

BREAKFAST

- Breakfast Burrito with Bacon 8.75 / Vegetarian 7.95
Breakfast Biscuit 4.95 / 5.95 with Ham
Frittata Verde (v) 6.50
Crisp Bacon Slices (3) 4.50
Scrambled Egg Croissant (v) 7.25 with Ham or Bacon 8.50
Fried Egg Sandwich with Bacon or Spinach 8.00 / 7.50
Individual Quiche: Bacon, or Tomato & Spinach (v) 5.50
Rosemary Roasted Potatoes 3.95 / 7.95

DANISH, CROISSANT & GOODIES

- Cranberry Orange Muffin 3.75
Apple Cheese Danish 3.75 / Ring 25.95
Three Ginger Gingerbread 15.95 / slice 3.50
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
Pecan Schnecken 4.50
Olallieberry Turnover 4.75
Ham & Cheese Croissant 5.25
Garlic Cheese Twist 3.75

To Place an Online Order
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Please note some items
are not available online.



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
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 9.95
Gayle's classic egg salad and lettuce tucked into a croissant.

SALADS

PRICES ARE PER HALF PINT/ PINT

- Crunchy Broccoli & Pecan (v) 4.50 / 8.95
Red, Green & Gold Kale Salad, vegan 4.25 / 8.50
Abby's Pasta Salad (v) 4.50 / 8.95
Miss Spoon's Quinoa (v) 3.95 half pint / 7.95 pint
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 (v) 11.50

GAYLE'S Weekday *Hot* Blue Plate Dinners

READY AT
4:30 PM

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Chicken Schnitzel <i>with bacon pepper gravy</i> Buttermilk Mashed Potatoes Green Beans <i>with fresh thyme</i> 20.95	Shiitake Beef Stroganoff <i>with sherry & sour cream</i> Parslied Pappardelle Pasta Lemon Broccolini 19.95	Cider Brined Pork Chops <i>smothered in onions</i> Vermont Cheddar Mashed Potatoes Buttery, Bacony Cabbage 20.95	Balsamic Citrus Glazed Chicken Lasagne Bolognese Caesar Salad <i>with Gayle's garlic croutons</i> Francese Garlic Bread 19.95	Grilled Salmon <i>with lemon sauce</i> Truffled Fettuccini Fresh Asparagus 21.95

All Five Dinners are Available Cold To Go Daily thru Sunday, December 20th from 7am - 7pm

HOT FOOD

- Balsamic Citrus Glazed Quarter Chicken 6.95
- BBQ Pork Ribs 8.25
- Peking Chicken Wings, 7.50 for four
- Grilled Teriyaki Salmon 13.95
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- Chicken Enchiladas 6.50
- Polenta Casserole (v) (wf) 7.50
- Macaroni & Cheese (v) 4.50 / 8.95
- Penne d'Alba Pasta
with toasted garlic, tomato sauce & mozzarella (v) 4.50 / 8.95
- Spinach Gorgonzola Pasta 4.50 / 8.95
- Twice Baked Potato (v) 4.75
- Steamed Veggies 3.95 / 7.95
- Francese Garlic Bread (v) 2.35

APPETIZERS & DIPS

- Deviled Eggs 10.50/6 pack/ 1.65 individual
- 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

COLD GRAB & GO PASTAS & ENTREES

- BBQ Pork Ribs, serves 3-4 19.95
- Peking Chicken Wings 14.95
- Chicken Enchiladas 12.95 for two
- Polenta Casserole (v) (wf) 14.95 for two
- Caramelized Onion & Bacon Quiche, 5" round 11.95
- Broccoli & Cheddar Quiche, 5" round 11.95
- Twice Baked Potatoes 9.50 for two
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- 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
- Macaroni & Cheese, serves 2-3 (v) 15.95
- Lasagne Bolognese, serves 3-4 26.50
- Francese Garlic Bread (v) 7.50
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- Housemade Soup, Pint 8.75
Chicken Noodle
Italian Lentil, vegan

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
- Key Lime Pie with whipped cream 14.95
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- Mini Buche de Noel Too Cute! 12.95
- Individual New York Cheesecake topped with sour cream & cherries 6.95
- Coconut Snowballs 5.95
- Chocolate Eclair 5.25
- Winter Cupcakes, Festive Stars or Wreaths on chocolate or vanilla cupcakes 3.60

HOLIDAY COOKIES

- Festive Trees 2.95
- Lemon Snowflake Cookies 2.95
- Decorated Gingerbread Men 4.50
- Fudge Crackles 1.60
- Red & Green Checkerboards 1.95
- Peanut Butter Blossoms 2.50
- Holiday Butterstars 1.60
- Ginger Cookies 1.60
- Mexican Wedding Cookies 1.60
- Toll House Cookies 1.60

To Place Your Order
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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

SPECIALTY CAKES

- Flourless Snowy Forest Cake**
Fudgy cake with raspberry whipped cream and ganache, and vanilla whipped cream outside. Decorated with meringue mushrooms, holiday greens & "snow." 28.00
- Salted Caramel Cake**
Devil's food cake with a housemade salted caramel filling and a dark chocolate icing, topped with flaked sea salt.
- German Chocolate Cake**
Devil's food cake with coconut/caramel/pecan icing inside and on top. Finished with chocolate ganache and toasted pecans on the sides. 25.00
- Chocolate Mousse Cake**
Devil's food cake, rich chocolate mousse & chocolate whipped cream, with chocolate ganache and ground hazelnuts on the side.
- Pumpkin Cheesecake**
In a ginger cookie crust with vanilla whipped cream & decorated with white chocolate autumn leaves. 38.00
- Burnt Almond Cake**
Vanilla sponge cake, almond flavored pastry cream inside with vanilla buttercream and candied almonds outside.
- Lemon Snowflake Cake**
Lemon chiffon cake, lemon curd and lemon buttercream with white chocolate snowflakes outside. 28.00
- Winter Princess Cake**
Vanilla sponge cake with pastry cream, raspberry jam and vanilla whipped cream inside with a white marzipan shell, holly, a red rose and ribbon. Also available in traditional colors.

CAKE PRICES, SIZES & SLICES

PRICES	AVAILABLE BY THE SLICE
5" ~ 25.00	Chocolate Mousse • Princess
7" ~ 42.00	German Chocolate • Burnt Almond
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 & a hint of vanilla. 12.50*