

GAYLE'S 4th of July

We will be open 6:30am-4pm, July 4th. Please Order Early.

We may close orders in advance of the holiday.

Suggestions for the Holiday - See the following pages for our complete menu.

PICNIC FARE

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

Street Corn Pasta Salad

Shell pasta, grilled corn, queso fresco, jalapeños & cilantro. 5.95 / 11.95 / 23.50 V

Cucumber Tomato Salad

With feta, kalamata olives, scallions & red wine vinaigrette. 5.95 / 11.95 / 23.50 V, WF

Seasonal Fresh Fruit Salad

5.95 / 11.95 / 23.50 VG, WF

Tri Tip with Horseradish Sauce

Grilled tri tip, horseradish poppy seed dressing, lettuce & tomato on a poppy seed challah sub. 13.25

Caprese Ficelle

Tomatoes, fresh mozzarella, basil & balsamic vinaigrette. 11.95 V

Texas BBQ Chicken

Grilled chicken breast tossed with tangy mayo & bbq sauce, with shredded cabbage on sesame seed challah roll. 7.95

Deviled Eggs Simply the best! 11.50 six pack

Francese Buns, 4 pack 7.25

Francese Baguette 5.95

Rio Sourdough Baguette 5.95

Francese Garlic Bread 10.95

Crostini Herb & garlic toasted baguette rounds. 9.75

Savory Cheese Spread, vegetarian 8.25

Roasted Garlic & Artichoke Dip, vegetarian 8.25

Housemade Hummus, vegan 7.95

Roasted Red Pepper Cashew Spread, vegan 8.50

FESTIVE CAKES & PASTRIES

Red Velvet Cake

Red Velvet cake with cream cheese frosting inside and out. Decorated with holiday sprinkles.

Old Fashioned Chocolate Cake

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

Marionberry Pie 37.95

Cherry Berry Pie, with a star crust 37.95

Fresh Berry Tartes & Tartlettes 42.00 / 7.25

Mini Cherry Cheesecake 7.25

Independence Vanilla Cupcakes 5.25

HOLIDAY COOKIES

Special Layered Flag Cookie 3.25

Made with almond shortbread.

Iced Star Cookie 3.25

Butterstar Cookie, 2.50

with red, white & blue sprinkles.

Brookie, toll house cookie with brownie pieces 3.50

Strawberry Shortcake Cookie 3.50

BREAKFAST

- Bacon & Smashed Tots Breakfast Sandwich** 11.25
Breakfast Burrito with Potato & Bacon 12.50
Vegetarian Breakfast Burrito 11.50 V
Black beans, roasted potatoes & salsa verde
Ham, Bacon or Vegetarian Scrambled Egg Croissant 10.95/9.75
Breakfast Biscuit with Ham or Vegetarian 7.95 / 7.50
Individual Quiche: Bacon or Vegetarian 7.25
High Protein Frittata 8.25 V
with cottage cheese, spinach & artichokes
Chicken Apple Sausage 7.25
Crisp Bacon Slices (3) 7.25
Rosemary Roasted Potatoes 4.95 / 9.95 / 19.90 V, WF
Greek Yogurt Parfait with Teal's Granola 8.50 V, WF
Chia Pudding Parfait 7.95 VG, WF

DANISH, CROISSANT & MORE

- Strawberry Cream Danish** 5.50
Old Fashioned Cinnamon Roll 6.50
Morning Glory 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
Pecan Schnecken 6.25
Yummy sticky bun covered with pecans.
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
Bacon, Cheddar, Jalapeño Scone 6.50
Tartine (Slice of our Rio Ficelle with unsalted butter) 2.50
Chive Biscuit 2.75
Teal's Granola 16.50

COOKIES

- Layered Flag Cookie** 3.25
Made with almond shortbread.
Iced Star Cookie 3.25
M & M Cookie 2.85
with red, white & blue M&M's.
Holiday Butterstars 2.50
Strawberry Shortcake Cookie 3.50
Brookie 3.50
Combination brownie & toll house cookie.
Chocolate Coma Cookie, WF 2.95
Cowboy Cookie 3.25
with coconut, oats & chocolate chips.
Old Fashioned Peanut Butter 2.95
Lemon Crackle Cookie 2.95
Buttery Danish Coco 2.50
Buttery, Danish coconut cookie
Take & Bake Cookie Dough 18.95
Toll House • Cowboy
Cookie Gift Bags 13.95
Cranberry Pecan Ashland Shortbread • Hazelnut Crunch

FRESH BREAD

- Joe's Bread (wheat sourdough)** 9.95
Organic Capitola Sourdough Round 7.75
Organic Capitola Sourdough Sandwich 7.95
Rio Sourdough Baguette 5.95
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
Challah Twist or Loaf 6.75
English Toaster Bread 6.25
Francese Baguette 5.95 / **Buns** 7.25 4 pack
Carpo's Seeded Francese 5.95
Francese Dinner Rolls 5.25 6 pack

V-vegetarian VG-vegan WF-wheat-free

SEASONAL SANDWICHES

+ AVAILABLE AT 7AM +

Italiano Ficelle

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

Albacore Tuna Ficelle

With cheddar cheese, housemade pickles & lettuce. 12.75

Caprese Ficelle

*Tomatoes, fresh mozzarella, basil & balsamic vinaigrette.
11.95 V*

Tri Tip with Horseradish Sauce

Grilled tri tip, horseradish poppy seed dressing, lettuce & tomato on a poppy seed challah sub. 13.25

Turkey Club on Croissant

With bacon, lettuce, tomato & mayo. 13.25

+ AVAILABLE AFTER 9AM +

Milano Sandwich

Hard-boiled egg, mozzarella, spinach, tomato, & mayo on a francese bun. 11.75 V

Southwest Vegan Wrap

Chipotle hummus, grilled corn, avocado, housemade "Bitchin" sauce, cabbage, cilantro & romaine in whole wheat tortilla. Contains almonds. 11.75 VG

Marinated Chicken Sandwich

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

Ham & Pimento Cheese

With butter lettuce & tomato on a Dutch crunch roll. 11.75

Texas BBQ Chicken

Grilled chicken breast tossed with tangy mayo & bbq sauce, with shredded cabbage on sesame seed challah roll. 7.95

Turkey & Dill Havarti

With spring mix, dill pickle, and thousand island dressing on Jewish Rye. 12.50

Masala Chicken Salad

Masala roasted chicken with slivered almonds, mayo, currants, celery & scallions and lettuce on muesli bread. 13.25

SALADS

+ AVAILABLE AT 7AM +

Street Corn Pasta Salad

*Shell pasta, grilled corn, queso fresco, jalapeños & cilantro.
5.95 / 11.95 / 23.50*

Insalata Milanese

*Shredded chicken, carrot, arugula, celery, green olives, pepperoncini, jack cheese, cornichon and an herb vinaigrette.
6.95 / 13.95 / 27.90*

Broccoli & Kale Salad

Spiced chickpea crunch, parmesan cheese, cashews and a citrus dressing. 5.95 / 11.95 / 23.50 V, WF

Seasonal Fresh Fruit Salad

5.95 / 11.95 / 23.50 VG, WF

+ AVAILABLE AFTER 9AM +

Ligurian Pasta Salad

*Gemelli pasta, haricot verts, russet potatoes & shaved parmesan tossed with a basil pesto dressing.
5.95 / 11.95 / 23.50 V*

Cucumber Tomato Salad

*With feta, kalamata olives, scallions & red wine vinaigrette.
5.95 / 11.95 / 23.50 V, WF*

Roasted Beet & Carrot Salad

Roasted beets, carrot, toasted pistachios & a light balsamic dressing. 5.95 / 11.95 / 23.50 VG, WF

Miss Spoon'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

Masala 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

JUNE GRAB & GO DINNERS

Steak Diane
Tangy Mustard Sauce

Parmesan Roasted
Potato Wedges

Hearts of Romaine
with gorgonzola vinaigrette

25.95

Coq au Vin

Crème Fraîche
Mashed Potatoes
with crispy shallots

Lemon Broccolini

24.95

Grilled Salmon
Artichoke-Piccata Sauce

Fresh Corn Risotto

Fresh Asparagus

28.95

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 18.95 V

Spinach Gorgonzola Pasta 12.95 V

Penne d'Alba Pasta 11.95 V

Lasagne Bolognese, serves 3-4 32.95

Spinach & Ricotta Lasagne, serves 3-4 29.50 V

ENTREES

Indian Butter Chicken Dinner 24.95
with cilantro rice and peas & baby spinach

Mushroom Bourguignon & Pappardelle 15.50

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

BBQ Pork Ribs, serves 3-4 27.95

Twice Baked Potatoes 12.50 for two V, WF

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

Crostini Herb & garlic toasted baguette rounds. 9.75

Poppy Seed Salad Dressing 9.75

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

June 29th-July 5th:

Roasted Tomato Tortilla Soup, vegetarian

Beer & Wine, by the glass or bottle

V-vegetarian VG-vegan WF-wheat-free

CAKES

Red Velvet Cake

Red velvet cake with cream cheese frosting inside and out.
Decorated with holiday sprinkles.

Old Fashioned Chocolate Cake

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

Mocha Cake, WF

Fudgy, flourless chocolate cake with chocolate ganache and mocha whipped cream.

Peanut Butter Pie

Creamy peanut butter mousse topped with vanilla whipped cream in a graham cracker crust. 32.00

Boston Cream Pie

Vanilla sponge cake filled with vanilla pastry cream and topped with chocolate ganache. 36.00

Chocolate Mousse Cake

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

Princess Cake

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

Banana Split Cake

Banana cake with chocolate ganache and strawberry buttercream, iced with vanilla buttercream.

Carrot Cake

With cream cheese icing and hand-painted carrots.

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

Add an inscription - no charge

6.10.26 V-vegetarian VG-vegan WF-wheat-free

PIES & PASTRIES

Cherry Berry Pie 37.95

with a star crust.

Marionberry Pie 37.95

Fruit Tartes & Tartelettes 42.00 / 7.25

With pastry cream, with star or flag design.

Independence Cupcakes 5.25

Vanilla cupcake with vanilla old fashioned buttercream icing.

Coconut Cream Parfait 6.95

Vanilla sponge cake, coconut pastry cream, whipped cream, toasted coconut and pieces of our Buttery Danish Coco cookie.

Mini Cherry Cheesecake 7.25

Lemon Meringue Tartelette 7.25

Buttery tartelette shell with lemon curd and topped with a toasted meringue.

Traditional Chocolate Éclairs 7.25

Raspberry Napoleon 7.25

Florentine 4.50 WF

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

CAKE & PIE SLICES

Cake slices 7.95

Mocha Cake

Carrot Cake

Chocolate Mousse

Princess Cake

Old Fashioned Chocolate Cake

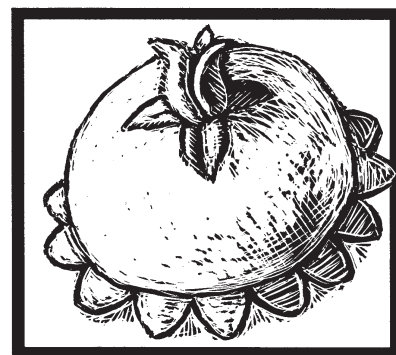
Pie Slices 5.95

Cherry Berry Pie

Marionberry Pie

Key Lime Pie 7.95

Peanut Butter Pie 6.25



PRICES & SELECTION SUBJECT TO CHANGE