



## SALADS

- ❖ House - Mixed field greens, cucumbers, tomatoes and onions with a green apple vinaigrette
- ❖ Caesar - Romaine, croutons, parmesan cheese and Caesar dressing

Small \$2.95 Large \$5.49

- ❖ Fruit and Cheese - Melon, grapes, goat cheese, farmers cheese, onion and pepitas on organic spring mix tossed in mango champagne dressing
- ❖ Pecan Spinach Salad - Organic spinach tossed in a roasted shallot dressing topped with blueberries, bleu cheese crumbles, red onion, pecan chicken and fried leeks
- ❖ Lemon Shrimp Nicoise - Grilled lemon shrimp, bacon, chilled green beans, tomato, cucumber, onion, marinated artichokes, feta, herb-roasted potatoes and hearts of romaine with honey thyme dressing

## Specialty Salads \$7.95

\*Grilled Tofu can replace any protein to make a vegetarian option

## Wraps and Presses

- ❖ Caprese - Heirloom tomato, fresh basil, buffalo mozzarella, cucumber and balsamic reduction in a tomato basil tortilla
- ❖ Cajun Shrimp Press - Grilled Cajun shrimp, organic baby spinach, Brie, orange horseradish marmalade in a garlic herb wrap
- ❖ Chicken Waldorf - Diced chicken, apples, red grapes, onion, celery and pecans in a sweet cream on multigrain bread with lettuce
- ❖ Falafel - Fresh Kaiser roll filled with spiced chickpea patty, crisp organic spinach, roasted red peppers, sweet red onion and house-made bleu dressing
- ❖ Quiche of the Day, served with Small House Salad

## Wraps and Presses \$6.95

\*Grilled Tofu can replace any protein to make a vegetarian option

Pizza	\$6.75	Pick Two	\$8.25	Soup
Cheese \$3.75	Small House Salad	Small Specialty Salad		Homemade Daily
Pepperoni \$3.95	or	and		\$3.95
Specialty \$4.25	Half Panini or Soup	Half Panini or Soup		

## Kids Menu

served with Chips and choice of grapes or yogurt tube and a small juice box

Grilled Cheese	½ Cheese Pizza
Hot Dog	Veggie Dog

\$4.99

Coffee Bar

Prantl's Desserts

Wine