



BREAKFAST 4

Orange Juice	\$9.00
Grapefruit Juice	\$9.00
Granola Parfait	\$7.00
Seasonal Fruit Plate	\$15.00

SALADS 2

Vegan Caesar Salad	\$12.00
romaine lettuce, heirloom radish, toasted hemp seeds, capers and spicy cashew	
Kale Salad	\$15.00
baby kale, roasted squash, shaved almonds, dry cranberries, feta cheese	

SANDWICHES 2

Turkey Club Sandwich	\$9.00
basil mayo, turkey, bacon, lettuce, tomato	
Everything Bagel Breakfast Sandwich	\$9.00
zoe's ham, brie cheese, organic egg	

HOUSEMADE PASTA 1

Spaghetti Bolognese	\$25.00
beef, pork and tomato ragout, parmesan cheese	

FROM THE GRILL 3

Braised Short Ribs	\$28.00
baby portobello mushrooms, whipped potatoes,	
Cioppino	\$28.00
shrimp, crab, calamari, tomato, fennel, garlic and lemon sauce	
Marinated Tofu	\$25.00
ginger garlic sauce, jasmine rice	

WINES BY THE GLASS 10

Louis Roederer "Brut Premier"- Reims- Champagne	\$25.00
Prosecco, Caposaldo,Veneto, Italy, NV	\$14.00
Chardonnay, Dumol, Isobel, Charley Heitz VY, Sonoma Coast CA	\$23.00
Chardonnay, Iconoclast "Four Seasons Label"	\$17.00
Pinot Grigio, Jermann, Friuli-Venezia Giulia, Italy	\$12.00
Sauvignon Blanc, villa Maria, Marlborough, New Zealand	\$21.00
Cabernet Sauvignon, Iconoclast " Four seasons Label, Napa,CA	\$19.00
Pinot Noir, Santa Barbara Winery, Santa Barbara County	\$16.00
Bordeaux, Margaux du Chateau Margaux, Margaux, France	\$57.00
Pinot Noir, Domaine Faiveley,1 er cru Clos de Myglands, Mercurey	\$35.00