

BREAKFAST

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

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



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.

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

To Place an Order
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BOTTLED DRINKS/ BEER/ WINE
ALSO AVAILABLE

« GAYLE'S » ONLINE MENU

THRU
DECEMBER
20TH

GAYLE'S Weekday *Hot* Blue Plate Dinners READY AT 4:30 PM

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

APPETIZERS & DIPS

- Deviled Eggs 10.50/6 pack
- 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
- Balsamic Citrus Glazed Quarter Chicken 6.95
- 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
- December 12th & 13th:**
Beef & Barley
Zucchini Gorgonzola (v)
- December 14th to 20th:**
Chicken Noodle
Italian Lentil, vegan

Happy Holidays



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
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