

GAYLE'S *Easter Menu*

BRUNCH

Bacon & Jarlsberg Cheese Quiche 45.95

Spinach & Tomato Quiche 45.95

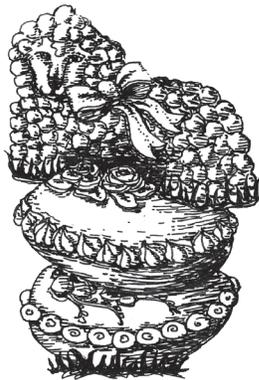
Spring Frittata 8.25

Deviled Eggs 11.50

Fresh Fruit Salad 5.95 - SMALL 11.95 - MEDIUM 23.50 - LARGE

Hot Cross Buns

*Made with raisins, candied orange peel
& crossed with yummy icing. 2.95 EA/14.95 SIX PACK*



EASTER DINNER

Available To Take Home & Enjoy after 9:00 a.m., Saturday, April 4th

Niman Ranch Ham with Citrus Spice Glaze

Mr. McGregor's Twice Baked Potato Casserole

Lemon Asparagus

Butterflake Rolls

To Serve 1: 28.95 + To Serve 2-3: 80.00 + To Serve 4-6: 160.00

-A LA CARTE -

Niman Ranch Ham serves 2-3: 31.95
with Citrus Spice Glaze

Mr. McGregor's Twice Baked
Potato Casserole serves 2-3: 22.95
with cheddar, chives, sour cream & black olives

Lemon Asparagus serves 2-3: 12.95

Butterflake Rolls

*Croissant-like, airy & buttery.
2.75 EA/14.50 SIX PACK*



PLEASE ORDER EARLY.

Dinners, Butterflake Rolls & Large Quiche available Saturday, April 4th ONLY

Orders available for pick-up after 9am.

Closed Sunday, April 5th.

CAKES

Orange Chiffon Cake

Seasonal favorite with a yummy orange glaze. 30.00

Triple Chocolate Egg Cake

Devil's food cake, old fashioned chocolate buttercream and chocolate glaze. 38.00

Bunny Parade Carrot Cake

With cream cheese icing tinted pale green & pastel white chocolate bunnies marbling around the side of the cake.

Speckled Egg Cake

Lemon cake, curd & buttercream inside. Speckled pale turquoise buttercream outside. Topped with candy birds eggs.

Chocolate Dream Cake WF

Fudgy, flourless chocolate cake with chocolate mousse inside and chocolate whipped cream outside.

Chocolate Mousse Cake

Chocolate cake, mousse, whipped cream and glaze with ground hazelnuts on the side.

Toasted Coconut Cake

Vanilla cake with coconut filling and coconut Bavarian cream & toasted coconut on the outside.

Crazy Berry Cake

Vanilla sponge with raspberry, strawberry & blackberry jams & buttercreams, iced with vanilla buttercream.

Carrot Cake

With cream cheese icing and hand-painted carrots.

Princess Cake

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

Key Lime Pie

Sweet-tart filling in a graham cracker crust topped with whipped cream. 48.00

CAKE PRICES

5" ~ 36.00 7" - 62.00 9" - 82.00
serves 4-6 serves 8-12 serves 16-20

PASTRIES

Lemon Almond Ricotta Torte WF 38.95

Marionberry Pie 37.95

Chocolate Brownie Egg 5.25
with a chocolate glaze

Easter or Carrot Cupcakes 5.25

Fresh Berry Tartes & Tartelettes 42.00 / 7.25

Traditional Chocolate Éclairs 7.25

Chocolate Banana Cream Tartelette 7.25

Raspberry Napoleon 7.25

Key Lime Parfait 7.25

Florentine 3.95 WF

A lacey cookie with honey, almond & chocolate, with candied orange peel.

COOKIES

Easter Checkerboard Cookie Gift Bag 16.95
Almond shortbread in a pastel checkerboard pattern.

Decorated Chick Cookie, 3.50
with yellow icing & green grass

Iced Easter Egg Cookies 2.95

Butterstar Cookie 2.50
with pastel sprinkles

Toll House Chocolate Chip 2.50

Almond Croissant Cookie 2.95

Lemon Crackle Cookie 2.95

Chocolate Coconut Macaroon, 2.95 WF

Chewy Coconut Macaroon, 2.95 WF

Strawberry Shortcake Cookie 3.50

Biscotti/Biscotti Gift Bag 2.50 / 18.95

Take & Bake Toll House Cookies 18.95



BREAKFAST

- Bacon & Smashed Tots Breakfast Sandwich** 10.95
Breakfast Burrito with Potato & Bacon 12.25
Vegetarian Breakfast Burrito 11.25 V
Black beans, roasted potatoes & salsa verde
Ham, Bacon or Vegetarian Scrambled Egg Croissant 10.95/9.75
Breakfast Biscuit with Ham or Vegetarian 7.75 / 7.25
Individual Quiche: Bacon or Vegetarian 7.25

DANISH, CROISSANT & MORE

- Lemon Danish** 5.50
State Fair Cinnamon Roll 6.50
Pecan Schnecken 6.25
Blueberry Muffin 5.25
Marionberry Turnover 5.50
Croissant 4.95
Cinnamon Sugar Downtowner 4.95
Pain d' Amande 5.95
Chocolatine 5.75
Bear Claw 6.25
Lemon Bread 8.50
Kouign Amann *plain* 6.50 *apricot* 6.75
Maple Pecan Crocodiles 6.50
Raisin Walnut Rolls (*sweet without sugar*) 2.95
Ham & Cheese Croissant 6.75
Garlic Cheese Twist 5.50
Mushroom Turnover 3.50
Tartine (*Slice of our Rio Ficelle with unsalted butter*) 2.50
Chive Biscuit 2.75
Teal's Granola 16.50

V-vegetarian VG-vegan WF-wheat-free

- Spring Frittata** 8.25 V
with leeks, asparagus & gruyère.
Chicken Apple Sausage 7.25
Crisp Bacon Slices (3) 6.95
Rosemary Roasted Potatoes 4.95 / 9.95 / 19.90 V
Greek Yogurt Parfait with Teal's Granola 8.50 V
Chia Pudding Parfait 7.95 VG, WF

GRAB & GO BREAKFAST

- Breakfast Burrito with Potato & Bacon** 12.25
Petite Quiche: Bacon or Spinach 14.50 for 2
Greek Yogurt Parfait with Teal's Granola 8.50 V, WF
Chia Pudding Parfait 7.95 VG, WF
with fresh berries and a seed & nut crumble.

FRESH BREAD

- Francesc Dinner Rolls** 5.25 *6 pack*
Francesc Baguette 5.95 / **Buns** 7.25 *4 pack*
Rio Sourdough Baguette 5.95
Carpo's Seeded Francesc 5.95
Joe's Bread (wheat sourdough) 9.95
Organic Capitola Sourdough Round 7.75
Organic Capitola Sourdough Sandwich 7.95
Olive Sourdough Oval 8.50
Organic Old World Raisin Walnut Loaf 8.95
Jewish Rye 8.95
Muesli Sandwich Loaf *with pumpkin & sesame seeds* 7.75
English Toaster Bread 6.25
Challah Twist or Loaf 6.75

**Espresso, Coffee, Tea and
Assorted Beverages available**

SEASONAL SANDWICHES

+ AVAILABLE AT 7AM +

Italiano Ficelle

Salami, ham, provolone, pepperoncini, vinaigrette & mayo. 12.75

Turkey Cubano Ficelle

With Jarlsberg cheese, dill pickle & chipotle mayo. 12.50

Green Goddess Veggie Ficelle

Dill havarti, cheddar, lettuce, tomato & green goddess mayo. 11.75 V

Steakhouse Sandwich

Grilled tri tip, blue cheese dressing, lettuce, tomato & pickled red onion on a Dutch crunch bun. 12.95

Almond Tarragon Chicken Salad Croissant

Roasted chicken, fresh tarragon, celery, chopped almonds, scallions, mayo & lettuce. 12.95

+ AVAILABLE AFTER 9AM +

Ham & Muffaletta

Italian muffaletta spread of olives, carrots, cauliflower, piquillo peppers & garlic with whole milk mozzarella, arugula, tomato & red wine vinaigrette on francese bun. 11.50

Turkey Club

With bacon & cheddar, lettuce, tomato & mayo on grilled sourdough. 12.95

Lemon Tuna on Everything Croissant

Albacore tuna with celery, red onion, cornichons & mayo with butter lettuce and paper thin slices of lemon. 12.50

Marinated Chicken Sandwich

with housemade mayo and a splash of lemon juice on thick sliced Capitola sourdough 11.95

Vegan Veggie Wrap

Housemade hummus, kale ribbons, avocado, tomato, grated carrot and red cabbage wrapped in a whole wheat tortilla. 11.50 VG

Egg Salad Sandwich

With mayo & butter lettuce on our Challah bread. 9.95

SALADS

+ AVAILABLE AT 7AM +

Abby's Pasta Salad

Farfalle pasta, gorgonzola cheese, arugula & toasted walnuts with a lemon thyme dressing. 5.95 / 11.95 / 23.50 V

Creamy Kale Salad

Kale salad dressed with a creamy lemon dressing, with shaved parmesan & parmesan crisps. 5.75 / 11.50 / 23.00 V

Crunchy Broccoli & Pecan Salad

With apples & gruyere cheese. 5.95 / 11.95 / 23.50 V, WF

Seasonal Fresh Fruit Salad

5.95 / 11.95 / 23.50 VG, WF

+ AVAILABLE AFTER 9AM +

Tuscan White Bean Salad

With fresh mozzarella, kalamata olives, baby spinach, tomatoes and basil, tossed with a red wine vinaigrette. 5.95 / 11.95 / 23.50 V, WF

Shrimp & Artichoke Salad

Shrimp, cherry tomatoes, artichoke hearts, celery, capers and a light dressing. 7.25 / 14.50 / 28.95 WF

Beets & Orange Salad

Roasted beets, orange segments, red onion, baby spinach and vinaigrette. 5.95 / 11.95 / 23.50 VG, WF

Miss Spoons's Quinoa Salad

With tangy feta cheese, celery, dried cranberries & scallions, dressed with olive oil & rice wine vinegar. 5.95 / 11.95 / 23.50 V, WF

Old Fashioned Potato Salad

Red potatoes, dill pickle, black olives, celery, onion, hard-boiled egg, mayo, sour cream, parsley & mustard. 5.95 / 11.95 / 23.50 V, WF

Albacore Tuna Salad WF or

Almond Tarragon Chicken Salad WF 9.00/18.00/36.00

ENTRÉE SALADS

Gayle's Favorite Salad 15.25

Romaine & spring mix, black olives, carrots, green onion, pickled beets, garbanzos, cucumbers & toasted sunflower seeds and a bright mustard vinaigrette (contains egg) V, WF

Bistro Salad 15.25

with goat cheese, dried cranberries & spiced nuts. V, WF

Caesar Salad, 12.75

*Housemade croutons & parmesan.
With Chicken Breast 16.75*

Salmon Niçoise Salad 18.95

with lettuce, green beans, cherry tomatoes, hard-boiled egg, red potatoes & Niçoise olives with a Dijon red wine vinaigrette. WF

Quinoa & Hummus Salad 15.25

Gayle's hummus, Miss Spoon's quinoa salad, carrot matchsticks, and Kalamata olives on a bed of greens with a red wine vinaigrette. WF, V

V-vegetarian VG-vegan WF-wheat-free

MARCH GRAB & GO DINNERS

Oven Poached Salmon
Lemon Dill Sauce
Herb Roasted Baby Yukons
Fresh Asparagus
27.95

Chicken Schnitzel
Pepper Bacon Gravy
Buttermilk Mashed Potatoes
Buttered Green Beans
25.95

Teriyaki Flank Steak
Sticky Rice with edamame & shiitakes
Garlic Sautéed Spinach
25.95

See our Blue Plate Calendar for tonight's HOT Dinner special

COLD GRAB & GO

PASTAS

Spaghetti & Meatballs, *serves 2-3* 23.50
Spring Pappardelle w/ Snap Peas & Asparagus 18.50 V
Spinach Gorgonzola Pasta 12.95 V
Penne d'Alba Pasta 11.95 V
Lasagne Bolognese, *serves 3-4* 32.95

ENTREES

Indian Butter Chicken & Basmati Rice 15.95
Roasted Cabbage Parmesan 13.95
Chicken Parmesan 15.95
Meatloaf & Mashed Potatoes, *serves 1-2* 19.50
Chicken Pot Pie, *serves 1-2* 16.25
Layered Polenta Casserole, *serves 2* 17.95 V, WF
Chicken Enchiladas 17.95 *for two* WF
Potato & Kale Enchiladas 15.50 *for two* V, WF
5" Bacon, Mushroom & Caramelized Onion Quiche 16.50
BBQ Pork Ribs, *serves 3-4* 27.95
Buttermilk Mashed Potatoes, *serves 2-3* 13.95
Twice Baked Potatoes 12.50 *for two* V, WF

HOT FOOD

Taking Phone Orders for Hot Food!

Corned Beef Reuben 14.95
Chicken Parmesan 15.95
Lemon Marinated Chicken Breast 8.95 WF
Teriyaki Salmon 18.95
Peking Chicken Wings 11.95 *for four*
BBQ Pork Ribs 14.50
Chicken & Cheese Enchiladas 8.95 WF
Macaroni & Cheese 5.95 / 11.95 / 23.50 V
Layered Polenta Casserole 8.95 V, WF
Penne d'Alba Pasta 5.95 / 11.95 / 23.50 V
Spinach Gorgonzola Pasta 6.50 / 12.95 / 25.90 V
Twice Baked Potato 6.25 V, WF
Steamed Veggies or Veggie Sauté 5.25/10.50/21.00 V, WF
Francese Garlic Bread 2.95 V
Weekly Soups: 5.50 cup / 10.95 bowl
*March 30th-April 4th:
Potato Leek, vegetarian*

SIDES - DIPS - DRESSINGS

Deviled Eggs Simply the best! 11.50 *six pack*
Francese Garlic Bread 10.95
Savory Cheese Spread 8.25
Housemade Hummus, vegan 7.95

Roasted Red Pepper Cashew Spread, vegan 8.50
Roasted Garlic & Artichoke Dip, vegetarian 8.25
Crostoni Herb & garlic toasted baguette rounds. 9.75
Poppy Seed Salad Dressings 9.75