

BREAKFAST

- Breakfast Burrito with Potato & Bacon** 8.75 / Vegetarian 7.95
Ham or Bacon Scrambled Egg Croissant 8.50 / Vegetarian 7.25
Breakfast Biscuit with Ham 5.95 / Vegetarian 4.95
Fried Egg Sandwich with Bacon or Spinach 8.00 / 7.50
Individual Quiche: Bacon, or Tomato & Spinach 5.50
Crisp Bacon Slices (3) 4.50
Rosemary Roasted Potatoes 3.95 / 7.95

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. 9.50
Roasted Vegetable & Avocado
cumin spiced carrots & garbanzos, pumpkin seeds and artichoke tapenade on Joe's bread. Vegan 8.95
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
Roasted chicken, fresh tarragon, celery, chopped almonds, scallions, mayo and lettuce tucked into a croissant. 9.95

SALADS

PRICES ARE PER HALF PINT/ PINT

- Crunchy Broccoli & Pecan** 4.50 / 8.95
Red, Green & Gold Kale Salad 4.25 / 8.50
Abby's Pasta Salad 4.50 / 8.95
Miss Spoon's Quinoa 3.95 half pint / 7.95 pint
Christie's Coleslaw 3.50 / 6.95
Fresh Fruit, vegan 4.25 / 8.50
Albacore Tuna or Almond Chicken Salad 6.95 / 13.95

COMPOSED SALADS

- The Chicken & The Egg**
Our Garden Salad with grilled chicken breast and hard-boiled egg 11.50
Garden Salad
with carrot matchsticks, red beets, mushrooms, cherry tomatoes, cucumber slices and sunflower sprouts on a bed of mixed greens 8.95
Caesar Salad 9.95 / with **Chicken Breast** 12.50
with housemade croutons & parmesan
Bistro Salad
with goat cheese, dried cranberries and spiced nuts 11.50

HOT FOOD

- BBQ Pork Ribs** 8.25
Peking Chicken Wings, 7.50 for four
Chicken Enchiladas 6.50
Macaroni & Cheese 4.50 / 8.95
Penne d'Alba Pasta
with toasted garlic, tomato sauce & mozzarella 4.50 / 8.95
Spinach Gorgonzola Pasta 4.50 / 8.95
Twice Baked Potato 4.75
Steamed Veggies 3.95 / 7.95
Francese Garlic Bread 2.35

COLD TO GO DINNERS

- Skirt Steak with gorgonzola butter**
Mashed Butterball Potatoes
Green Beans & Button Mushroom Saute 21.95
Teriyaki Salmon
Sticky Rice with edamame & shiitake
Ginger Sauteed Spinach 21.95

COLD GRAB & GO PASTAS & ENTREES

- BBQ Pork Ribs, serves 3-4** 19.95
Peking Chicken Wings 14.95
Chicken Enchiladas 12.95 for two
Twice Baked Potatoes 9.50 for two
Spinach Gorgonzola Pasta, serves 2-3 15.95
Penne d'Alba Pasta, serves 2-3
with toasted garlic, tomato sauce & mozzarella 15.95
Macaroni & Cheese, serves 2-3 15.95
Lasagne Bolognese, serves 3-4 26.50
Francese Garlic Bread 7.50

APPETIZERS & DIPS

- Deviled Eggs** 10.50 / 6 pack
Crostini buttery garlic toasts 8.50
Roasted Garlic & Artichoke Dip 6.95
Savory Cheese Spread 6.95
Housemade Hummus 6.95
Red Pepper Cashew Spread 7.25

COOKIES

- Iced Polar Bear Cookie 2.25
- Cowboy Cookie 2.75
- Chocolate Coma Cookie (wf) 1.85
- Cake Batter Cookie with rainbow sprinkles 2.25
- Pecan Tassies 1.95
- Toll House Cookies 1.60

DANISH, CROISSANT & GOODIES

- Banana Bran Muffin 3.75
- Lemon Danish 3.75
- Old Fashioned Cinnamon Roll 4.75
- Croissant 2.95
- Pain d' Amande 4.25
- Chocolatine 3.95
- Downtowner with Sugar 3.75
- Bear Claw 4.25
- Crocodile, flaky brown sugar maple pecan pastry 4.50
- Olallieberry Turnover 4.75
- Ham & Cheese Croissant 5.25

BREAD

- Francese Baguette 4.50/ Buns 4.95/ 4 pack
- Rio Sourdough Baguette 4.25
- Joe's Bread (wheat sourdough) 7.25
- Organic Capitola Sourdough Round 3.95
- Olive Sourdough Oval 5.75
- English Toaster Bread 4.25
- Organic Hearty Wheat Sandwich Loaf 5.50
- Muesli Loaf 6.25
- Organic Capitola Sourdough Sandwich 5.75
- Organic Old World Raisin Walnut 6.75
- Jewish Rye 6.75
- Challah Twist or Sandwich 4.75

PIE

- Olallieberry Pie 28.95/ 3.95 slice

OPEN 7AM - 7PM DAILY

SPECIALTY CAKES

- Black & White Cake**
Flourless chocolate cake with chocolate ganache and vanilla whipped cream inside, and vanilla whipped cream outside with a chocolate ganache pour.
- Salted Caramel Cake**
Devil's food cake with a housemade salted caramel filling and a dark chocolate icing, topped with flaked sea salt.
- Old Fashioned Chocolate Cake**
Five layers of devil's food cake with a fluffy powdered sugar old fashioned chocolate buttercream inside and out.
- Chocolate Mousse Cake**
Devil's food cake, rich chocolate mousse & chocolate whipped cream, with chocolate ganache and ground hazelnuts on the side.
- Blackberry Bramble**
Vanilla sponge filled with blackberry jam and blackberry buttercream. With a marbled design of vanilla and blackberry buttercream.
- Carrot Cake**
With cream cheese icing inside and outside, and hand-painted carrots.
- Lemon Raspberry Dream**
Vanilla sponge cake with layers of raspberry jam and lemon buttercream, and topped with fresh raspberries.
- Princess Cake**
Vanilla sponge cake with pastry cream, raspberry jam & vanilla whipped cream inside with a marzipan shell & a fresh rose.

CAKE PRICES, SIZES & SLICES

PRICES

- 5" ~ 25.00
- 7" ~ 42.00
- 5.95 slice

AVAILABLE BY THE SLICE

- Old Fashioned Chocolate • Princess
- Blackberry Bramble

