

## **Sandwiches**

### **Angus Cheeseburger \$8**

*Angus beef, choice of: cheddar, provolone, monterey jack; Bibb lettuce, tomato, mustard aioli, Bread and Cie artisan bun.*

### **Grilled Chicken Sandwich \$9**

*Natural chicken breast, wilted spinach, romano cheese, roasted sweet pepper, lemon garlic aioli, Bread and Cie artisan bun.*

### **Crispy Buffalo Chicken Grilled Cheese \$9**

*Breaded and fried natural chicken breast, buffalo aioli, pickled onions, Bread and Cie sourdough.*

### **Fried Green Tomato Grilled Cheese(subject to seasonality)(vegetarian) \$9**

*Fried green tomatoes, cheddar, mustard aioli, Bread and Cie sourdough.*

### **Roasted Pepper Sandwich (vegetarian) \$9**

*Roasted bell and mini peppers, hummus, caramelized onion, sprouts, avocado(when available).*

### **Blackened Tilapia Sandwich \$10**

*Lettuce, tomato, mustard aioli, Bread and Cie gourmet bun.*

### **Autumn Pork Burger \$9**

*Ground pork patty, roasted apples spiced with nutmeg and allspice, apple fennel slaw, mustard aioli, Bread and Cie gourmet bun.*

### **”BLT” \$9**

*Slow cooked pork belly, smoked tomato jam, bibb lettuce, mustard aioli, Bread and Cie gourmet bun.*

### **Top Sirloin Sandwich \$11**

*Shaved slow roasted top sirloin, caramelized onion and roasted jalapenos, jack cheese, pickled onion or kale, mustard aioli,*

## **Turkey Melt \$9**

*Hand sliced turkey breast, gooey provolone, apple fennel coleslaw, tomato, pickled onion, Bread and Cie artisan bun.*

## **Open Faced Meatball Sandwich \$9**

*Beef meatballs, marinara, pecorino, basil.*

## **Turkey Deli Sandwich (cold cut sandwich)\$8**

*Hand sliced turkey, provolone, lettuce, tomato, onion, mustard aioli, Bread and Cie sourdough*

## **Tacos and Burritos**

### **Chile Coconut Shrimp Tacos \$12**

*Wild Caught Pacific Shrimp spiced then sautéed in coconut milk, pico de gallo, lime cream, cilantro, cabbage, queso fresco.*

### **Smoked Chicken Tacos \$9**

*Smoked and shredded chicken, roasted corn pico de gallo, black bean puree, sriracha cream, cilantro, lettuce, queso fresco.*

### **Pork Belly Tacos \$9**

*Crispy Pork Belly, pico de gallo, citrus aioli, cilantro, cabbage, queso fresco.*

### **Roasted Squash Tacos(vegetarian) \$9**

*Cinnamon spiced butternut squash, pico de gallo, lime cream, sautéed spinach, pepitas, pickled onion.*

### **Pork Belly Burrito - Cali Style \$10**

*Slow cooked Pork Belly, seasoned fries inside, lime cream, cabbage, cilantro, pickled onion, queso fresco, pico de gallo.*

### **Breakfast Burrito - Cali Style \$9**

*Scrambled eggs, housemade bacon, cheddar, pico de gallo, cabbage, mustard aioli, fries inside.*

## **Salads and Wraps**

### **Grilled Chicken Wrap \$10**

Spinach, pear, bleu cheese, candied walnut, craisins, balsamic, sundried tomato wrap.

### **Artichoke Wrap (vegetarian) \$12**

Artichokes, sprouts, hummus, avocado(when available), cherry tomatoes, sundried tomato wrap.

### **Artisan Lettuce Salad with Chicken \$8**

*Artisan lettuce blend, cherry tomatoes, fresh berries or orange, shaved carrot and watermelon radish, fresh cheese, citrus vin.*

### **Baby Arugula Salad \$8**

Baby arugula, shaved fennel, pecorino, orange, almonds, chile citrus vin.

### **Spinach Salad \$8**

Roasted butternut, caramelized fennel, bleu cheese, hard cooked egg, candied walnut, basil, balsamic.

### **Baby Kale Salad \$8**

Roasted beets, caramelized fennel, wheat berries, candied walnut, romano cheese, red wine vin.

### **Wedge Salad \$8**

Iceberg, bacon, cherry tomatoes, egg, bleu cheese dressing.

## **Sides**

### **Truffled Roasted Vegetables \$3**

*Cauliflower, brussel sprouts, baby carrots, red wine truffle vin.*

### **Seasoned Fries \$2**

### **Market Salad**