

# F O O D MENU

KITCHEN CLOSSES AT 2

## Breakfast Sandwiches

\$9

### SAUSAGE, EGG & CHEESE

Garlic Maple Sausage, Egg, American Cheese & Herby Mayo on a House Made English Muffin

\$8

### VEGGIE, EGG & CHEESE

Braised Kale, Mushroom, Egg, American Cheese & Herby Mayo on a House Made English Muffin

\$11

### CAPICOLA, EGG & CHEESE

Spicy Capicola, Egg, Muenster Cheese & Fig Mostarda on a House Made Croissant

\$14

### SMOKED SALMON

Herby Cream Cheese, Fried Capers, Red Onion, Cucumber & Roe on House Made Marble Rye

## Lunch

LUNCH AVAILABLE AT 12 PM

\$13

### BLT

Bacon, Lettuce, Tomatoes & Mayo on House Made Jalapeno Cheddar Bread

\$12

### CALIFORNIA VEGGIE

Avocado, Cheddar, Pea Shoots, Lettuce, Tomato, Onion, Mayo & Mustard on Country Sourdough

\$13

### TURKEY

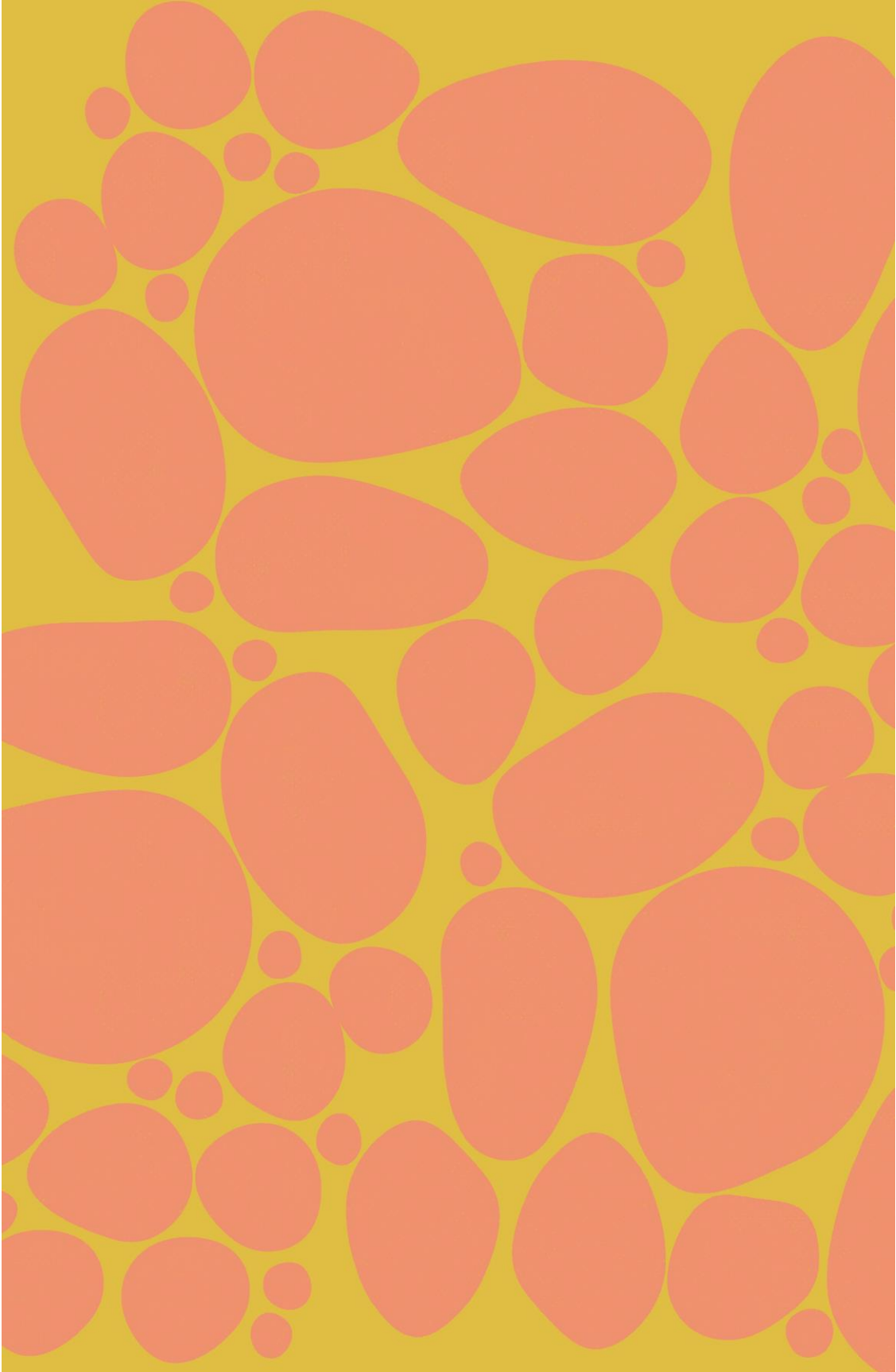
Bacon, Cheddar, Pickled Red Onion, Pickled Peppers & Roasted Garlic Ranch on House Made Seeded Bread

## Sides

\$5

### French Fries

(Note: We use Peanut Oil in our fryer.)



# B A K E R Y

## MENU

### **Pastries**

\$4.50

**BUTTER CROISSANT**

\$5

**HAM & CHEESE CROISSANT**

\$5

**CHOCOLATE CROISSANT**

\$6

**ALMOND BEAR CLAW**

\$6

**KOUIGN AMANN**

\$5

**SEASONAL DANISH**

### **Cookies**

\$2.50

**CHOCOLATE CHIP COOKIE**

\$2.50

**RUBY SPRINKLE COOKIE**

\$2.50

**CHOCOLATE CRINKLE COOKIE**

\$4

**OATMEAL CREAM PIE**

### **Cakes**

\$7.50

**THE BEAR CHOCOLATE CAKE**

### **Rotating Loaves of Bread**

\$9-\$13 (all loaves contain gluten)

**FOCACCIA**

**COUNTRY SOURDOUGH**

**CARAMELIZED ONION**

**JALAPENO CHEESE**

**OLIVE POLENTA**

**SEEDED**

**MULTIGRAIN  
MARBLE RYE  
PUMPKIN SOURDOUGH**