



Salads

BAY SHRIMP (GF)

butter leaf lettuce, bay shrimp, green goddess dressing, chives, shrimp-toast crouton

GRILLED SUMMER STONE FRUIT (GF)

grilled peaches & plums, arugula & butter leaf lettuce, grilled sweet onion, feta cheese, honey-lemon dressing

CHEF'S SALAD (GF)

turkey, salami, mortadella, peppered ham, provolone cheese, deviled egg, romaine & field greens, cherry tomatoes, sliced red onion with your choice of dressing

SOBA NOODLE & SHREDDED VEGETABLE (V)

chilled buckwheat noodles tossed with slivers of raw vegetables, tofu, green onions, sesame seeds, fresh herbs, garnished with toasted peanuts, sesame-ginger dressing

WHOLE GRAIN SALAD WITH GRILLED VEGETABLES (GF) (V)

ancient "supergrains", arugula & spinach, grilled seasonal vegetables, ricotta salata, roasted tomato & balsamic vinaigrette

BLACKENED SALMON CAESAR (GF)

romaine, caesar dressing, croutons, blackened salmon, parmesan cheese

CRISPY CHICKEN

romaine & field greens, honey mustard dressing, tomatoes, cheddar cheese, bacon, crispy chicken, hard-boiled egg, avocado

Soup Please ask your server for today's made-from-scratch soup selections

Sandwiches sandwiches include a side dish. gf bread available

SMOKED SALMON SALAD

house-smoked salmon, pickled mustard seeds, capers, celery, dill, lemon zest, mayonnaise, pickled red onion, arugula, cucumber, brioche roll

ITALIAN DELI SANDWICH

salami, mortadella, ham, provolone, red wine vinaigrette, olive relish, telera roll

GRILLED PIMENTO CHEESE (V)

house-made pimento cheese, sourdough bread (add ham option)

NEW ORLEANS STYLE PO BOY

fried shrimp, creole mustard remoulade, shredded lettuce, sliced tomato, pickles, roll

FALAFEL (V)

chickpea fritter, shredded lettuce, tomato, cucumber, sliced red onion, tahini dressing, pita bread

PEPPER BACON CHEESEBURGER

¼ pound gourmet piedmontese beef burger, 100% grass fed, antibiotic & hormone free, pepper bacon, cheddar, grilled onion, HG burger sauce, butter leaf lettuce, tomato

Entrees

GRILLED CHICKEN (GF)

grilled marinated chicken, french potato salad, daily vegetable

SMOKED PORK LOIN CHOP (GF)

brined & smoked bone-in pork chop, rhubarb chutney, skillet potatoes, daily vegetable

SEARED SALMON (GF)

salmon fillet, preserved lemon & spring herb salsa, rice pilaf, daily vegetable

BISTRO STEAK

grilled bavette steak, spanish romesco sauce, loaded baked potato, daily vegetable

FISH TACOS (GF)

corn tortillas, seared cod, shredded cabbage, cilantro, lime crema, salsa, brown rice

SOUTHERN STYLE BAKED MACARONI & CHEESE (V)

baked creamy mac & cheese, crisp cracker topping

PASTA PRIMAVERA (GF) (V)

farfalle pasta, garden vegetables, pesto, parmesan (gf pasta option)

QUINOA-MUSHROOM CROQUETTE WITH SPANISH ROMESCO SAUCE (V)

quinoa, portobello mushroom, sweet potato, zucchini, shallot, roasted pepper & almond salsa, grilled veggies

CHICKEN TENDERS

crispy chicken strips, french fries, honey mustard dipping sauce

Sides

daily vegetable, fresh fruit, soup, chips, salad, french fries, onion rings, cottage cheese, brown rice, baked potato, french potato salad, skillet potatoes, rice pilaf, steamed vegetables, grilled vegetables

Desserts Please ask your server for today's made-from-scratch dessert selections

ice cream/brownies/giant cookies/muffins/biscuits

crème brulee/custards/panna cottas/bread puddings/parfaits

cakes/cheesecakes

cobblers/crisps/buckles/crumbles

(GF) gluten free or can be prepared gluten-free

(V) vegetarian or can be prepared vegetarian

(V) vegan or can be prepared vegan



Create Your Own Salad

STEP 1: CHOOSE YOUR LETTUCE

field greens romaine spinach arugula butter lettuce shredded lettuce

STEP 2: CHOOSE UP TO FOUR TOPPINGS

snap peas cucumbers peanuts country olives cottage cheese
croutons red onions craisins ancient grains cheddar cheese
tomatoes carrots beans rstd bell peppers parmesan cheese

STEP 3: CHOOSE YOUR DRESSING

caesar honey lemon balsamic vinaigrette sesame ginger
ranch honey mustard roasted tomato vin 1000 island
bleu cheese green goddess red wine vinaigrette

STEP 4: ADD ADDITIONAL TOPPINGS

vegan chicken mortadella bacon egg
crispy chicken salmon avocado tofu
grilled chicken steak ham cheese
bay shrimp salami turkey portabella

Create Your Own Sandwich

STEP 1: CHOOSE YOUR SANDWICH

grilled chicken roast turkey tofu portabella
crispy chicken roast beef salami mortadella
vegan chicken garden burger ham

STEP 2: CHOOSE YOUR CHEESE

cheddar swiss pepperjack muenster provolone

STEP 3: CHOOSE YOUR BREAD

dave's killer wheat white soft bun
dave's killer rye telera roll brioche roll
dave's killer good seed sourdough gluten free bread

STEP 4: CHOOSE YOUR CONDIMENTS & VEGETABLES

mayo mustard dijon mustard remoulade red wine vin pesto
lettuce tomato pickled onion red onion cucumbers pickles
egg bacon avocado olive relish

STEP 5: CHOOSE YOUR SIDE DISH

french fries onion rings cottage cheese side salad chips
fresh fruit brown rice grilled veggies rice pilaf soup
daily fresh vegetable steamed veggies french potato salad baked potato skillet potato



Whites

Mercer Sauvignon Blanc, Washington

Broadley Chardonnay, Oregon

A to Z Pinot Gris, Oregon

Montinore "Borealis" Blend, Oregon (organic)

Beringer White Zinfandel, California

Reds

Barnard Griffin, "Rob's Red" Blend, Washington

Canoe Ridge "Expedition" Merlot, Washington

Brooks Runaway Red Pinot Noir, Oregon

Qupe Syrah, California

Rodney Strong Cabernet Sauvignon, California

Beer & Non-Alcoholic

Assorted Bottled Beer

Martinelli's Sparkling Cider

Self-Serve Beverages

Juice

Milk

Soda