

LET'S BEGIN

French Onion Soup

cup 4.25 bowl 5.25

A hearty broth, lots of simmered onions and layers of Swiss cheese.

Soup of the Day

cup 3.25 bowl 4.25

Our ever-popular soups are always homemade.

House Green Salad 5.25

Mixed greens, carrots, red cabbage, cucumber, tomatoes, sprouts and croutons.

Hummus 7.50

With grilled pita triangles.

Pan-fried Pierogies 7.95

With caramelized onions.

Baked Fontina 8.95

With olive oil, garlic, sun dried tomatoes and thyme served with french bread.

Creamy Spinach & Artichoke Dip 7.95

Three cheeses, spinach and artichokes served warm with flatbread crackers.

Guac & Brie Melt 7.50

A crusty French baguette is filled with guacamole, sun dried tomatoes, herbs and brie cheese then broiled 'til hot and bubbly.

PANINI

Galileo 10.50

Grilled chicken & roasted red peppers, Swiss cheese and smoked mozzarella with garlic mayo on grilled cheddar-jalapeno bread.

Luciano 10.50

Roast beef, creamy brie cheese and mushrooms grilled on French bread and served with au jus for dipping.

Turkey & Brie 10.50

Smoked turkey and brie cheese with fig jam on grilled olive bread.

Farmer's Market 10.50

Roasted portobello mushroom, tomatoes, spinach and goat cheese on grilled wheat bread.

Sierra 10.50

Artichokes, asparagus, caramelized onions, arugula and Swiss with honey mustard on grilled sourdough.



HOUSE FAVORITES

Grilled Chicken & Rice Wrap 10.50

Grilled chicken and rice with Swiss cheese, garlic mayo, roasted red peppers, sour cream & salsa rolled in a wrap and grilled till golden.

Raspberry Chipotle Turkey Wrap 10.50

Smoked turkey, havarti, bacon, red onion & a raspberry chipotle sauce in a grilled wrap.

Antipasto Wrap 9.95

Ham, smoked mozzarella cheese, lettuce, tomato, roasted red peppers, marinated artichoke hearts and honey mustard in a wrap.

Falafel Wrap 10.50

Homemade falafel in a wrap lined with hummus, greens, tomato, cucumber and sweet chili sauce.

Smoked Salmon Wrap 11.95

Sliced smoked salmon, goat cheese, bacon, greens, tomato, red onion, guacamole and sprouts in a wrap.

Hummus Wrap 9.95

A wrap filled with hummus, tomato, spinach, cucumber, roasted red peppers, artichoke hearts, feta and a drizzle of basil vinaigrette.

The Ultimate Chicken Sandwich 10.50

Grilled chicken breast, crisp bacon, smoked mozzarella, red onion, lettuce and tomato served on a French baguette with a robust ranch dressing.

Tuna Croissant 9.95

Our tuna salad on a croissant with lettuce, tomato, sliced hard boiled egg and sweet pickles.

A WELL DRESSED SALAD

Add a French Baguette for 2.25

Chicken & Sundried Tomato Salad 11.95

Grilled tender chicken, sun dried tomatoes, red onion, roasted red peppers, black olives, and walnuts served on a bed of mixed greens topped with our house vinaigrette.

Chardonnay Salad 11.95

A spinach salad with dried apricots and cranberries, fresh berries, a sliced grilled chicken breast and a warm walnut-cruste goat cheese medallion drizzled with a sweet poppy seed dressing.

Curry Chicken Salad 10.95

White meat chicken tossed with a touch of curry, celery, raisin and mayonnaise, served as a plate with greens, tomato, pickle, cottage cheese and flatbread crackers.

Souvlaki Salad 11.95

A salad of grilled chicken, chopped romaine, red onion, kalamata olives, tomato and feta on a warm pita round with tzatziki sauce.

A "Caesarish" Salad 11.95

Grilled chicken, pancetta crisps, red onion, hard cooked egg, yellow cherry tomato and croutons tossed with creamy caesar served over romaine leaves with grated parmesan.

Oriental Chicken Salad 11.95

Cold peanut-sesame noodles with carrot, red peppers, scallion, cucumber and snow pea match sticks with sliced grilled chicken.

Citrus Duck Salad 12.95

Baby spinach, cranberries, oranges, pecans, goat cheese and duck confit with a citrus-poppy seed vinaigrette.

Mediterranean Salad 11.95

Balsamic marinated white beans, artichoke, fennel, tomato, onion, roasted red peppers, asparagus and feta atop baby spinach with grilled olive bread.

Crabcakes & Greens 11.95

Two broiled Maryland Crabcakes set atop a field of vinaigrette dressed greens and served with sliced tomato, cucumbers and a creamy roasted red pepper sauce.

Shrimp & Fennel Salad 12.95

Grilled shrimp and crispy prosciutto with sliced fennel and artichokes tossed with mustard vinaigrette dressed arugula and shaved parmesan.

Smoked Salmon Salad 11.95

Sliced smoked salmon and homemade rosemary bagel chips with vinaigrette dressed arugula, red onion, cucumber and tomato.

Saratoga Scallop Salad 13.50

Chili-orange glazed sea scallops over greens tossed with red onion, orange segments, shaved parmesan, olive oil and cracked black pepper.