

HAPPY 4TH OF JULY

We'll be open 7am-3pm, July 4th. Please Order Early. We anticipate closing orders for July 2nd, 3rd and 4th well ahead of the holiday.

BREAKFAST

- Fresh Corn Frittata, *vegetarian* 6.95
- Breakfast Burrito with Potato & Bacon 9.95/*vegetarian* 8.95
- Greek Yogurt Parfait with Teal's Granola 6.50
- Ham or Bacon Scrambled Egg Croissant 9.50/*vegetarian* 8.25
- Fried Egg Sandwich
with Bacon or Spinach 8.50/*vegetarian* 7.95
- Egg Salad Sandwich on Hearty Wheat, *vegetarian* 7.50
- Breakfast Biscuit with Ham 6.25/*vegetarian* 5.25
- Individual Quiche:
Bacon, or Tomato & Spinach, *vegetarian* 5.95
- Chicken Apple Sausage 5.50
- Crisp Bacon Slices (3) 4.95
- Rosemary Roasted Potatoes 3.95 / 7.95

DANISH, CROISSANT & MORE

- Old Fashioned Cinnamon Roll 4.95
- Pecan Schnecken 4.95
- Marionberry Danish 4.25
- Blueberry Muffin 3.95
- Maple Pecan Crocodiles 4.75
- Kouign Amann 5.50
- Croissant 3.50
- Pain d' Amande 4.95
- Chocolatine 4.50
- Bear Claw 4.95
- Marionberry Turnover 4.95
- Apple Turnover 4.95
- Downtowner with Sugar 4.25
- Ham & Cheese Croissant 5.95
- Garlic Cheese Twist 4.25
- Mushroom Turnover 3.25

SEASONAL SANDWICHES

- Caprese Ficelle, *vegetarian*
Fresh mozzarella, tomatoes, basil & balsamic vinaigrette. 9.95
- Albacore Tuna on Seeded Ficelle
With cheddar cheese & housemade pickles. 9.95
- Italiano Ficelle
Salami, ham, provolone, pepperoncini, vinaigrette & mayo. 9.95
- Ranch Tri Tip
With cheddar cheese, lettuce, tomato and ranch dressing on a francese bun. 10.95
- Avocado & Gouda on Joe's Bread, *vegetarian*
With red pepper cashew spread, baby spinach & dill pickle. 9.50
- Southwest Turkey
With pepper jack cheese, avocado, tomato and cilantro mayo on Capitola sourdough. 10.50
- Almond Tarragon Chicken Salad Croissant
With roasted chicken, fresh tarragon, celery, chopped almonds, scallions, mayo and lettuce. 10.50
- Egg Salad on Hearty Wheat, *vegetarian*
With mayo and butter lettuce. 7.50
- Marinated Chicken Breast
with herb mayo and a splash of lemon juice on thick sliced Capitola sourdough. 9.95
- Vegan Santa Fe Wrap
Black beans, fresh corn, carrot, cabbage, cilantro and chipotle hummus. 8.95

SALADS

PRICES ARE FOR SM, MED & LG

- Kale & Quinoa Power Salad, *vegan*** 4.95/ 9.90/ 19.80
- Crunchy Broccoli & Pecan, *vegetarian***
With apple & gruyère. 4.95/ 9.90/ 19.80
- Fiesta Salad, *vegan***
With garbanzo beans, black olives, cherry tomatoes & celery.
4.95/ 9.90/ 19.80
- Ginger Beet with Baby Spinach, *vegan*** 4.95/ 9.90/ 19.80
- Old Fashioned Potato Salad, *vegetarian*** 4.95/ 9.90/ 19.80
- Christie's Coleslaw, *vegetarian*** 3.95/ 7.90/ 15.80
- Fresh Fruit, *vegan*** 4.95/ 9.90/ 19.80
- Albacore Tuna Salad** 6.95/ 13.90/ 27.80
- Almond Tarragon Chicken Salad** 6.95/ 13.90/ 27.80

COMPOSED SALADS

- Sesame Chicken Salad**
Romaine, oranges, almonds, cucumber, cilantro, scallions, marinated & grilled chicken breast & poppy seed dressing. 14.95
- Salmon Niçoise Salad**
With green beans, red potatoes and hard-boiled egg. 14.95
- Caesar Salad, *vegetarian*** 9.95/ **with Chicken Breast** 12.50
With housemade croutons & parmesan.
- Bistro Salad, *vegetarian***
With goat cheese, dried cranberries and spiced nuts 11.95
- Garden Salad, *vegan***
With carrots, red beets, mushrooms, cherry tomatoes, and cucumbers. 9.50



COLD GRAB & GO

PASTAS

- Spaghetti & Meatballs, serves 2-3** 17.95
- Chicken Capellini Salad** 12.95
- Spinach Gorgonzola Pasta, serves 2-3, *vegetarian*** 16.95
- Penne d'Alba Pasta, serves 2-3, *vegetarian***
With toasted garlic, tomato sauce & mozzarella 16.95
- Macaroni & Cheese, serves 2-3, *vegetarian*** 16.95
- Lasagne Bolognese, serves 3-4** 26.95

ENTREES

- BBQ Pork Ribs, serves 3-4** 19.95
- Peking Chicken Wings** 15.95
- Chicken Pot Pie, serves 1-2** 12.95
- Quiche: Bacon & Onion or Broccoli Cheddar, *vegetarian*** 11.95
- Layered Polenta Casserole, serves 2, *vegetarian*** 15.95
- Meatloaf & Mashed Potatoes, serves 1-2** 17.95
- Chicken Enchiladas** 14.50 for two
- Potato & Kale Enchiladas, *vegetarian*** 10.95 for two
- Pizza Kit: Dough, Red Sauce, Mozzarella & Parmesan, *vegetarian*** 10.95 / **With Salami** 13.95
- Twice Baked Potatoes, *vegetarian*** 9.95 for two
- Housemade Soup, Pint** 9.50
*Gazpacho! *vegan**
*New England Clam Chowder, *vegetarian**

SIDES, ETC

- Deviled Eggs, *vegetarian*** 10.50/6 pack
- Francese Garlic Bread** 7.95
- Crostini *Buttery garlic toasts*** 9.25
- Savory Cheese Spread, *vegetarian*** 7.25
- Roasted Garlic & Artichoke Dip, *vegetarian*** 7.25
- Housemade Hummus, *vegan*** 7.25
- Red Pepper Cashew Spread, *vegan*** 7.25
- Dressings: Poppy Seed or Orange Balsamic, *vegan*** 7.95
- Teal's Granola** 13.95

GAYLE'S BLUE PLATE DINNERS

JUNE 28TH
- JULY 4TH

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Chicken Parmesan <i>with housemade tomato sauce & mozzarella</i> <hr/> Spaghetti <i>with cauliflower, almonds & green olives</i> <hr/> Caesar Salad 20.95	Balsamic & Beer Braised Short Ribs <hr/> Garlic Mashed Potatoes <hr/> Green Bean & Mushroom Sauté 23.95	Balsamic Citrus Glazed Chicken <hr/> Cheesy Baked Polenta <hr/> Braised Broccolini 20.95	Blackened Salmon <hr/> Sun Dried Tomato & Basil Orzo <hr/> Garlic Sautéed Spinach 22.95	BBQ Flank Steak <hr/> Fresh Corn Pudding <hr/> Summer Salad <i>with cucumber & tomato</i> <hr/> Francese Garlic Bread 23.95

THESE DINNERS ARE AVAILABLE HOT MONDAY THRU FRIDAY AT 4:30PM.
ALL FIVE DINNERS ARE AVAILABLE COLD ALL WEEK MONDAY THRU SUNDAY, 7:00AM-7:00PM.

HOT FOOD

- Teriyaki Salmon 14.95
- Balsamic Citrus Glazed Quarter Chicken 7.50
- Lemon Marinated Chicken Breast 7.50
- Peking Chicken Wings 8.95 for four
- BBQ Pork Ribs 9.50
- Chicken Enchiladas 7.25
- Macaroni & Cheese, *vegetarian* 4.95 / 9.95
- Layered Polenta Casserole, *vegetarian* 7.95
- Penne d'Alba Pasta, *vegetarian*
With toasted garlic, tomato sauce & mozzarella 4.95 / 9.95
- Spinach Gorgonzola Pasta, *vegetarian* 4.95 / 9.95
- Creamy Mashed Potatoes, *vegetarian* 4.95 / 9.95
- Twice Baked Potato, *vegetarian* 4.95
- Steamed Veggies, *vegetarian* 4.25 / 8.50
- Veggie Sauté, *vegan* 4.25 / 8.50
- Francese Garlic Bread 2.50



We have a selection of Wine by the bottle or glass, and Cold Beer, Cider, Soft Drinks and Organic Juices.

ESPRESSO & COFFEE

COFFEE

House Dark Roast: Medium 2.50 / Large 2.95 / Refill 1.75

Cold Brew 3.75

Cafe au Lait 3.75/4.25

ESPRESSO & HOT DRINKS

Latte 4.25 / 4.75

Mocha 4.95 / 5.50

Cappuccino 3.75

Macchiato 3.25

Americano 2.75

Espresso 2.75

Hot Chocolate 3.50 / 4.00

EXTRAS

Soy, Almond or Oat Milk .75

Add a Shot of Espresso 1.50

Whipped Cream .75

Housemade Caramel, Vanilla, or Sugar Free Vanilla Syrup .75

TEA

Chai 3.75 / 4.25

Mocha Chai 4.95 / 5.50

Hot Tea 1.95

Iced & Unsweetened:

Tropical, Black or or Decaf Apricot Tea 3.75

COLD SPECIALITIES

Blended Java Freeze 5.50

Housemade Lemonade 4.25

Arnold Palmer 4.25

Hibiscus Cooler 4.25

Frozen Lemonade 5.50

SPECIALTY CAKES

Celebration Cake ~ July 2nd, 3rd & 4th only

Vanilla cake with raspberry, blackberry & strawberry jam and old fashioned vanilla buttercream. Decorated with red, white & blue sprinkles.

Old Fashioned Chocolate Cake

Five layers of devil's food cake with a fluffy powdered sugar old fashioned chocolate buttercream inside and out.

Salted Caramel Cake

Devil's food with a housemade salted caramel filling and a dark chocolate icing, topped with flaked sea salt.

Chocolate Mousse Cake

Thin layered devil's food, chocolate mousse & chocolate whipped cream, chocolate ganache and ground hazelnuts on the side.

Black & White Cake (wheat free)

Wheat free chocolate cake with chocolate ganache and vanilla whipped cream.

Strawberry Almond Dream (wheat free)

Moist, almond sponge cake with strawberry whipped cream and fresh strawberries on top.

Princess Cake

Vanilla sponge cake with pastry cream, raspberry jam and vanilla whipped cream inside, a marzipan shell & a fresh rose.

Carrot Cake

With cream cheese icing and hand-painted carrots.

Blackberry Bramble

Vanilla sponge with blackberry jam and blackberry buttercream in a marbled design.

CAKE PRICES, SIZES & SLICES

PRICES

5" ~ 27.00

7" ~ 47.00

9" ~ available
special order only

AVAILABLE BY THE SLICE 6.25

Strawberry Almond Dream

Old Fashioned Chocolate • Key Lime Pie

Carrot • Princess

PIES & PASTRIES

Cherry Berry Pie with a star crust 29.95

Fresh Berry Tartes in a Flag or Star Design 36.95

Strawberry & Cream Galette 26.95

Marionberry Pie 29.95/ 4.50 slice

Key Lime Pie 15.95/ 40.00

Chocolate Eclair 5.75

Fresh Berry Tartelettes 6.25

Fresh Raspberry Brownies 4.50

Independence Day Cupcakes 4.25

COOKIES & GOODIES

Special Layered Flag Cookie~ July 2nd, 3rd & 4th only
Made with almond shortbread. 2.50

Iced Star Cookie 2.50

Cowboy Cookie 2.75

Chocolate Coma Cookie (wf) 2.25

Toll House 1.95

Snickerdoodle Cookie 2.50

Old Fashioned Peanut Butter Cookie 2.75

Butterstars with Red, White & Blue Sprinkles 1.75

Strawberry Shortcake Cookie 2.95

FRESH BREAD

Hot Dog or Hamburger Buns ~ July 2nd, 3rd & 4th only
4.95/ 4 pack

Francese Baguette 4.50/ Buns 4.95/ 4 pack

Rio Sourdough Baguette 4.50

Joe's Bread (wheat sourdough) 7.95

Organic Capitola Sourdough Round 4.95

Organic Capitola Sourdough Sandwich 6.50

Olive Sourdough Oval 6.50

Jewish Rye 6.95

Organic Hearty Wheat Sandwich Loaf 5.95

Muesli Loaf 6.50

English Toaster Bread 4.25