

SOUPS & SALADS

SOUP

Changes Daily please ask 4.75/8.

GARDEN SALAD

Organic spring mix, tomato, cucumber, red onion, carrot shreds, croutons 6./10.

PESTO CAESAR

*Romaine lettuce, parmesan cheese, croutons, pesto Caesar dressing tossed 7./11
add chicken, \$5.00*

DRESSING OPTIONS:

Balsamic Vinegar, Bleu Cheese, Ranch, Basil Pesto

EXTRAS

*Chicken or Tuna, 5. Avocado spread, 2.5
Hummus 1.5*

SMALL PLATES

AVOCADO TOAST

*Toasted rustic bread with mashed avocado and topped with a balsamic glaze drizzle 8.
Add bacon \$3.00, on gluten free bread \$2.00*

CASTELVETRANO OLIVES

Large green olives from Sicily, Italy famous for their green color, (has pits) buttery-sweet flavor and meaty texture 7.

HUMMUS PLATTER

*House made hummus, feta, kalamata olives, cucumber, radishes and warm pita 12.
Extra pita, \$3.00*

ROASTED ALMONDS WITH ROSEMARY AND SEA SALT

Roasted almonds with fresh rosemary to give it that wonderful fragrance and flavor with just enough chili powder for a bit of spiciness. 7.

CHEESE PLATE

An assortment of three cheeses, served with an assortment of crackers and fruit 16

PIZZA

*7" deep dish personal size
Pepperoni or Cheese 8.*

DESSERT

*S'Mores for Three
(Cook and eat on our patio.) 8.*