

## LUNCH & DINNER

### GRILLED HAM & MOZZARELLA

Applewood smoked ham layered with pineapple jam, fresh mozzarella, spinach and herb aioli on a house-made sub roll \$8.50

### FARRO SALAD BOWL

Chewy farro topped with mixed vegetables, cucumber kimchi, sunflower seeds and a cara cara orange vinaigrette \$8.00

### MALIBU VEGGIE BURGER

Malibu veggie patty topped with pickled cucumbers and onions, tomato, bibb lettuce and herb aioli on a house-made sesame bun \$8.25

### TURKEY BACON RANCH

Turkey, bacon, cheddar cheese, tomato, bibb lettuce and ranch on multigrain bread \$8.50

### DELUXE BLT

Salsa verde cream cheese, bacon, tomato and bibb lettuce on an everything bagel \$8.50

### CAPRESE

Basil pesto, mozzarella cheese, tomato and spinach on a house-made sesame bun \$8.25

### SOUTHWEST CHICKEN BURRITO

Black bean spread, salsa, seasoned chicken, shredded monterey jack and cheddar cheese, chipotle ranch, cumin-lime rice and tortilla strips grilled in a white tortilla \$8.50

### RICE BOWL

Cumin-lime rice with seasoned chicken, shredded monterey jack and cheddar cheese, avocado and house-made salsa. Served with a side of chipotle ranch \$8.00

Consumer Advisory: Our eggs are blended with milk, salt and pepper. Baking and food prep kitchen prepares products with nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

### CAESAR SALAD

Bibb lettuce, baby tomatoes, seasoned chicken, shredded parmesan cheese and croutons. Served with a side of Tuscan Caesar dressing \$8.50

### STRAWBERRY SPINACH SALAD

Spinach, strawberries, candied pecans, basil chevre and asparagus spears served with a fig balsamic vinaigrette \$8.50

### CHEESE QUESADILLA

White tortilla grilled with red pepper pesto and shredded monterey jack and cheddar cheese. Served with a side of sour cream and house-made salsa \$7.00

### CHICKEN QUESADILLA

White tortilla grilled with seasoned chicken, red pepper pesto and shredded monterey jack and cheddar cheese. Served with a side of sour cream and house-made salsa \$8.00

## SOUPS

A variety of house-made hearty soups served with cornbread muffins or garnish.

Check out the overhead chalkboard for daily soup specials  
Cup \$3.50/Bowl \$6.00

## KID'S MENU

### GRILLED CHEESE

Cheddar cheese between multigrain bread \$5.50

### PEANUT BUTTER & JELLY

Strawberry jam and creamy peanut butter on multigrain bread \$5.00

Breakfast & Drinks listed on other side of menu

**ENTIRE MENU SERVED ALL DAY** Kitchen closes 1 hour before closing

+ Gluten-free bread available for all sandwiches + \$1.00



## BREAKFAST

USING FRESH EGGS FROM A LOCAL FARM

### SPRING SCRAMBLE

Egg, corn, red peppers and snow peas topped with basil chevre on a bed of spinach \$5.85 \*Egg Whites + \$0.50

### BREAKFAST BURRITO

Egg, black bean spread, shredded monterey jack and cheddar cheese and house-made salsa grilled in a white tortilla \$4.85  
\*Make it Southwest — add chipotle ranch and sausage + \$1.00

### CALI EGG WRAP

Egg white, spinach, baby tomatoes, avocado and basil chevre \$4.85

### CLASSIC EGG SANDWICH

Egg and sharp cheddar cheese on your choice of a bagel, croissant, house-baked sesame bun or multigrain toast \$4.00  
\*Add bacon or sausage + \$1.00

### THREE CHEESE BAGEL SANDWICH

Salsa verde cream cheese, egg, cheddar cheese and bacon on a toasted asiago bagel \$5.85

### FRUIT & YOGURT PARFAIT

Vanilla yogurt from Pequea Valley Farms topped with our house-made plain baked oatmeal, raspberry currant sauce and sliced strawberries \$4.00

### BRI'S BREAKFAST WRAP

Grilled white tortilla stuffed with PB&J, house-made plain baked oatmeal and banana \$4.00

### HOUSE-MADE BAKED OATMEAL

Plain, Blueberry or Raspberry-Almond. Choose from whole, skim or alternative milk served on the side \$4.25

### BAGELS

Plain, Everything, Multigrain, Cin. Raisin or Asiago Cheese \$1.50  
Gluten-Free Plain, Gluten-Free Cinnamon Raisin \$2.00  
additional cost: Cream Cheese, Butter, Jam, P.B. or Hummus

### HOUSE-MADE GRANOLA

Hearty granola with coconut chips and candied pecans served with whole, skim or alternative milk on the side \$2.85

## COLD DRINKS



SEE CHALKBOARD FOR HOT DRINKS

**ICED COFFEE** Free refills | \$2.85 – 16oz

**ICED TEA** Free refills | \$2.50 – 16oz

**STRAWBERRY LEMONADE** Free refills | \$3.00 – 16oz

**RHUBARB ROSEHIP SHRUB** Dried rosehips, fresh rhubarb, cane sugar, apple cider vinegar and seltzer water steeped together to create a delicately floral and crisp soda that reflects the beauty of spring!  
\$4.00 – 16oz

**MAUI SMOOTHIE** Mango, pineapple, banana and orange juice \$5.00 – 16oz  
\*Go green by adding spinach + \$0.80

**BERRY PATCH SMOOTHIE** Blackberries, blueberries, raspberries, strawberries, banana and apple juice \$5.00 – 16oz  
\*Go green by adding spinach + \$0.80

**BLUEBERRY LEMON SMOOTHIE** Blueberries, green tea, spinach, avocado, lemon and honey \$5.00 – 16oz

**GREEN TEA SMOOTHIE** An all natural antioxidant rich smoothie of grapes, spinach, avocado, lime juice and green tea \$5.00 – 16oz

**CHAI FREEZE** Our house-made chai in a smoothie \$4.85 – 16oz

**COFFEE SMOOTHIE** Classic frappe smoothie made with espresso, your choice of flavor and blended with ice \$4.85 – 16oz

**FROZEN HOT CHOCOLATE** Rich smooth chocolate smoothie \$4.85 – 16oz

**MILKSHAKES** Made with local Pine View Dairy ice cream.  
FLAVORS: vanilla, cookies & cream, chocolate, espresso, peanut butter cup, strawberry, espresso-oreo-caramel \$5.85 – 16oz

\*All smoothies and milkshakes are topped with fresh made whipped cream

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