

SALADS

HALF | FULL

SPINACH SALAD

toasted pecans, cherry tomatoes, orange segments, citrus vinaigrette 9.50 | 13.25

ORGANIC GREENS

cucumbers, grated carrots, cherry tomatoes, feta, sherry shallot vinaigrette 9.25 | 13.00

CAESAR SALAD

focaccia croutons, pecorino, parmesan, traditional dressing 10.00 | 14.25

BABY ARUGULA

mozzarella cheese, extra virgin olive oil, balsamic vinegar 9.25 | 12.25

SOBA NOODLE SALAD

pea sprouts, grated carrots, soy scallion vinaigrette 10.00 | 14.25

PROTEIN

HANGER STEAK | 7.50 GRILLED CHICKEN | 7.25 SALMON | 8.00

SHRIMP | 8.50 TOFU | 6.00 SAUTEED VEGGIES | 5.50

SANDWICHES

accompanied with the side of the day | sub fries + 3.00

CHICKEN & VERMONT CHEDDAR WRAP

smoked pepper relish, spinach wrap 15.00

ROASTED SESAME SALMON WRAP

Asian slaw, soy scallion vinaigrette, spinach wrap 15.75

CAROLINA PULLED PORK

black-coffee barbecue sauce, vinegar slaw, focaccia 15.00

TURKEY-BACON AND BRIE

green tomato marmalade, sun-dried tomato wrap 14.50

HANGAR STEAK SANDWICH

caramelized onions, Vermont cheddar, chipotle lime aioli, baguette 16.25

GRILLED VEGETABLE WRAP

seasonal vegetables, lime hummus, whole wheat wrap 12.75

BUFFALO CHICKEN WRAP

romaine, blue cheese, celery, spinach wrap 15.00

TURKEY CLUB

bacon, lettuce, tomato, herb mayo, three slices of multigrain toast 15.25

CHICKEN CAESAR WRAP

romaine, Caesar dressing, parmesan, spinach wrap 15.25



HOUSE-CUT BASKET OF FRENCH FRIES

6.75

BISTRO BURGER BAR

choice of side salad, hand cut fries or side of the day ADD CHEESE 2.00

BEEF ketchup 18. | LAMB mint tzatiki 18. | TURKEY apple-cran relish, herb mayo 16. | VEGGIE chipotle aioli 16.



DESIGN YOUR OWN SANDWICH

HALF 9.75 | FULL 14.00 | CHEESE + 2.00

cold: organic greens and tomato hot: spinach and tomato

PROTEINS

Roast Beef
Smoked Ham
Turkey-Bacon
Roasted Turkey Breast
California Tuna Salad
Tarragon Chicken Salad

BREADS

Baguette, Multi-grain, Rye, Gluten Free

Wraps:

Spinach, Sun-Dried Tomato,
Wheat, Gluten Free



Full Sandwich Only:

Focaccia, Brioche

CONDIMENTS

Dijon Mustard
Smoked Pepper Relish
Herbed Mayo, Mayo
Red Onion Confit
Lemon Feta Aioli
Honey Mustard
Sun-Dried Tomato Pesto
Apple Cranberry Relish
Chipotle Lime Aioli

CHEESE

Vermont Cheddar, Brie, Gruyere,
Bleu Cheese, Mozzarella, Feta

STYLE

Toasted, Panini, Open Face,
Over Greens

COMBO OPTIONS | 15.75

½ SALAD & FULL SOUP | ½ SANDWICH & FULL SOUP | ½ SANDWICH & ½ SALAD

ENTREES

BONELESS BUFFALO CHICKEN BITES

ranch dressing, side Caesar salad

16.25

BACON & CARAMELIZED ONION QUICHE

organic greens side salad

15.00

VODKA RIGATONI

house-made vodka sauce, parmesan

15.00

BLT TACOS (2)

pico de gallo, chipotle aioli, flour tortilla

14.50

JAMAICAN JERK CHICKEN

mango salsa, cucumber radish salad, fresh lime

16.25

BURRITO BOWL

grilled chicken, black beans, onions, tomato, rice, feta

15.75

CHEESE OMELETTE

Vermont cheddar cheese, fresh spinach, rye or multigrain toast

15.00



Inquire about utilizing our cafe for your next private event

The desserts

COOKIES 4.25

CHOCOLATE CHIP | GOLDEN OATMEAL RAISIN
PEANUT BUTTER | COWBOY COOKIE

BARS 5.25

BROWNIE | APPLE CRUMB | RASPBERRY CRUMB
BLONDIE | PECAN | LEMON | KEY-LIME
CAPPUCCINO BROWNIE | MILLIONAIRES

BISCOTTI 3.75

CHOCOLATE | ALMOND

The drinks

HOUSE-MADE 4.00

UNSWEETED ICED TEA | GINGER LEMONADE | ARNOLD PALMER

SODA 3.25

COKE | DIET COKE | SPRITE
GINGERALE | DR. PEPPER

SPINDRIFT SPARKLING 4.50

LEMON | LIME | ORANGE | GRAPE FRUIT | PINEAPPLE

CAFFIENE

COFFEE & HOT TEA 4.00 LATTE & CAPPUCCINO 5.75
ESPRESSO 4.50 | DOUBLE ESPRESSO 6.25

JUICE 4.50

APPLE | ORANGE | CRANBERRY

WORKING DOG WINE AVAILABLE BY THE BOTTLE