

- LUNCH -

BRUNCH: AVAILABLE UNTIL 2:00PM

Bacon, Egg & Cheese Croissant Sandwich	12	3 egg omelette or scramble	15
		Choose 3 types of meat or vegetables and 1 cheese:	
BLT Croissant	12	Meat: bacon, chorizo, ham, prosciutto	
Bacon, lettuce, and tomato croissant with Cajun Aioli		Vegetable: avocado, red onions, cherry tomato, mushrooms, asparagus	
Side options: chips, salad, potato salad, fruit, or soup		Cheese: goat, provolone, white cheddar, mozzarella, cheddar	
Farmer's Daughter Croissant (V)	13	+\$1.50 for extra ingredient	
Sharp white cheddar, Granny Smith Apples, onion-thyme jam, butter lettuce, whole grain mustard			
Side options: chips, salad, potato salad, fruit, or soup		Brioche French Toast (V)	14
		Classic French toast on brioche served with fresh fruit	

APPETIZERS & SHARED PLATES

Cheese & Charcuterie	26
Chef's choice: 2 types of meat & 3 kinds of cheese served with cornichons, dried fruits, mustard, and crostinis	
*Gluten-free crackers +\$3	
Warm Citrus Olives (VG, GF)	8
Roasted Asparagus (V, VG option)	9
Roasted asparagus with garlic, olive oil, and parmesan cheese	
Chicken Pâté	12
Creamy chicken liver slowly cooked with red wine and herbs, and topped with pink Himalayan salt served with crostini	
Hummus Duo (VG, GF)	12
Seasonal hummus served with naan bread	
Goat Mousse Duo (V)	13
Sun-dried tomato & kale pesto goat cheese mousse served with crostini (Pesto is nut-free)	
Lox Crostini (GF option)	14
Toasted crostini with smoked salmon, cream cheese, tomato, cucumber, and pickled onions	
Choice of side salad, potato salad, or soup	
GF Crackers/Bread or Vegan Cheese +\$3	

CHEF'S SPECIALS

The Dirty Turkey	15
Semifreddi's croissant sandwich with turkey, mushroom, thyme, date spread, sun-dried tomato purée, provolone, & white cheddar	
*Sub prosciutto +2	
Mac & Cheese	11
Creamy mozzarella & cheddar	
*Bacon bits +2	
Buddha Bowl	17
Quinoa, cherry tomatoes, asparagus, avocado, mushroom, arugula, beets, pepitas & balsamic glaze	
Bacon & Pesto Flatbread	16
Naan flatbread with pesto, diced bacon, cherry tomatoes, goat cheese, & basil	
Prosciutto & Fig Sandwich	16
Sliced prosciutto, homemade fig jam, baked brie, and butter lettuce	

V - Vegetarian * VG - Vegan * GF - Gluten Free

SANDWICHES & SALADS

sandwiches come with choice of chips, salad, potato salad, fruit or soup

Avocado Toast (VG)	12
Semifreddi's Sourdough bread with mashed avocado, arugula, pickled red onion & cherry tomatoes	
Park Street Pesto Grilled Cheese (V)	12
Kale pesto, sharp white cheddar, provolone, onion-thyme jam on Semifreddi's Sourdough (Pesto is nut-free)	
"The Farmer's Daughter" (V)	14
Sharp white cheddar, Granny Smith apples, onion-thyme jam, butter lettuce, whole grain mustard on Semifreddi's Francese roll	
"The HMC"	16
Our take on a New Orleans Muffuletta: salami, mortadella, ham, provolone, olive salad, cajun aioli on Semifreddi's Francese roll	
Beet & Arugula Salad (V, VG option)	14
Slow roasted beets, arugula, navel orange, pepitas, goat cheese, and balsamic vinaigrette	
PD Chopped Salad	15
Baby kale, arugula, butter lettuce, salami, provolone, Granny Smith apples, pepperoncini, Semifreddi's Kalamata Olive croutons, citrus-garlic vinaigrette	
Chicken Caesar Salad (VG option)	15
Romaine lettuce, grilled chicken breast, parmesan cheese and Caesar dressing	

SIDES & ADDITIONS

Potato Chips	3
Potato Salad or Fruit Salad	4
Salad	6
w/ housemade garlic citrus vinaigrette	
Cup of Soup	5
*Bowl +2	
Sub/Add Ham, Salami or Turkey	3
Sub/Add Vegan Chicken	5
Sub/Add Vegan Cheese or GF Crackers	3

APPETIZERS + SHARED PLATES

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Chef's choice: 2 types of meat & 3 kinds of cheese served with cornichons, dried fruit, mustard, and crostini	
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Roasted Asparagus (V, VG option)	9
Roasted asparagus with garlic, olive oil, and parmesan cheese	
Chicken Pâté	12
Creamy chicken liver slowly cooked with red wine and herbs, and topped with pink Himalayan salt served with crostini's	
Hummus Duo (VG, GF)	12
Seasonal hummus served with crostini	
Goat Mousse Duo (V)	13
Sun-dried tomato & kale pesto goat cheese mousse served with crostini (Pesto is nut-free)	
Lox Crostini (GF option)	14
Toasted crostini with smoked salmon, cream cheese, tomato, cucumber, and pickled onions Choice of side salad, potato salad, or soup	

GF Crackers/Bread or Vegan Cheese +\$3

SALADS

Beet and Arugula Salad (V, VG option)	14
Slow roasted beets, arugula, navel orange, pepitas, goat cheese, and balsamic vinaigrette	
PD Chopped Salad	15
Baby kale, arugula, butter lettuce, salami, provolone, Granny Smith apples, pepperoncini, Semifreddi's Kalamata olive croutons, citrus-garlic vinaigrette Sub salami for turkey / vegan option	
Chicken Caesar Salad (VG option)	15
Romain lettuce, grilled chicken breast, parmesan cheese and Caesar dressing Sub vegan chicken & cheese +\$5	

FLATBREADS

Margherita Flatbread (V)	15
Naan flatbread with garlic olive oil, cherry tomatoes, fresh basil and mozzarella	
Roasted Mushrooms Flatbread (V)	15
Naan flatbread with garlic roasted mushrooms, pickled red onions, arugula, & blue cheese	
Prosciutto Flatbread	16
Naan flatbread with garlic olive oil, prosciutto, arugula, pickled red onions & mozzarella	
Bacon & Pesto Flatbread	16
Naan flatbread with pesto, diced bacon, cherry tomatoes, goat cheese, & basil (Pesto is nut-free)	
Vegan Flatbread (VG)	17
Margherita or Roasted Mushroom flatbread	

CHEF'S SPECIALS

Mac & Cheese (V)	11
Creamy Mozzarella and Cheddar Mac & Cheese bacon bits + \$2	
Buddah Bowl (VG)	17
Quinoa, cherry tomatoes, asparagus, avocado, mushroom, arugula, beets, pepitas and balsamic glaze	

HAPPY HOUR MON-FRI 3PM TO 6PM

House Red Wine	7
House White Wine	7
Mimosa (OJ only)	7
House Margarita	10
Sangria	6
\$1 off All Draft Beer	
Citrus Olives	6
Chicken Pâté	10
Goat Mousse Duo	10
Hummus Duo	10

SIDES

Potato Chips	3
Potato Salad or Fruit Salad	4
Salad	6
w/ housemade garlic citrus vinaigrette	
Cup of Soup	5
*Bowl +2	
Sub/Add Ham, Salami or Turkey	3
Sub/Add Vegan Chicken	5
Sub/Add Vegan Cheese or GF Crackers	3
Extra Crostini/Crackers	1.50

-CAFE & SWEETS MENU-

COFFEE FEATURING SIGNAL COFFEE ROASTERS

		12oz	16oz
Alternative Milk: Soy, Cashew, and Oat +\$0.75			
Espresso	3.50	-	-
Americano	4.00	-	-
Cappucino	4.50	-	-
Latte	4.00	4.75	
Specialty Latte Hazelnut, Vanilla, Caramel, Ube Ask about our seasonal lattes	4.75	5.50	
Mocha	4.00	4.75	
French Press/Drip Coffee	4.00	4.50	

TEA & OTHER BEVERAGES

Cup of Tea Herbal: sweet ginger, peppermint, chamomile Fruit Tea: mango & friends, pina colada Black Tea: english breakfast, earl gray, magic moon, black orange decaf Green Tea: Chun Mee	4.00	4.50	
Chai Latte "Dirty Chai" (shot of espresso + \$0.50)	4.50	5.50	
Iced Black Tea		4.00	
Iced Mango Green Tea Shaken		4.50	
Canned Soda Coca Cola, Diet Coke, Lemon Lime Soda	3.00		
San Pellegrino Soda Seasonal Flavors	3.00		
Juice Orange Juice, Apple Juice	3.00		
Sparkling Water	3.00		

PASTRIES AND SWEETS

MIMOSAS

Seasonal Scone	6.50	TRADITIONAL OJ MIMOSA	7
Guava Bread	7.00	GRAPEFRUIT MIMOSA	8
Ube Cake with coconut crème	7.00	SEASONAL MIMOSA	8
Jumbo Chocolate Chip Cookie	6.00	Ask about our current flavors	
Chocolate Bundt Cake	7.00	MIMOSA FLIGHT	18
Bread Pudding Croissant bread pudding with bourbon and caramel	9		
Strawberry & Nutella Croissant	8		

*ASK ABOUT OUR SEASONAL DRINKS AND FLAVORS