans, red onion, mixed greens and
blue cheese served with potato chips

THE VEG 18

sandwich featuring sautéed Maitake mushrooms, red & yellow peppers, zucchini, squash,
sautéed onions, arugula and goat cheese with balsamic dressing served with potato chips

GRILLED CHEESE PLEASE 16

pepper jack, white cheddar, muenster and dill served with potato chips

SALAD

CHICKEN PAILLARD SALAD 15

herb roasted chicken, charred cherry tomatoes and fresh parmesan over greens
w/ housemade croutons and balsamic grainy mustard vinaigrette

MAPLE WALNUT SALAD 18

toasted walnuts, feta, parsnips, carrots, radishes, fennel, red onion and triple smoked
bacon over mixed greens w/ housemade croutons and maple walnut vinaigrette
(add herb chicken +3 / add tofu +3)

SOUP

SIGNATURE FRENCH ONION 9

CHEF'S SOUP DU JOUR 8

seasonal

dinner

WEDNESDAY - SATURDAY
4:30 - 9pm

STARTER

BEET CARPACCIO 8

whipped chevre, candied walnuts, granny smith apple vinaigrette

KALE POTATO CROQUETTE 8

roasted red pepper romesco, almonds, bread crumbs

SALMON CRUDO 12

cured, candied orange peel, citrus, dill, pickled radish

ENTREE

PAN SEARED BEEF TENDERLOIN 36

pommes puree, roasted broccolini, blackberry rosemary compote, mashed potatoes
and brown butter hollandaise, served with side salad
Suggested wine pairing - Secret Cellars Cabernet

COQ AU VIN 28

pickled heirloom baby carrots, crimini mushrooms, lardon, polenta, served with side salad
Suggested wine pairing - Parducci Pinot Noir

PAN ROASTED SALMON 32

barley risotto, spinach laminate, cranberry gastrique, served with side salad
Suggested wine pairing - Serbal Malbec

BUTTERNUT SQUASH RAVIOLI 28

chevre bechamel, brown butter, roasted pumpkin seeds, served with side salad
Suggested wine pairing - Te Henga Sauvignon Blanc

SALAD

PAILLARD SALAD 12

charred cherry tomatoes and fresh parmesan over greens w/ housemade croutons and
balsamic grainy mustard vinaigrette (add steak +13, salmon +7, tofu +5)

DESSERT

ASK SERVER FOR TODAY'S SPECIALS

Wine

WHITE

glass | bottle

LA LUCA PROSECCO 10 | 32

Veneto, IT

SAN ANGELO PINOT GRIGIO 10 | 33

Tuscany, IT sustainable

TE HENGA SAUVIGNON BLANC 9 | 30

Marlborough, NZ

PARDUCCI CHARDONNAY 10 | 34

Mendocino, CA vegan, sustainable

**ST. JULIAN LATE HARVEST
RIESLING** 7 | 24

Paw Paw, MI

RED

glass | bottle

PARDUCCI PINOT NOIR 10 | 34

Mendocino, CA vegan, sustainable

**WILLAMETTE VALLEY VINEYARDS
FOUNDERS RESERVE PINOT NOIR** | 55

Willamette Valley, OR vegan, sustainable

SECRET CELLARS CABERNET 11 | 36

Paso Robles, CA

EXPERIENCE CABERNET | 56

Napa, CA

SERBAL MALBEC 10 | 34

Tupungato, AR

TRUE GRIT PETITE SIRAH | 42

Mendocino, CA vegan, organic, sustainable

DESSERT

3 oz pour

**BODEGA ZULETA DELGADO
CREAM SHERRY** 9

Jerez-Xérès-Sherry, SP