

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
- Fresh Corn Frittata 8.25 V
- 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

GRAB & GO BREAKFAST

- Breakfast Burrito with Potato & Bacon 12.50
- Vegetarian Breakfast Burrito 11.50
- 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

- 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

DANISH, CROISSANT & MORE

- Honey Cake 14.95
with almonds & orange
- Strawberry Cheese Danish 5.50
- Old Fashioned Cinnamon Roll 6.50
- Banana Bran 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
- Tartine *(Slice of our Rio Ficelle with unsalted butter)* 2.50
- Chive Biscuit 2.75
- Teal's Granola 16.50

COOKIES

- Iced Cookie of the Week
Come in and see what we're offering
- Old Fashioned Chocolate Brownie 4.50
- Traditional Rugelach 2.95
with walnuts & currants.
- Strawberry Shortcake Cookie 3.50
- Chocolate Coma Cookie, WF 2.95
- Oatmeal Raisin Cookie 2.95
- Salted Peanut Butter Cookie, WF 2.95
Wheat free cookie with lots of peanuts & mini chocolate chips.
- Lemon Poppy Seed Cookie 2.50
Tangy cookie with lemon zest and poppy seeds.
- Almond Croissant Cookie 2.95
- Toll House Chocolate Chip 2.50
- Butterstars 2.50
- Take & Bake Cookie Dough 18.95
Toll House • Oatmeal Raisin
- Biscotti Gift Bags 18.95
- Cookie Gift Bags 13.95
Cranberry Pecan Ashland Shortbread • Hazelnut Crunch

SEASONAL SANDWICHES

+ AVAILABLE AT 7AM +

Italiano Ficelle

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

Turkey & Gouda Ficelle

With bacon & caramelized onions. 12.75

Caprese Ficelle

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

Green Goddess Chicken Salad Croissant

Roasted chicken with green goddess mayo, almonds, celery & onion, with lettuce on a flaky croissant. 13.25

+ AVAILABLE AFTER 9AM +

BBQ Tri Tip

Grilled tri tip, crispy onions, dill pickle, housemade bbq sauce & mayo on francese bun. 13.25

Heirloom BLT on Sourdough

Hickory smoked bacon, summer tomatoes, mayo & lettuce on grilled sourdough. 12.95

Vegan BLT on Joe's Bread

Smokey tempeh, heirloom tomatoes, avocado, butter lettuce & vegan mayo on grilled Joe's bread. 7.95 VG

Chicken Caesar Wrap

With grilled lemon chicken, romaine lettuce, crusty croutons, grated parmesan cheese and caesar dressing tucked in a flour tortilla. 12.95

Ham & Pimento Cheese

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

Turkey, Avocado & Jack

With lettuce, tomato, dill pickle & dijonnaise on our muesli bread. 12.95

Lemon Tuna on Everything Croissant

Albacore tuna with celery, red onion, cornichons & mayo, with butter lettuce and paper thin slices of lemon. 12.95

SALADS

+ AVAILABLE AT 7AM +

Crunchy Broccoli & Pecan Salad

With apples & gruyere cheese. 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

Creamy Kale Salad

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

Seasonal Fresh Fruit Salad

5.95 / 11.95 / 23.50 VG, WF

+ AVAILABLE AFTER 9AM +

Caesar Pasta Salad

Penne rigate pasta, housemade croutons, romaine lettuce & shaved parmesan, tossed with a creamy Caesar dressing. 5.95 / 11.95 / 23.50

Provençal Chicken & Potato Salad

Shredded rotisserie chicken, baby yukon potatoes, haricot verts, fresh tomatoes, kalamata olives, basil, oregano & garlic tossed with red wine vinaigrette. 6.95 / 13.95 / 27.00 WF

Caprese Salad

Heirloom tomatoes, basil, fresh mozzarella with a toasted garlic & balsamic vinaigrette. 6.25 / 12.50 / 24.95 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

Albacore Tuna Salad WF or

Green Goddess 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

SEPTEMBER GRAB & GO DINNERS

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

**Shiitake Beef
Stroganoff**
Sherry & Sour Cream
Parsley Pappardelle
Green Goddess Salad
25.95

**Pistachio Crusted
Salmon**
Herb Roasted
Baby Yukons
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

Chicken Capellini 17.95
Grilled chicken breast, capellini pasta, cherry tomatoes, mozzarella cheese, garlic & fresh basil in a tomato vinaigrette.
Indian Butter Chicken Dinner 24.95
with cilantro rice and peas & baby spinach
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*
September 7th-13th:
Beef & Barley
September 14th-20th:
Curried Chicken with Apple
September 21st-27th:
Pork Pozole

Beer & Wine, by the glass or bottle

V-vegetarian VG-vegan WF-wheat-free

CAKES

Rich Chocolate Cake

Two layers of chocolate devil's food cake filled with raspberry jam, iced with chocolate ganache.

Old Fashioned Chocolate Cake

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

Black & White Cake, WF

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

Chocolate Mousse Cake

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

Strawberry Delight

Vanilla sponge cake soaked with strawberry puree with pastry cream, strawberry whipped cream and iced with vanilla whipped cream and fresh strawberries.

Raspberry Poppy Seed Cake

Poppy seed cake with raspberry whipped cream inside and out.

Princess Cake

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

Lemon Raspberry Dream

Lemon chiffon cake with raspberry jam and lemon buttercream, topped with fresh raspberries.

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

PIES & PASTRIES

It's Back! Pumpkin Pie 24.95

Marionberry Pie 37.95

Fruit Tartes & Tartelettes 42.00 / 7.25

With pastry cream filling.

Tiramisu Parfait 7.25

Layers of espresso-rum soaked vanilla genoise and mascarpone.

Chocolate Salted Caramel Tartelettes 7.25

Chocolate crust with chocolate ganache and our housemade caramel and sea salt.

Individual Chocolate Chip Cheesecake 7.25

Traditional Chocolate Éclairs 7.25

Raspberry Napoleon 7.25

Chocolate Bread Pudding 7.25

Florentine 4.50 WF

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

Whipped Cream, pint 7.25

CAKE & PIE SLICES

Cake slices 7.95

Black & White Cake

Carrot Cake

Chocolate Mousse

Princess Cake

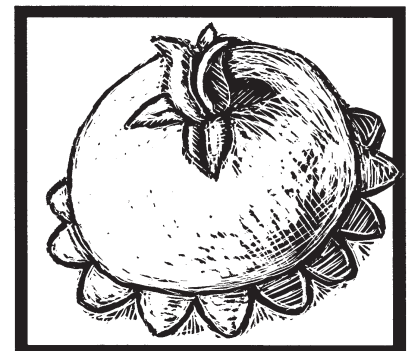
Old Fashioned Chocolate Cake

Pie Slices

Pumpkin Pie 5.95

Marionberry Pie 5.95

Key Lime Pie 7.95



PRICES & SELECTION SUBJECT TO CHANGE

GAYLE'S High Holy Days

Please Order Early

ROSH HASHANA DINNER

BRAISED BEEF BRISKET

WITH RED WINE, CARROT, TOMATO & ROSEMARY

ZUCCHINI & POTATO LATKES

WITH SOUR CREAM & HOUSEMADE APPLESAUCE

COUSCOUS

WITH DRIED APRICOTS, CURRANTS & ALMONDS

ROASTED BEET SALAD

ON A BED OF BUTTER LETTUCE WITH POPPY SEED DRESSING

29.95

*Available COLD September 10th-11th at 7am
and HOT at 4pm September 11th only*

Holiday Traditions

FOR ROSH HASHANA & YOM KIPPUR

~ Available September 10th-13th and September 20th-21st ~

MATZO BALL SOUP

WITH OUR OWN CHICKEN BROTH, CHICKEN, CARROTS & SCALLIONS 12.95 PINT /24.95 QUART

ROUND CHALLAH, *raisin or plain* 7.50

HONEY CAKE *with almonds and orange* 14.95

TRADITIONAL RUGELACH 2.95

FRESH FRUIT SALAD 5.95 SM /11.95 MED /23.50 LG

DEVEILED EGGS 11.50 6 PACK



8.28.26