

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, romano, 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 salsa, black bean puree, sriracha cream, cilantro, cabbage, 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

Spring mix, cherry tomatoes, chili citrus vin

Drinks

Canned Sodas(Coke, Diet Coke, Dr. Pepper, Sprite) and Bottled Water \$1

Bottle Sodas(Mexican Coke, Fanta, Sprite) \$3

Fresh Brewed Iced Tea \$2