

EGGS YOUR WAY choice of two poached, sunny-side up, or scrambled free-range eggs, served with applewood-smoked bacon, sourdough toast, butter, & house-made seasonal preserves	12
BREAKFAST BURRITO free-range scrambled eggs, applewood-smoked bacon, pork sausage, gruyère cheese, onions, roasted potatoes, & bell peppers, topped with house-made red sauce & sliced avocado	14
FARMHOUSE PANINI applewood-smoked bacon, scrambled free-range eggs, & white cheddar cheese on panini-pressed ciabatta, served with fruit	12
FORAGER PANINI pork sausage, sautéed mushrooms, scrambled free-range eggs, fontina cheese, & tapatio on panini-pressed ciabatta, served with fruit	12
BRIOCHE SANDWICH two fried free-range eggs, applewood-smoked bacon, heirloom tomatoes, sharp cheddar, & garlic aioli on toasted buttery brioche bread • add avocado for 3.00	13
EGGS BENEDICT two poached free-range eggs, canadian bacon, & hollandaise sauce on a toasted english muffin, served with a parmesan arugula side salad & fruit	13
EGGS FLORENTINE two poached free-range eggs, spinach, & hollandaise sauce on a toasted english muffin, served with a parmesan arugula side salad & fruit	13
SPINACH & MUSHROOM OMELETTE free-range eggs with spinach, mushrooms, & goat cheese, served with a parmesan arugula side salad	12
QUICHE OF THE DAY served with a parmesan arugula side salad	12
POACHED EGG TOAST two free-range poached eggs, sliced avocado, & chili flakes on grilled country sourdough, served with a parmesan arugula salad	15
AVOCADO & BURRATA TOAST crushed avocado, heirloom tomatoes, burrata cheese, & basil on grilled country sourdough	15
BAGEL & LOX choice of plain or onion bagel, atlantic smoked salmon, cream cheese, & heirloom tomatoes, with cucumbers, red onions, & capers on the side	16
PANCAKES creamy nutella, fresh strawberries, & strawberry whipped cream, dusted with powdered sugar	14
TOAST fresh baguette with butter & house-made seasonal preserves	5

- add egg white substitution to any order for an additional 4.00
- add mary's free-range chicken to any order for an additional 4.00

RIGHT START chia, flax, & hemp seeds, pistachios, greek yogurt, & organic seasonal fruit	12
FRESH FRUIT selection of organic seasonal fruit • add yogurt and honey 2.00	8
GRANOLA house made granola with your choice of whole milk or greek yogurt & honey • add seasonal organic fruit for 3.00 • sub almond milk or soy milk 2.00	10
OATMEAL with dried cherries & steamed milk • add slivered almonds for 1.00 • sub almond milk or soy milk 2.00	8

espresso bar

*ALL ESPRESSO DRINKS ARE MADE WITH INTELLIGENTSIA BLACK CAT ESPRESSO

ESPRESSO	3.5
AMERICANO	3.5
MACCHIATO	4
GIBALTAR	4
CAPPUCCINO	4
LATTE	4
VANILLA LATTE	4.5
MOCHA LATTE	4.5
CHAI TEA LATTE	4.5
DIRTY CHAI LATTE	5.5
MATCHA LATTE	5.5
ICED MATCHA BLAST	5.5
TEA LATTE	4
HOT TEA	3
HOT CHOCOLATE	3.5
VANILLA STEAMER	3.5

*please ask for our complete tea selection

pour over coffee

INTELLIGENTSIA HOUSE BLEND OR DECAF COFFEE	4
SINGLE ORIGIN	5

cheese and charcuterie

SELECTION OF 3 CHEESES with accompaniments	15
SELECTION OF 5 CHEESES with accompaniments	25
CHARCUTERIE PLATE with accompaniments	17
CHEESE & CHARCUTERIE PLATE with accompaniments	25

refreshments

ICED TEA • BLACK • GREEN MINT • HERBAL	3.75
HOUSE-MADE LEMONADE	4
FRESH FRUIT AGUA FRESCA	4
ORANGE JUICE	5
MIMOSA • PROSECCO & ORANGE JUICE	12
BELLINI • PROSECCO & PEACH PUREE	13

beer

HOFBRÄU ORIGINAL LAGER	6
ABITA SPRINGS AMBER ALE	7

wine

sparkling

SOMMARIVA, PROSECCO Veneto, Italy	12/48
LOUIS ROEDERER, CHAMPAGNE Champagne, France	98

rosé

DOMAINE DE FONTSAINTE Corbières, France	12/48
WHISPERING ANGEL Côtes de Provence, France	14/56 1/2 Bottle 26
DOMAINES OTT Côtes de Provence, France	95

white

GROTH, SAUVIGNON BLANC Napa, California	13/52
DOMAINE DU SALVARD, SAUVIGNON BLANC Cheverny, France	12/48
BERONIA, VERDEJO Rueda, Spain	12/48
WHITE WINE FLIGHT	15

red

HITCHING POST, PINOT NOIR “HOMETOWN” Central Coast, California	13/52
RIGHT HAND MAN, SYRAH Central Coast, California	13/52
J. WILKES, CABERNET SAUVIGNON Paso Robles, California	15/60
PESSIMIST, RED BLEND Paso Robles, California	15/60
RED WINE FLIGHT	15

olive & thyme



lunch • sandwiches

SPICY CHICKEN mary's free-range chicken, spicy harissa mayonnaise, havarti cheese, avocado, red onion, & cilantro, on panini-pressed ciabatta	14
CHICKEN PESTO mary's free-range chicken, roasted bell peppers, pickled fresno chilis, pickled red onions, fresh mozzarella, & pesto mayonnaise on panini-pressed sourdough	15
CHICKEN CAPRESE mary's free-range chicken, fresh mozzarella, tomatoes, basil, & pesto mayonnaise, on panini-pressed ciabatta	14
FRIED CHICKEN fried mary's free-range chicken, spicy jalapeño coleslaw, & harissa aioli on a toasted brioche bun	16
CRANBERRY CHICKEN SALAD house-made cranberry chicken salad & butter lettuce on grilled cranberry-walnut bread	15
ROASTED TURKEY turkey, sundried tomatoes, avocado, havarti cheese, & pesto mayonnaise on panini-pressed ciabatta	14
TURKEY CLUB turkey, applewood-smoked bacon, avocado, tomatoes, romaine lettuce, & cilantro mayonnaise on grilled country sourdough	15
LEMON TURKEY turkey, house-preserved lemons, arugula, parsley, & garlic aioli on grilled rosemary bread	13
MAMA'S TURKEY turkey, tomatoes, butter lettuce, swiss cheese, pickles, mayonnaise, & mustard on grilled whole-grain	15
BRAISED SHORT RIB SANDWICH all-natural braised short rib, horseradish crème fraîche, & caramelized onions on grilled country sourdough	16
B.A.T. applewood-smoked bacon, avocado, heirloom tomatoes, & mayonnaise on grilled sourdough	12
TUNA SALAD tuna salad, romaine lettuce, tomatoes, red onions, & mayonnaise on grilled whole-grain	13
AVOCADO & BURRATA TOAST crushed avocado, heirloom tomatoes, burrata cheese, & basil on grilled country sourdough	15
GRILLED VEGETABLE grilled carrots, red bell peppers, squash, zucchini, mushrooms, onions, & goat cheese on panini-pressed ciabatta, served with house-made secret sauce	12
GRILLED CHEESE gruyère, fontina, & white cheddar cheeses on panini-pressed sourdough • add applewood-smoked bacon 4.00 • add mary's free-range chicken 4.00 • add blue cheese 2.00 • add heirloom tomatoes 3.00 • add short rib 6.00	12
"LET'S BE FRANK" ALL-ORGANIC BEEF HOT DOG served with ketchup & dijon mustard • add sauerkraut 1.00 • add grilled onions 1.00 • add shredded white cheddar 1.50	10

bowls *please no substitutions on bowls

SANTA FE BOWL warm mary's free-range chicken, cilantro rice, black beans, fresh corn, house-made avocado pico de gallo, & hand-cut tortillas with creamy cilantro dressing	15
VEGAN BOWL brown rice, roasted carrots & peppers, charred broccoli & cabbage, & pickled ginger with ginger sesame dressing	14
• add avocado 3.00 • add mary's free-range chicken 4.00 • add grilled salmon 9.00	

salads & soups

CHOPPED SALAD romaine & iceberg lettuces, garbanzo beans, tomatoes, celery, pepperoncini, parmesan, scallions, parsley, & basil tossed in oregano vinaigrette • add mary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00	13
FATTOUSH SALAD romaine lettuce, tomatoes, cucumbers, feta, dill, parsley, mint, & smoky pita chips tossed in lemon garlic vinaigrette • add mary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00	13
CHOPPED KALE SALAD black kale, radicchio, cannellini beans, pistachios, avocado, parmesan, & cucumbers tossed in champagne vinaigrette • add mary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00	14
CAESAR SALAD romaine lettuce, parmesan reggiano, & hand-torn croûtons, tossed in caesar dressing • add mary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00	13
BEETS & GREENS SALAD a composed salad of fresh spinach, roasted red & golden beets, garbanzo beans, cucumbers, candied walnuts, feta cheese, & dijon vinaigrette on the side • add mary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00	14
COBB SALAD a composed salad of romaine & iceberg lettuces, mary's free-range chicken, applewood-smoked bacon, avocado, free-range egg, blue cheese, tomato, & spicy russian dressing on the side	15
CRISPY CHINESE CHICKEN SALAD romaine lettuce, red & green cabbage, mary's free-range chicken, carrots, scallions, cilantro, & fried wontons tossed in creamy peanut dressing	14
TUNA & KALE SALAD green kale, arugula, oil-packed tuna, white beans, cherry tomatoes, red onions, & scallions tossed in meyer lemon dressing	12
GREEN GODDESS CHICKEN AVOCADO PLATE green goddess chicken salad, chili-dusted grilled avocado, grilled lime, served with a side of sourdough toast & parmesan arugula salad tossed in meyer lemon dressing	15
HUMMUS BOARD house-made hummus, sliced free-range egg, cucumbers, tomatoes, & garbanzo beans, sprinkled with fleur de sel & served with pita bread	12
SOUP OF THE DAY	7
*finely chopping any salad is subject to a 2.00 fee	

in the case *please check the case for seasonal items & specials

small / medium / large	5 / 10 / 15
TRIO OF CASE SALADS served with pita bread	15
MEDITERRANEAN PLATE hummus, harissa, tzatziki, & pita	13
MEZZA PLATTER hummus, harissa, cured olives, house-made pickles, & feta	13

cheese and charcuterie

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SELECTION OF 5 CHEESES with accompaniments	25
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AMERICANO	3.5
MACCHIATO	4
GIBALTAR	4
CAPPUCCINO	4
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VANILLA LATTE	4.5
MOCHA LATTE	4.5
CHAI TEA LATTE	4.5
DIRTY CHAI LATTE	5.5
MATCHA LATTE	5.5
ICED MATCHA BLAST	5.5
TEA LATTE	4
HOT TEA	3
HOT CHOCOLATE	3.5
VANILLA STEAMER	3.5

*please ask for our complete tea selection

pour over coffee

INTELLIGENTSIA HOUSE BLEND OR DECAF COFFEE	4
SINGLE ORIGIN	5

refreshments

ICED TEA •BLACK• GREEN MINT• HERBAL	3.75
HOUSE-MADE LEMONADE	4
FRESH FRUIT AGUA FRESCA	4
ORANGE JUICE	5
MIMOSA •PROSECCO & ORANGE JUICE	12
BELLINI •PROSECCO & PEACH PUREE	13

wine

sparkling	
SOMMARIVA, PROSECCO Veneto, Italy	12/48
LOUIS ROEDERER, CHAMPAGNE Champagne, France	98
rosé	
DOMAINE DE FONTSAINTE Corbières, France	12/48
WHISPERING ANGEL Côtes de Provence, France	14/56 1/2 Bottle 26
DOMAINES OTT Côtes de Provence, France	95
white	
GROTH, SAUVIGNON BLANC Napa, California	13/52
DOMAINE DU SALVARD, SAUVIGNON BLANC Cheverny, France	12/48
BERONIA, VERDEJO Rueda, Spain	12/48
WHITE WINE FLIGHT	15
red	
HITCHING POST, PINOT NOIR “HOMETOWN” Central Coast, California	13/52
RIGHT HAND MAN, SYRAH Central Coast, California	13/52
J. WILKES, CABERNET SAUVIGNON Paso Robles, California	15/60
PESSIMIST, RED BLEND Paso Robles, California	15/60
RED WINE FLIGHT	15

beer

HOFBRÄU ORIGINAL LAGER	6
ABITA SPRINGS AMBER ALE	7

MARINATED OLIVES	6
with marcona almonds	
SPINACH & ARTICHOKE DIP	12
with parmesan cheese & crostini	
GRILLED ARTICHOKE	12
served with a lemon garlic aioli	
DEVILED EGGS	12
with candied bacon & jalapeño	
BACON WRAPPED DATES	12
stuffed with st. agur blue cheese, with walnuts & honey	
LAMB MEATBALLS	12
with tomato, manchego cheese, gremolata, & toasted baguette	
FRIED SQUASH BLOSSOMS	13
stuffed with mozzarella & ricotta cheese, served with pomodoro sauce	
ROASTED CAULIFLOWER	14
with pine nut puree, salsa verde, pine nut, & currant relish	
HUMMUS FLIGHT	14
grilled pita bread with hummus, english pea hummus, & roasted pepper hummus	
ROASTED BRUSSELS SPROUTS & BURRATA	15
with parmesan reggiano & bread crumbs	
AVOCADO & BURRATA TOAST	15
crushed avocado, heirloom tomatoes, burrata cheese, & basil on grilled country sourdough	
POACHED EGG TOAST	15
two free-range poached eggs, sliced avocado, & chili flakes, on grilled country sourdough, served with a parmesan arugula salad	
CHEESE & CHARCUTERIE PLATE	25
with accompaniments	
sides	
BROCCOLINI with garlic & chili flakes	9
HOUSE-MADE FRIES	7
ROASTED BRUSSELS SPROUTS	9
MASHED POTATOES	8

salads & soups

POACHED EGG & BUTTER LETTUCE SALAD	14
butter lettuce, avocado, english peas, & croutons, tossed in a green goddess dressing	
• add mary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00	
CAESAR SALAD	13
romaine lettuce, hand-torn croutons, & parmesan reggiano, tossed in caesar dressing	
• add mary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00	
FATTOUSH SALAD	13
romaine lettuce, tomatoes, cucumbers, feta, dill, parsley, mint, & smoky pita chips, tossed in a lemon garlic vinaigrette	
• add mary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00	
BEETS & GREEN SALAD	14
a composed salad of fresh spinach, roasted red & golden beets, garbanzo beans, cucumbers, candied walnuts, feta cheese, & dijon vinaigrette served on the side	
• add mary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00	
CHOPPED KALE SALAD	13
kale, radicchio, cucumbers, cannellini beans, pistachios, avocado, & parmesan, tossed in a champagne vinaigrette dressing	
• add mary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00	
SOUP OF THE DAY	7

entrees

ALL-AMERICAN BURGER	16
USDA certified angus beef, yellow cheddar cheese, tomatoes, lettuce, pickles, onions, ketchup, & mayonnaise, served with house-made french fries	
ROASTED MARY'S CHICKEN BREAST	25
roasted half chicken served with a parmesan arugula salad, french fries, & garlic aoili	
BUCATINI	17
with ragu bolognese	
CHICKEN PICATTA	24
with mashed potatoes, preserved lemons, capers & a parmesan arugula salad	
LINGUINE & SHRIMP	26
fresh shrimp, in a butter lemon sauce with chili flakes & grated parmesan	
HOUSEMADE POTATO GNOCCHI	19
chanterelle mushrooms, brown butter, celery root puree, breadcrumbs & parmesan	
PENNE & HOUSEMADE FENNEL SAUSAGE	18
with a creamy white wine sauce, chili flakes & parmesan	
SPAGHETTI WITH BURRATA CHEESE	18
with pancetta, multi tomatoes, & chili flakes, topped with breadcrumbs	
MARY'S FRIED CHICKEN	22
with mashed potatoes & broccolini	
CATCH OF THE DAY	M.P.



WINE

sparkling

SOMMARIVA, PROSECCO Veneto, Italy	12/48
LOUIS ROEDERER, CHAMPAGNE Champagne, France	98

rosé

DOMAINE DE FONTSAINTE Corbières, France	12/48
WHISPERING ANGEL Côtes de Provence, France	14/56 1/2 Bottle 26
DOMAINES OTT Côtes de Provence, France	95

white

GROTH, SAUVIGNON BLANC Napa, California	13/52
DOMAINE DU SALVARD, SAUVIGNON BLANC Cheverny, France	12/48
BERONIA, VERDEJO Rueda, Spain	12/48
WHITE WINE FLIGHT	15

red

HITCHING POST, PINOT NOIR "HOMETOWN" Central Coast, California	13/52
RIGHT HAND MAN, SYRAH Central Coast, California	13/52
J. WILKES, CABERNET SAUVIGNON Paso Robles, California	15/60
PESSIMIST, RED BLEND Paso Robles, California	15/60
RED WINE FLIGHT	15

beer

HOFBRÄU ORIGINAL LAGER	6
ABITA SPRINGS AMBER ALE	7

EGGS YOUR WAY choice of two poached, sunny-side up, or scrambled free-range eggs, served with applewood-smoked bacon, sourdough toast, butter, & house-made seasonal preserves	12
BREAKFAST BURRITO free-range scrambled eggs, applewood-smoked bacon, pork sausage, gruyère cheese, onions, roasted potatoes, & bell peppers, topped with house-made red sauce & sliced avocado	14
FARMHOUSE PANINI applewood-smoked bacon, scrambled free-range eggs, & white cheddar cheese on panini-pressed ciabatta, served with fruit	12
FORAGER PANINI pork sausage, sautéed mushrooms, scrambled free-range eggs, fontina cheese, & tapatio on panini-pressed ciabatta, served with fruit	12
BRIOCHE SANDWICH two fried free-range eggs, applewood-smoked bacon, heirloom tomatoes, sharp cheddar, & garlic aioli on toasted buttery brioche bread • add avocado for 3.00	13
EGGS BENEDICT two poached free-range eggs, canadian bacon, & hollandaise sauce on a toasted english muffin, served with a parmesan arugula side salad & fruit	13
EGGS FLORENTINE two poached free-range eggs, spinach, & hollandaise sauce on a toasted english muffin, served with a parmesan arugula side salad & fruit	13
SPINACH & MUSHROOM OMELETTE free-range eggs with spinach, mushrooms, & goat cheese, served with a parmesan arugula side salad	12
QUICHE OF THE DAY served with a parmesan arugula side salad	12
POACHED EGG TOAST two free-range poached eggs, sliced avocado, & chili flakes on grilled country sourdough, served with a parmesan arugula salad	15
BAGEL & LOX choice of plain or onion bagel, atlantic smoked salmon, cream cheese, & heirloom tomatoes, with cucumbers, red onions, & capers on the side	16
RIGHT START chia, flax, & hemp seeds, pistachios, greek yogurt, & organic seasonal fruit	12
FRESH FRUIT selection of organic seasonal fruit • add yogurt and honey 2.00	8
GRANOLA house made granola with your choice of whole milk or greek yogurt & honey • add seasonal organic fruit for 3.00 • sub almond milk or soy milk 2.00	10
OATMEAL with dried cherries & steamed milk • add slivered almonds for 1.00 • sub almond milk or soy milk 2.00	8
TOAST fresh baguette with butter & house-made seasonal preserves	5
PANCAKES creamy nutella, fresh strawberries, & strawberry whipped cream, dusted with powdered sugar • add egg white substitution to any order for an additional 4.00 • add mary's free-range chicken to any order for an additional 4.00	14

SEASONAL FRUIT FRENCH TOAST buttery brioche, organic seasonal fruit, & house-made whipped cream, dusted with powdered sugar	14
THE O&T BREAKFAST SANDWICH one over-easy free-range egg, applewood-smoked bacon, white cheddar, & arugula on a toasted english muffin, served with a parmesan arugula side salad	11
SHORT RIB HASH all-natural braised short rib, onions, applewood-smoked bacon, & roasted potatoes, topped with two over-easy free-range eggs & sriracha	14
HUEVOS RANCHEROS choice of two poached, sunny-side up, or scrambled free-range eggs with roasted picadillo, queso fresco, avocado, cilantro, tomatillo sauce, & refried beans atop lightly crisped tortillas	14

salads

CHOPPED SALAD romaine & iceberg lettuces, garbanzo beans, tomatoes, celery, pepperoncini, parmesan, scallions, parsley, & basil tossed in oregano vinaigrette • add mary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00	13
FATTOUSH SALAD romaine lettuce, tomatoes, cucumbers, feta, dill, parsley, mint, & smoky pita chips tossed in lemon garlic vinaigrette • add mary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00	13
CHOPPED KALE SALAD black kale, radicchio, cannellini beans, pistachios, avocado, parmesan, & cucumbers tossed in champagne vinaigrette • add mary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00	14
CAESAR SALAD romaine lettuce, parmesan reggiano, hand-torn croûtons, tossed in caesar dressing • add mary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00	13
BEETS & GREENS SALAD a composed salad of fresh spinach, roasted red & golden beets, garbanzo beans, cucumbers, candied walnuts, feta cheese, & dijon vinaigrette on the side • add mary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00	14
COBB SALAD a composed salad of romaine & iceberg lettuces, mary's free-range chicken, applewood-smoked bacon, avocado, free-range egg, blue cheese, tomato, & spicy russian dressing on the side	15
CRISPY CHINESE CHICKEN SALAD romaine lettuce, red & green cabbage, mary's free-range chicken, carrots, scallions, cilantro, & fried wontons tossed in creamy peanut dressing	14
GREEN GODDESS CHICKEN AVOCADO PLATE green goddess chicken salad, chili-dusted grilled avocado, grilled lime, served with a side of sourdough toast & parmesan arugula salad tossed in meyer lemon dressing	15
SOUP OF THE DAY *fine chopping of any salad is subject to a 2.00 fee	7

sides

breakfast potatoes 5.00	sliced heirloom tomatoes 3.00	grilled salmon 9.00
french fries 7.00	bacon or sausage 4.00	side of eggs 5.50
avocado 3.00	smoked salmon 7.00	side of egg whites 6.50



sandwiches

SPICY CHICKEN mary's free-range chicken, spicy harissa mayonnaise, havarti cheese, avocado, red onion, & cilantro, on panini-pressed ciabatta	14
CHICKEN PESTO mary's free-range chicken, roasted bell peppers, pickled fresno chilis, pickled red onions, fresh mozzarella, & pesto mayonnaise on panini-pressed sourdough	15
CHICKEN CAPRESE mary's free-range chicken, fresh mozzarella, tomatoes, basil, & pesto mayonnaise, on panini-pressed ciabatta	14
FRIED CHICKEN fried mary's free-range chicken, spicy jalapeño coleslaw, & harissa aioli on a toasted brioche bun	16
CRANBERRY CHICKEN SALAD house-made cranberry chicken salad & butter lettuce on grilled cranberry-walnut bread	15
ROASTED TURKEY turkey, sundried tomatoes, avocado, havarti cheese, & pesto mayonnaise on panini-pressed ciabatta	14
TURKEY CLUB turkey, applewood-smoked bacon, avocado, tomatoes, romaine lettuce, & cilantro mayonnaise on grilled country sourdough	15
LEMON TURKEY turkey, house-preserved lemons, arugula, parsley, & garlic aioli on grilled rosemary bread	13
MAMA'S TURKEY turkey, tomatoes, butter lettuce, swiss cheese, pickles, mayonnaise, & mustard on grilled whole-grain	15
BRAISED SHORT RIB SANDWICH all-natural braised short rib, horseradish crème fraîche, & caramelized onions on grilled country sourdough	16
B.A.T. applewood-smoked bacon, avocado, heirloom tomatoes, & mayonnaise on grilled sourdough	12
TUNA SALAD tuna salad, romaine lettuce, tomatoes, red onions, & mayonnaise on grilled whole-grain	13
AVOCADO & BURRATA TOAST crushed avocado, heirloom tomatoes, burrata cheese, & basil on grilled country sourdough	15
GRILLED VEGETABLE grilled carrots, red bell peppers, squash, zucchini, mushrooms, onions, & goat cheese on panini-pressed ciabatta, served with house-made secret sauce	12
GRILLED CHEESE gruyère, fontina, & white cheddar cheeses on panini-pressed sourdough • add applewood-smoked bacon 4.00 • add mary's free-range chicken 4.00 • add blue cheese 2.00 • add heirloom tomatoes 3.00 • add short rib 6.00	12
"LET'S BE FRANK" ALL-ORGANIC BEEF HOT DOG served with ketchup & dijon mustard • add sauerkraut 1.00 • add grilled onions 1.00 • add shredded white cheddar 1.50	10
ALL-AMERICAN BURGER USDA certified angus beef, white cheddar cheese, tomatoes, lettuce, pickles, onions, ketchup, & mayonnaise, served with house-made french fries	16

cheese and charcuterie

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CHARCUTERIE PLATE with accompaniments	17
CHEESE & CHARCUTERIE PLATE with accompaniments	25

wine

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red

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RED WINE FLIGHT	15

beer

HOFBRÄU ORIGINAL LAGER	6
ABITA SPRINGS AMBER ALE	7

refreshments

ICED TEA • BLACK • GREEN MINT • HERBAL	3.75
HOUSE-MADE LEMONADE	4
FRESH FRUIT AGUA FRESCA	4
ORANGE JUICE	5
MIMOSA • PROSECCO & ORANGE JUICE	12
BELLINI • PROSECCO & PEACH PUREE	13

*for additional beverages please see our grab and go refrigerator