

Soups

Sweet Potato Soup 6.00
with Apple Chutney, Goat Cheese
and Candied Walnuts

Soup Du Jour 6.00

Combos

½ Featured Sandwich & Salad 13.50

½ Featured Sandwich & Cup of Soup 12.50

Cup of Soup and Salad 12.00

Salads

Garden Fricassee 13.00
Frisee, Baby Greens, Prosciutto, Gruyere,
Sunny-Side-Farm Egg & Vert Dressing

Sweet & Sour Kale 12.00
Baby Kale Greens, Fennel, Grapes,
Ricotta Salata & Agave Vinaigrette*

Roquefort & Pear 12.00
Winter Pears, Local Blue Cheese,
Candied Walnuts & Balsamic Vinaigrette

Chinese Chicken Salad 13.00
Napa Cabbage, Marinated Chicken,
Baby Greens, Crispy Wontons, Candied Cashews
& Ginger Sesame-Soy Dressing*

Sandwiches

Farm Raised Turkey Burger 13.00
Cheddar, Dill Pickle, Tomato, Red Onion,
Aioli & Butter Lettuce on House Challah

White Bean & Quinoa Burger 10.00
Roasted Tomato Jam, Feta, Red Onion
& Baby Kale on House Challah

Herb Breaded Pork Schnitzel 12.00
Radish Salad, Whole Grain Aioli
on Handmade Rye Bread

Olive Oil Poached Tuna Salad 11.00
Citrus Aioli, Served on Buttered French Roll

*All Sandwiches are served with Homemade
Chips and Breads

Kids

Grilled Cheese or PBJ, 6.00
Soda or Juice, and chips

Desserts

Frangelico Chocolate Mousse Cake, 5.00
Raspberries, 10 Year Chocolate Sauce

Baked to Order Cast Iron 5.00
Chocolate Chip Cookie,
50 Bean Vanilla Ice Cream

Beverages

Peet's Espresso

Espresso	Single 2.25	Double 3.75
Cappuccino	Single 4.00	Double 5.75
Latte	Single 4.00	Double 4.75
Mocha	Single 4.50	Double 5.95
Macchiato	Single 4.00	Double 4.75
Americano	Single 2.25	Double 3.75

Peet's Brewed Coffee 1.95

Assorted Hot Teas 2.45

Fresh Brewed Iced Tea 2.25

Bottled Water 5.00

Sparkling Water 5.00

Sodas 1.75

Specialty Beer 6.00

Domestic Beer 5.00

Red & White Wine by the Glass 8.00

INTRODUCING:

Executive Chef / Andrew Swanson

Sous Chef / Luis Matos

NasherCafe
by Wolfgang Puck