

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
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
- 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
- Fresh Mozzarella & Roasted Tomato Ficelle**
with lemon, arugula and olives. (v) 9.50
- 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

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

(wf) = wheat free (v) = vegetarian

HOT FOOD

- BBQ Pork Ribs** 8.25
Peking Chicken Wings, 7.50 for four
Chicken Enchiladas 6.50
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

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 (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

APPETIZERS & DIPS

- Deviled Eggs** 10.50/6 pack
Crostini buttery garlic toasts 8.50
Roasted Garlic & Artichoke Dip (v) 6.95
Point Reyes Blue Cheese Dip (v) 6.95
Smoked Salmon Spread 8.25
Savory Cheese Spread (v) 6.95
Housemade Hummus (v) 6.95
Red Pepper Cashew Spread (v) 7.25

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

GAYLE'S Weekday **Hot** Blue Plate Dinners

MONDAY

Skirt Steak
with gorgonzola butter
Mashed Butterball Potatoes
Green Beans & Button Mushroom Sauté
21.95

TUESDAY

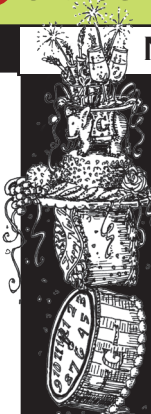
Chicken Cacciatore
with tomatoes, wine & olives
Cheesy Polenta with mascarpone
Lemon Broccolini
19.95

WEDNESDAY

Teriyaki Salmon
Sticky Rice with edamame & shiitake
Ginger Sautéed Spinach
21.95

NEW YEAR'S EVE DINNER

Prime Rib au jus
with horseradish cream
Crème Fraîche Mashed Potatoes with crispy onions
Little Gems Salad with blue cheese dressing, bacon & garlic croutons
23.95



All Three Dinners are Available Cold Monday thru Thursday

Available Cold 12/30, and Hot or Cold 12/31

New Year's Eve Menu

AVAILABLE
THURSDAY
12/31
ONLY

Mini Mushroom Turnovers

Delicious warm or at room temperature. 17.95

Stuffed Cheese Puffs

Bite-size herbed cream cheese puffs, stuffed with our savory cheese spread. 19.95



2021 Cookie *A happy face with a wink & a smile, and "2021." 3.25*

New Year's Eve Candy Cake *Devil's food cake, ganache and vanilla buttercream inside & vanilla buttercream outside with a ganache drip design. Decorated with a festive arrangement of candy. 30.00*

Midnight Hour Cake *Devil's food cake soaked with espresso, espresso buttercream inside & vanilla bean buttercream outside with a clock on top. 30.00*

Lemon Raspberry Dream Cake *Vanilla sponge cake with layers of raspberry jam & lemon buttercream, and topped with fresh raspberries. Decorated with gold stars & a "2021" Banner. 30.00*

Prime Rib au jus with horseradish cream

Crème Fraîche Mashed Potatoes *with crispy onions*

Little Gems *with blue cheese dressing, bacon & garlic croutons*
23.95

Available Cold 12/30 and Hot or Cold 12/31

COOKIES

Peanut Butter Blossoms 2.50

Butterstars 1.60

Fudge Crackles 1.60

Ginger Cookies 1.60

Mexican Wedding Cookies 1.60

Toll House Cookies 1.60

DANISH, CROISSANT & GOODIES

Cranberry Orange Muffin 3.75

Apple Cheese Danish 3.75/ Ring 25.95

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

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 Cappuccino Cake

Flourless, fudgy chocolate cake filled and iced with coffee whipped cream. Vanilla whipped cream "foam" on top.

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.

Burnt Almond Cake

Vanilla sponge cake, almond flavored pastry cream inside with vanilla buttercream and candied almonds outside.

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

PIES & PASTRIES

Pumpkin Pie 20.95 / 3.95 slice

Fresh Apple Crumb Pie 26.95 / 3.95 slice

Olallieberry Pie 28.95/ 3.95 slice

Key Lime Pie with whipped cream 14.95

Individual New York Cheesecake topped with cherries 6.95

Chocolate Eclair 5.25

Cupcakes, Chocolate or Vanilla 3.60

**STORE IS OPEN:
7AM - 7PM, DECEMBER 28TH-31ST
CLOSED JANUARY 1ST**

*To Place Your Order
Click Here*