



## Breakfast

Served from 7:30-11:30am

### Healthy Start

**Dragon Fruit & Acai Power Bowl** \$12

**Oatmeal** \$12

**Yogurt Parfait** \$12

#### Toppings

fresh berries | house made granola |  
brown sugar | dried fruit | chia seeds |  
coconut | agave | honey

**Local Fruit Cup** \$6

### Baked Goods

**Muffins** \$4  
chef's choice | blueberry | GF cran- orange

**Croissant** \$4  
classic | chocolate filled

**Danish** \$4  
coconut Nutella | guava

**Bagels** \$4  
plain | asiago | everything |  
cinnamon raisin  
  
low fat cream cheese | butter | peanut butter

### Breakfast Sandwiches

**\*Bacon Egg and Cheese** \$12  
Lake Meadow Farm egg | local bacon |  
cheddar cheese | everything bagel

**\*Sausage Egg and Cheese** \$12  
Lake Meadow Farm egg |  
linguica sausage | Swiss cheese |  
arugula | roasted tomato | brioche

**\*Ham Egg and Cheese** \$12  
Lake Meadow Farm egg | ham |  
arugula | Gouda cheese |  
house croissant

**\*Hickory Smoked Salmon Bagel** \$13  
garden chive & dill cream cheese |  
arugula | capers | pickled red onion |  
plain bagel

**\*Egg White Frittata** \$13  
spinach | marinated tomatoes |  
braised fennel | caramelized leeks |  
garden arugula pesto



### Gluten Sensitive

**Gluten free bagels are available upon request  
for the breakfast sandwiches.**

**Gluten Free Muffin** \$4



**Gluten Free** \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.




## Lunch

Served from 11:30am-2:00pm

### Salads

**Local Snow Pea & Cabbage Salad** \$15  
pickled golden raisins | candied pecans |  
shaved carrots | shaved heirloom cauliflower |  
lavash | WCF honey & dijon mustard vinaigrette


 **Local Burrata & Strawberry Salad** \$15  
poached beets | marinated yellow beets |  
garden arugula | pistachio dukkha |  
sugar cane roasted fennel |  
fennel pollen & tarragon vinaigrette

**Bodega Garden Salad** \$15  
romaine lettuce | kale | garlic croutons |  
parmesan cheese | marinated tomatoes |  
cucumbers | radish | olives |  
citrus parmesan vinaigrette

**Wild Grains & Local Squash Salad** \$15  
soft feta & sweet potato puree | grapefruit |  
peppers | garden greens | shaved brussels |  
roasted wild mushrooms | heirloom carrots |  
EVOO

**Add grilled chicken or shrimp to any salad** \$5

### Small Plates

 **Beet Hummus** \$12  
roasted carrots | endive | lavash |  
radish | Marcona almonds | cucumbers |  
pine nut gremolata

 **Beef or Chicken Empanada** \$4ea  
garden pepper & cilantro aioli

### Sandwiches & Wraps

**Grilled Chicken Naanwich** \$15  
marinated green tomatoes | mixed greens |  
pepper jelly | garden mint chimichurri aioli |  
jicama slaw

**Italian Hoagie** \$15  
straciatella | marinated tomatoes | prosciutto |  
salami | cappacola | arugula | calabrian chili  
muhamara spread | house made brioche hoagie

**Slow Roasted Turkey Wrap** \$15  
spinach | red cabbage | alfalfa sprouts |  
spicy cucumbers | pickled carrots |  
garlic chive & avocado aioli

### Sweet Treats

**Hand Crafted Cookies** \$4

**Chocolate Chip**  
pecans | sea salt

**Oatmeal Latte Raisin**  
flax seeds | granola

**Praline**  
candied orange | Oreo crumbs |  
sunflower seeds

**French Macarons** \$12