

*Although orders have closed for the 23rd & 24th,
we will do our best to have the following items for walk in customers.*

HOLIDAY APPETIZERS

Gayle's Basil Torte

Layers of sun dried tomato & pesto, cream cheese and provolone with chopped pistachios outside. 48 hr notice required. 24.95

Creamy Brie Bake

With kalamata olives, sauteed mushrooms and scallions in our Capitola Sourdough. 48 hr notice required. 23.95

Stuffed Cheese Puffs

Bite-size herbed puffs, stuffed with our savory cheese spread. 48 hr notice required. 22.95

Mini Mushroom Turnovers

Delicious warm or at room temperature. 48 hr notice required. 19.95

OTHER APPETIZERS

Deviled Eggs

Simply the best! 10.50 six pack

Crostini

Herb & garlic toasted baguette rounds. 9.25

DIPS & SPREADS

Smoked Salmon Spread 8.95

Savory Cheese Spread

Olives, pimento, pepperoncini & garlic. 7.50

Roasted Red Pepper Cashew Spread, vegan 7.50

Roasted Garlic & Artichoke Dip 7.50

Housemade Hummus, vegan 7.25



DINNERS

Grilled Steak Diane

Parmesan Potato Wedges and Green Goddess Salad. 23.95

Roast Turkey

With housemade gravy and cranberry sauce, mashed potatoes, cornbread stuffing and green beans with fresh thyme. 24.95

Teriyaki Salmon

Sticky Rice with edamame & shiitakes and Garlic Sauteed Spinach. 22.95

OUR SELECTION IS LIMITED THIS
WEEK DUE TO THE HOLIDAY

COLD GRAB & GO

PASTAS

Lasagne Bolognese, serves 3-4 28.95

Chicken Capellini Salad 13.95

Penne d'Alba Pasta, serves 2-3, vegetarian

With toasted garlic, tomato sauce & mozzarella 16.95

Spinach Gorgonzola Pasta, serves 2-3, vegetarian 17.95

ENTREES

BBQ Pork Ribs, serves 3-4 21.95

Peking Chicken Wings 15.95

5" Quiche: Bacon & Onion or Broccoli Cheddar, vegetarian 13.95

Layered Polenta Casserole, serves 2, vegetarian 15.95

Chicken Enchiladas 14.50 for two

Twice Baked Potatoes, vegetarian 10.50 for two

HOUSEMADE SOUP, PINT 9.50

December 20th to 26th

Creamy Tomato Soup, vegetarian

Our Famous Garlic Bread

Bake or broil at home to golden perfection.

8.50

BREAKFAST

Frittata Verde, *vegetarian* 6.95

Breakfast Burrito with Potato & Bacon 9.95/*vegetarian* 8.95

Ham or Bacon Scrambled Egg Croissant 9.50/*vegetarian* 8.25

Fried Egg Sandwich
with Bacon or Spinach 8.50/*vegetarian* 7.95

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 5.25

Apple Cheese Danish 4.25

Morning Glory Muffin 3.95

Maple Pecan Crocodiles 5.25

Croissant 3.50

Pain d' Amande 4.95

Chocolatine 4.50

Bear Claw 4.95

Downtowner with Sugar 4.25

Ham & Cheese Croissant 5.95

Garlic Cheese Twist 4.50

Mushroom Turnover 3.25



SEASONAL SANDWICHES

• AVAILABLE AFTER 8AM •

Italiano Ficelle

Salami, ham, provolone, pepperoncini, vinaigrette & mayo. 9.95

Fresh Mozzarella & Roasted Tomato Ficelle, vegetarian

With lemon, arugula and olives. 9.95

Turkey & Pepper Jack Ficelle

With pepperoncini, tomato & mayo. 9.95

Grilled Tri Tip on an Everything Croissant

With butter lettuce, tomato, mustard & horseradish. No mayo. 10.95

Almond Tarragon Chicken Salad Croissant

With roasted chicken, fresh tarragon, celery, chopped almonds, scallions, mayo and lettuce. 10.50

• AVAILABLE AFTER 10AM •

Grilled Chicken Club

With bacon, cheddar, lettuce & tomato on grilled sourdough. 9.95

Ham & Jarlsberg on Rye

With mayo, mustard, tomato and lettuce. 9.95

Turkey & Carrot

On hearty wheat with cranberry sauce, mayo & lettuce. 9.95

Vegan Veggie Wrap

Hummus, kale ribbons, tomato, grated carrot & red cabbage in a whole wheat tortilla. 8.95

Albacore Tuna and Cheddar

With housemade pickles on a poppy seed challah bun. 9.95

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 10.95

Chicken Enchiladas 7.25

Macaroni & Cheese, vegetarian 4.95 / 9.90 / 19.80

Layered Polenta Casserole, vegetarian 7.95

Penne d'Alba Pasta, vegetarian

With toasted garlic, tomato sauce & mozzarella 4.95 / 9.90 / 19.80

Spinach Gorgonzola Pasta, vegetarian 4.95 / 9.90 / 19.80

Creamy Mashed Potatoes, vegetarian 4.95 / 9.90 / 19.80

Twice Baked Potato, vegetarian 5.25

Steamed Veggies or Veggie Sauté, vegetarian 4.25 / 8.50

Francese Garlic Bread 2.50

SALADS

PRICES ARE FOR SM, MED & LG

• AVAILABLE AFTER 8AM •

Red, Green, Gold & Kale Salad, vegan

Organic kale, roasted beets, butternut squash, roasted tomatoes, garbanzo beans and pumpkin seeds with a white balsamic dressing. 4.50/ 9.00/ 18.00

Roasted Beets & Belgian Endive, vegan

With red wine vinaigrette. 4.95/ 9.90/ 19.80

Fresh Fruit, vegan

4.95/ 9.90/ 19.80

Almond Tarragon Chicken Salad

6.95/ 13.90/ 27.80

• AVAILABLE AFTER 10AM •

Green Bean & Artichoke Salad, vegan

With hazelnuts, basil and lemon vinaigrette. 4.95/ 9.90/ 19.80

Crunchy Broccoli & Pecan, vegetarian

With apple & gruyère. 4.95/ 9.90/ 19.80

Abby's Pasta, vegetarian

Bowtie pasta, gorgonzola cheese, arugula and toasted walnuts with a lemon thyme dressing. 4.95/ 9.90/ 19.80

Albacore Tuna 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
Not available on December 23rd & 24th.

Caesar Salad, 9.95/ with Chicken Breast 12.50

With housemade croutons & parmesan.

Bistro Salad, vegetarian

With goat cheese, dried cranberries and spiced nuts 11.95



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

ICED & FANCY COOKIES

Festive Trees

Vanilla shortbread iced in green with colorful non pareils.
3.25

Lemon Snowflake Cookies

With a tangy lemon glaze & crystal sugar snow. 2.95

Red & Green Checkerboards

Rich almond shortbread. 2.25 *Slice & bake log.* 23.95

Peanut Butter Blossoms

Topped with chocolate kisses. 2.50

Biscotti

Almond biscotti with cinnamon. 1.95

BREAD

Butterflake Rolls, a holiday tradition

10.50 6 PACK • December 22nd, 23rd & 24th Only

Francese Baguette 4.50/ *Buns* 4.95/ 4 pkg

Rio Sourdough Baguette 4.50

Rustic Baguette 4.50

Joe's Bread (wheat sourdough) 8.50

Organic Capitola Sourdough Round 4.95

Organic Capitola Sourdough Sandwich 6.50

Olive Sourdough Oval 6.50

Organic Old World Raisin Walnut Loaf 7.50

Jewish Rye 6.95

Organic Hearty Wheat Sandwich Loaf 5.95

Muesli Sandwich Loaf
With pumpkin & sesame seeds 6.50

English Toaster Bread 4.25

Challah Twist or Loaf 5.95

HOMESTYLE COOKIES

Holiday Butterstars

Our popular butterstars with red and green sprinkles. 2.25

Eggnog Snickerdoodles

With a hint of rum & nutmeg. 2.25

Cranberry Shortbread 1.95

With lemon zest & a hint of cardamon.

Fudge Crackles

A fudgy cookie with a crackled powdered sugar top. 2.25

Ginger Cookies

A spicy & sweet chewy ginger cookie rolled in sugar. 1.95

Mexican Wedding Cookies

With pecans and rolled in powdered sugar. 2.25

Toll House Cookies

Everybody's favorite. 1.95

HOLIDAY TRADITIONS

German Stollen

Buttery & rich with raisins, sliced almonds and candied orange peel. Great for dessert or breakfast. 22.95

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 and a hint of vanilla. 14.50



HOLIDAY CAKES

Winter Candy Cake

Devil's food cake, ganache & vanilla buttercream inside and out with a chocolate drip & festive arrangement of candy.

Flourless Snowy Forest Cake

Fudgy cake with raspberry whipped cream and ganache, and vanilla whipped cream outside. Decorated with meringue mushrooms, holiday greens & "snow."

Salted Caramel Chocolate Cake

Devil's food cake with a housemade salted caramel filling with a dark chocolate icing, flaked sea salt and silver & gold stars.

Chocolate Mousse

Devil's food cake, chocolate mousse & chocolate whipped cream with a chocolate glaze & ground hazelnuts on the sides.

Lemon Snowflake Cake

Lemon chiffon cake, lemon curd and lemon buttercream with white chocolate snowflakes outside.

Winter Princess Cake

Vanilla cake, pastry cream, raspberry jam and vanilla whipped cream. With a white marzipan shell, holly, a red rose and ribbon. Also available in our traditional colors.

Burnt Almond Cake

Vanilla sponge cake, almond Bavarian cream with candied almonds & an icing poinsettia.

Carrot Cake

With cream cheese icing, and handpainted holly.

CAKE PRICES & SIZES

5" ~ 30.00 • 7" ~ 50.00

FANCY PASTRIES

Mini Buche de Noel

Too Cute! 16.95

Individual New York Cheesecake

Topped with sour cream & cherries. 6.95

Coconut Snowballs

Vanilla cake, pastry cream, vanilla whipped cream covered in coconut. Topped with holly leaves and a red candle. Almost just like when you were a kid! 6.95

Traditional Chocolate Eclairs 5.95

Winter Cupcakes

Seasonal decorations on vanilla cupcakes. 4.50

HANDMADE PIES

Pumpkin Pie

Baked in our flaky all butter crust. 21.95

Fresh Apple Crumb Pie

Hand peeled apples baked until just soft with a touch of cream & cinnamon. 28.95

Pecan Pie

In a rich brown sugar custard. 29.95

Olallieberry Pie

With a sugared lattice top. 29.95

Key Lime Pie

With white chocolate holly leaves & berries. 16.95/45.00

Freshly Whipped Cream

With vanilla & just the right amount of sugar. 6.50

STORE HOURS

7AM - 7PM, DECEMBER 23RD

7AM - 3PM, DECEMBER 24TH

CLOSED DECEMBER 25TH

