

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
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

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
Scroll Down ↓

BOTTLED DRINKS/ BEER/ WINE
ALSO AVAILABLE

« GAYLE'S » ONLINE MENU

DECEMBER
5TH TO 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 <i>onions</i> ----- 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

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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

November 30th to December 6th:

Peanut Chicken

Mushroom Bisque (v)

December 7th to 13th:

Beef & Barley

Zucchini Gorgonzola (v)

December 14th to 20th:

Chicken Noodle

Tomato 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! 14.95
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/ Slice & bake log 19.95
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
[Click Here](#)

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
5" ~ 25.00
7" ~ 42.00
5.95 slice

AVAILABLE BY THE SLICE
Chocolate Mousse • Princess
German Chocolate

*Inscription on Your Cake ~ No Charge
Fresh Flowers ~ Price Varies by Size*

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