



Coffee and Espresso Tall Grande Vente

<i>Drip</i>	<i>1.60</i>	<i>1.80</i>	<i>2.00</i>
<i>Latte</i>	<i>2.60</i>	<i>3.05</i>	<i>3.50</i>
<i>Mocha</i>	<i>3.00</i>	<i>3.35</i>	<i>3.95</i>
<i>Chai</i>	<i>2.60</i>	<i>3.05</i>	<i>3.50</i>
<i>Americano</i>	<i>1.95</i>	<i>2.15</i>	<i>2.50</i>
<i>Hot Cocoa</i>	<i>1.95</i>	<i>2.15</i>	<i>2.50</i>
<i>Italian Soda</i>	<i>1.95</i>	<i>2.25</i>	<i>2.50</i>
<i>Hot Tea</i>	<i>1.75</i>		

Liquid Lunch

Daily Fresh Soups served with toasted focaccia bread

<i>Cup: 2.99</i>	<i>w/ Salad 8.25</i>
<i>Bowl: 5.25</i>	<i>Quart to go: 9.95</i>

Hand Tossed Salads

Mixed Greens with Balsamic Vinaigrette

Full: 6.75 Side 4.75

*Classic Anchovy Caesar with focaccia croutons**

Full 6.75 Side 4.75

*Add Chicken: 2.50 Add Salmon: 2.50**

Add Shrimp: 3.25

Pita Wraps

Caesar Pita wrap with chicken or salmon 8.95*

Philly Pita Wrap 8.95

Hummus Antipasto \$7.50 Add Grilled Chicken \$3

House Recipe Hummus, Kalamata olives, fresh and grilled vegetables, feta cheese, balsamic vinaigrette, and pita bread

Grilled Sandwiches Full | Half

Half w/ cup of Soup or Hand Tossed Side Salad

Vegetable 8.25/5.50 8.50

Chicken 8.25/5.50 8.50

Salmon 8.95/5.75 8.95*

Turkey and Avocado 8.95/5.95 8.95

House Specialties

Quiche of the day \$8.75

Daily Inspiration with choice of soup or salad

Spicy Peanut Chicken Salad \$9.25

Peanut and Tamari vinaigrette with Sesame seeds, peppers, carrots, fresh greens, and cabbage

Pasta Primavera \$8.50

Seasonal Veggies in Pesto Cream Sauce

Bay Shrimp and Tarragon Salad \$9.25

Baby shrimp, chopped egg, tomatoes, and pickled asparagus with tarragon ranch dressing on seasonal greens

Smoked Salmon Fettuccini \$8.95

House smoked Salmon with Capers, lemon, and dill

*Seafood Cioppino \$9.50**

Mussels, prawns, and salmon in rich tomato broth

Barn Tenderloin Burger \$8.50

Caramelized onions and cheddar on a kaiser bun

Add Bacon \$1

**Consuming Raw or undercook meat, fish, shellfish, or eggs may increase your risk of food borne illness.*