

☼ SIGNATURE SANDWICHES

Egg & Cheese 3.99

Ham, Egg & Cheese 4.99

Bacon, Egg & Cheese 4.99

Breakfast Sausage, Egg & Cheese 4.99

Chicken Apple Sausage, Egg & Cheese 4.99

Spicy Breakfast Sausage, Egg & Cheese 4.99

On a Bagel, English Muffin or Croissant add 1.25

☼ WRAPS

Greek Breakfast Wrap 8.99

Two Scrambled Eggs with Baby Spinach, Feta Cheese, Hummus, Chopped Olives and Sundried Tomatoes in a Flour Tortilla

Western Scramble Wrap 7.99

Two Scrambled Eggs, Ham, Caramelized Onions, Peppers, Cilantro and Cheddar Cheese in a Plain Wrap

All American Wrap 8.99

Two Scrambled Eggs, Bacon, Fried Hash Brown and American Cheese in a Plain Wrap

Breakfast Burrito 9.95

Spicy Mountain Smokehouse Sausage, Two Fried Eggs, Peppers, Tomatoes, Onions, Cilantro, Cheddar Cheese, Avocado and Sour Cream in a warm tortilla

Gluten Free Wraps Available add 1.00

☼ SIGNATURE BREAKFAST

Steel Cut Oat Meal 6.99

Choice of Fresh Berries, Banana, Toasted Coconut or Dried Cranberries

Avocado Toast 8.99

Fresh Avocado Mash, Fresh Sliced Tomatoes, Crumbled Goat Cheese and Fresh Lemon Juice on Sour Dough Toast

Vanilla Orange Scented French Toast 10.95

Sliced French Baguette, dipped in an Orange Scented Vanilla Custard. Pan seared and baked until Golden Brown. Drizzled in Local Maple Syrup

Crab Cake Sandwich 11.99

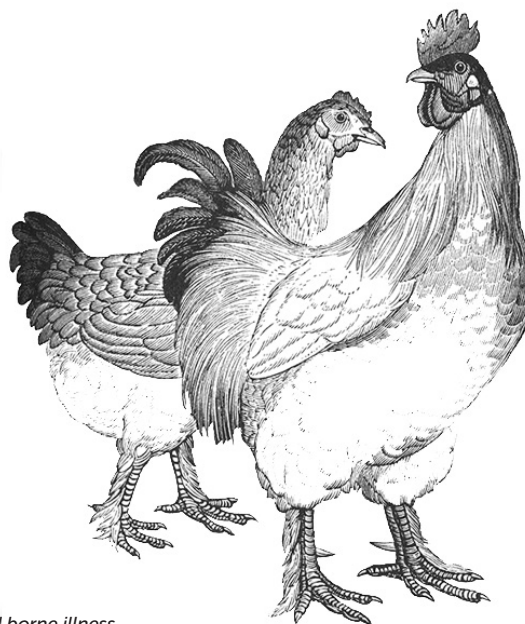
Jumbo Lump Crab Cake with a Fried Egg, Baby Greens, Fresh Sliced Tomatoes and Lemon Basil Aioli on a Hard Roll

Steak and Egg Sandwich 9.99

Grilled Flat Iron Steak, Two Fried Eggs, Sliced Red Onion and Horseradish Cream Sauce on a Toasted Baguette

Catsmo Smokehouse Smoked Salmon on a Bagel 8.95

with Caper Cream Cheese, Avocado, Sliced Tomato, Sprouts



SIGNATURE SANDWICHES

Antipasto Sandwich 9.59

Cappicola, Salami, Pepperoni, Grilled Artichoke, Roasted Tomatoes, Red Onions, Provolone Cheese, Baby Arugula and Herbed Vinaigrette on a Hard Roll

Roasted Turkey BLT 8.99

Thin Sliced Turkey Breast, Lettuce, Tomato, Crisp Bacon, Avocado and Chipotle Mayonnaise on a Hard Roll

JP Gifford Grilled Steak Sandwich 9.99

Grilled Flat Iron Steak with Melted Cheddar, Caramelized Onions, Baby Arugula & Horseradish Sauce on a Hard Roll

JP Gifford Pork Sandwich 9.29

House Slow Roasted Pulled Pork with Melted Swiss, House Made Pickles, Arugula and Whole Grain Mustard Aioli on a Toasted Baguette

Chicken Cutlet Prosciutto Melt 9.99

House Breaded and Fried Chicken Cutlet with Thin Sliced Prosciutto, Walnut Pesto, Balsamic Syrup and Fresh Mozzarella on a Ciabatta Roll

Grilled Chicken and Andouille Sausage Wrap 9.99

Lemon Herb Marinated Chicken Breast and Andouille Sausage with Grilled Leeks, Melted Cheddar Cheese, Baby Arugula and Jalapeno Aioli

SIGNATURE VEGETARIAN SANDWICHES

Black Sheep Sandwich 8.99

Fresh Mozzarella, Sundried Tomatoes, Walnut Pesto and Balsamic Syrup served on a French Baguette | with Prosciutto 9.99

White Cheddar & Granny Smith Apple Melt 8.99

Shredded Granny Apples, Sunflower Seeds, Alfalfa Sprouts, Baby Greens and Honey Mustard on Multigrain Bread

French Onion Grilled Cheese 8.99

Herb Caramelized Onions and Melted Gruyere Cheese on Grilled Buttered Sourdough Bread | Served With a side of Roasted Mushroom Stock

Grilled Vegetable and Curried Chickpea Flatwich 11.99

Curried Chickpeas and Roasted Vegetables over Baby Arugula Topped with Cucumber Raita, Tomato Chutney on a Warm Naan Bread

SIDES

Store Made French Fries 2.99

Pomme Frites 4.99

tossed with sea salt, white truffle oil and gorgonzola cream sauce

GF = Gluten Free

Gluten Free Wraps Available | Add 1.00

☼ SMASH BURGERS

California 9.99

Avocado, Cucumber, Arugula, Melted Cheddar and Ranch Dressing on a Brioche Roll

Old Blue 9.99

Gorgonzola Cheese, Crisp Fried Onions, Sliced Tomato, and Baby Greens on a Hard Roll

Sunny Side 9.99

Over Easy Egg, American Cheese, & Crisp Bacon on a Hard Roll

BBQ 9.99

House Made BBQ Sauce, Caramelized Onions, Melted Cheddar and Arugula on a Hard Roll

SALADS

Chopped Kale and Dried Fruit 9.99

With Bacon, Sunflower Seeds, Crisp Fried Onions, Blue Cheese and Buttermilk Ranch Dressing

Shredded Fennel and Apple Salad 8.99

With Baby Arugula, Mandarin Oranges and Sweet Lemon Vinaigrette

Simple Caesar 8.99

With Chopped Romaine Lettuce, Oil Cured Olives, Shredded Parmesan, Herbed Croutons and House Made Caesar Dressing | with Chicken 9.99

Just Greens 4.99 GF

Mixed Greens with Your Choice of Dressing

PASTA, NOODLE AND GRAIN BOWLS

Pesto Penne Pasta Bowl 10.99

Penne Pasta with House Made Marinara, Fresh Mozzarella, Shredded Parmesan, Chopped Cherry Tomatoes Drizzled with Walnut Pesto | with Grilled Chicken 13.99

Pork and Ramen Bowl 12.99

Slow Roasted Pork with Fresh Ramen Noodles, Poached Egg, Stir Fry Vegetables, Chopped Scallions in a Miso Broth

Vegetable Pad Thai 11.99 GF

Fried Tofu, Edamame Beans, Peppers, Carrots and Peanuts Sautéed with Rice Noodles in Sweet & Sour Sauce | with Chicken 13.99

Ramen Noodle Bowl 12.99

Grilled Coconut Chicken, Ginger Sesame Miso Broth, Steamed Vegetables, Shitake Mushrooms, Green Onion

Vegan Grain & Rice Bowl 11.99 GF | Vegan

Vegan Ginger Sesame Miso Broth, Steamed Vegetables, Shitake Mushrooms, Green Onion, Organic Red Quinoa and Brown Rice

☼ Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

FEBRUARY 2017