

PIES & PASTRIES

- Pumpkin Pie 20.95 / 3.95 slice
- Fresh Apple Crumb Pie 26.95/ 3.95 slice
- Pecan Pie 28.95/ 3.95 slice
- Olallieberry Pie 28.95/ 3.95 slice
- Chocolate Cream Pie 38.00/ 5.25 slice
- Mini Pumpkin Cheesecake 6.95
- Caramel Apple Bread Pudding 5.95
- Tiramisu Parfait 5.95
- Chocolate Eclair 5.25

BREAD & ROLLS

- Butterflake Rolls, a holiday tradition 10.50 6 pack
- Francese Dinner Rolls 6.95 doz
- Hearty Wheat Rolls 6.95 doz
- Francese Baguette 4.50/ Buns 4.95/ 4 pack
- Rio Baguette, slightly sour 4.25
- Organic Joe's Bread 7.25
- Organic Capitola Sourdough
Round 4.25 • Sandwich 5.95
- Olive Capitola Sourdough 5.95
- Organic Old World Raisin Walnut 6.95
- Organic Hearty Sandwich Wheat 5.50
- Muesli Bread 6.25
- Challah Twist or Sandwich 4.75
- English Toaster 4.25

DANISH, CROISSANT & GOODIES

- Three Ginger Gingerbread 15.95/ slice 3.50
- Pumpkin Muffin 3.75
- Old Fashioned Cinnamon Roll 4.75
- Croissant 2.95
- Pain d' Amande 4.25
- Chocolatine 3.95
- Apple Cheese Danish 3.75
- Downtowner with Sugar 3.75
- Bear Claw 4.25
- Pecan Schnecken 4.50
- Olallieberry Turnover 4.75
- Ham & Cheese Croissant 5.25
- Garlic Cheese Twist 3.75

SPECIALTY CAKES

- Pumpkin Chiffon Roll**
Light pumpkin chiffon cake filled with a caramel whipped cream & decorated for fall. 32.00
- Pumpkin Cheesecake**
In a ginger cookie crust with vanilla whipped cream & decorated with white chocolate autumn leaves. 38.00
- Shimmering Pumpkin Princess Cake**
Chocolate cake, raspberry jam, pastry cream & chocolate whipped cream with a pumpkin shaped shell & a dusting of gold. 27.00
- Carrot Cake**
With cream cheese icing inside and outside, and hand-painted carrots.
- Salted Caramel Cake**
Devil's food cake with a housemade salted caramel filling and a dark chocolate icing, topped with flaked sea salt.
- Chocolate Mousse Cake**
Devil's food cake, rich chocolate mousse & chocolate whipped cream, with chocolate ganache and ground hazelnuts on the side.
- Princess Cake**
Vanilla sponge cake with pastry cream, raspberry jam and vanilla whipped cream inside with a marzipan shell and a fresh rose.

CAKE PRICES, SIZES & SLICES

PRICES	AVAILABLE BY THE SLICE
5" ~ 25.00	Pumpkin Chiffon Roll • Salted Caramel
7" ~ 42.00	Carrot • Princess
5.95 slice	<i>Inscription on Your Cake ~ No Charge</i>
	<i>Fresh Flowers ~ Price Varies by Size</i>

HOLIDAY TRADITIONS

- German Stollen**
Buttery & rich with raisins, sliced almonds and candied orange peel. Great for dessert or breakfast. 21.95
- Chocolate Apricot Fruitcake**
Semi-sweet chocolate pieces, rum & brandy soaked dried apricots, golden raisins, candied orange peel and walnuts. 16.95
- Biscotti Gift Bag**
Our famous almond biscotti arranged in a bag tied with a festive ribbon. 16.95
- Teal's Granola**
With oats, dried cranberries, sunflower seeds, almonds, pecans, hazelnuts, maple syrup and a hint of vanilla. 12.50

COOKIES

- Lemon Crackle Cookie 1.60/ 17.50 doz
- Chocolate Coma Cookie (wf) 1.85/19.95 doz
- Ginger Cookie 1.60/ 17.50 doz
- Old Fashioned Peanut Butter 2.75/ 29.25 doz
- Cowboy Cookie 2.75/ 29.25 doz
- Butterstars 1.60/ 17.50 doz
- Toll House 1.60/ 17.50 doz/ Cookie Dough 12.50 doz

BREAKFAST

- Breakfast Burrito with Bacon** 8.75 /Vegetarian 7.95
Breakfast Biscuit 4.95 / 5.95 with Ham
Scrambled Egg Croissant (v) 7.25 with Ham or Bacon 8.50
Individual Quiche: Bacon, or Tomato & Spinach (v) 5.50

SEASONAL SANDWICHES

- Italiano Ficelle**
salami, ham, provolone, pepperoncini, vinaigrette & mayo. 9.95
Albacore Tuna & Cheddar on Seeded Ficelle
with housemade pickles and lettuce. 9.75
Turkey & Swiss Ficelle
with dijonnaise and dill pickle. 9.75
Fresh Mozzarella & Roasted Tomato Ficelle
with lemon, arugula and olives. (v) 9.50
Tri Tip with Horseradish Sauce
with pickled red onion and butter lettuce on a poppy seed challah bun. 9.95
Marinated Chicken Breast
with herb mayo and a splash of lemon juice on thick sliced Capitola sourdough. 9.50
Almond Tarragon Chicken Salad Croissant 9.95

COMPOSED SALADS

- Bistro Salad** *with goat cheese, dried cranberries and spiced nuts (v)* 11.50
Caesar Salad 9.95/ **with Chicken Breast** 12.50
with housemade croutons & parmesan
Spinach Salad *with cherry tomatoes, mushrooms, hard-boiled egg, and red onion (v)* 8.50/ *With Bacon* 9.50

FROM OUR ESPRESSO BAR

- Gayle's Own Dark Roast or Decaf Coffee 2.50

**BOTTLED DRINKS/ BEER/ WINE
ALSO AVAILABLE**

OPEN
THANKSGIVING DAY
7:00 am to 1:30 pm

HOT FOOD

- Balsamic Citrus Glazed Quarter Chicken** 6.95
BBQ Pork Ribs 8.25
Chicken Enchiladas 6.50
Polenta Casserole (v) (wf) 7.50
Macaroni & Cheese (v) 4.50 /8.95
Spinach Gorgonzola Pasta 4.50 /8.95
Penne d'Alba Pasta
with toasted garlic, tomato sauce & mozzarella (v) 4.50 /8.95
Steamed Veggies 3.95 / 7.95
Francese Garlic Bread (v) 2.35

COLD GRAB & GO DINNERS, PASTAS & ENTREES

- Old Fashioned Meatloaf Dinner**
with Buttermilk Mashed Potatoes and Green Beans with fresh thyme 19.95
Balsamic Citrus Glazed Quarter Chicken 6.95
BBQ Pork Ribs, serves 3-4 19.95
Chicken Enchiladas 12.95 for two
Polenta Casserole (v) (wf) 14.95 for two
Twice Baked Potatoes 9.50 for two
Spinach Gorgonzola Pasta, serves 2-3 (v) 15.95
Penne d'Alba Pasta, serves 2-3 (v)
with toasted garlic, tomato sauce & mozzarella 15.95
Lasagne Bolognese, serves 3-4 26.50

GAYLE'S OWN & SIDES

- Deviled Eggs** 10.50/6 pack/ 1.65 individual
Francese Garlic Bread (v) 7.50
Crostini *buttery garlic toasts* 8.50
Roasted Garlic & Artichoke Dip (v) 6.95
Savory Cheese Spread (v) 6.95
Housemade Hummus (v) 6.95
Red Pepper Cashew Spread (v) 7.25

**SORRY, NO BLUE PLATE DINNERS
MONDAY THRU THURSDAY THIS WEEK.**