

Ranch

share

local organic sustainable since 1995

Marinated Olives*	8
Grilled Flatbread- tapenade, muffaletta, and hummus	10
Roasted Local Vegetables - roasted garlic, smoked mozzarella, tapenade	12
Baked Brie - hazelnuts, cinnamon puff pastry, arugula, port syrup	15
Artisan Cheese Plate - cheeses, fruits, nuts	16
Beets & Burrata - roasted hazelnuts, fresh horseradish, spinach, mustard vinaigrette	12
Butternut "Caprese" - warm-roasted butternut squash, fresh mozzarella, frisee, radicchio, port syrup	14

salad & pizza

Hearts of Romaine "Caesar" - parmesan, warm garlic croutons	12
Greek Salad- tomato, red onion, feta, olives*, cucumbers, red wine vinaigrette	12
Arugula & Fennel Salad- mandarin oranges, pickled red onion, pecorino romano, citrus vinaigrette	13
Spinach Salad - sliced pears, red onion, radicchio, blue cheese vinaigrette, pecans	14
Steak Cobb "chop" - local greens, tomato, avocado, maple bacon, bleu cheese, egg, ranch dressing	19
Nicoise - albacore grilled raw, green beans, potato, hardboiled egg, tomato, olives*, red wine vinaigrette	19
Curried Chicken - green apple, cranberries, celery, red onion, almonds, curry dressing, mixed greens	14
Salmon Salad - romaine, radish, green beans, tomato, olives, green onion, lemon-dill dressing	19
Napoli Pizza - tomato sauce, four cheese	12
Sopressata Pizza - tomato sauce, sopressata salami, olives, parmesan	14
Pepperoni Pizza - tomato sauce, four cheese, pepperoni	13
Mykonos Pizza - oven dried tomato, basil, tapenade, feta, cucumber, four cheese	14
Alba Pizza - mushroom trio, ricotta, arugula, parmesan	14

entrees - sandwiches come with choice of green salad or fries

Burger - natural beef, tomato, onion, 1000 island, pickles, romaine, focaccia bun -add cheese \$1, bacon \$3, mushrooms \$3, caramelized onions \$1	14
Turkey Burger - Napa cabbage, carrot, jalapeno, cilantro, curry dressing, on focaccia bun	13
Café Turkey - avocado, tomato, mayo, muffaletta, gruyere, arugula, focaccia roll	14
Portobello Burger - roasted red pepper, eggplant, feta, basil, tomato aioli, focaccia bun	12
Ravioli - house made, mushroom & ricotta, sautéed mushrooms, porcini cream	16
Rueben - corn beef, gruyere, sauerkraut, 1000 island, on rye	14
BBQ Smoked Brisket - coleslaw, onion rings, focaccia bun	15
Parmesan Gnocchi - hand rolled, butternut squash, chard, truffle butter, parsnip cream	18
Orecchiette - roasted garlic, house-made chicken sausage, oven dried tomato, parmesan, fines herbs	18
Scottish Salmon - grilled, creamed leek & onion, chanterelles, whole-grain mustard, parsley coulis	24
Chicken - grilled, roasted potatoes, fall vegetables, roasted chicken jus	20
Steak Frites - grilled, fries, arugula salad, red wine jus	23

*Some dishes may contain tree nuts & whole olives contain pits

4- split plate charge, 20- corkage fee, 18% gratuity added to parties of 6 or more

Special Requests Honored if possible

House-Made with pride: Pastas, Pizzas, Breads, Sauces, Desserts & just about everything else.

Chef Chris Joslyn Sous Chef Todd Patterson