

❧ STEEPED LEAF MENU ❧

APPETIZER

- BRIE & FRUIT BOARD** 10.50
• Soft Brie cheese served with seasonal fruit and crackers.
- HUMMUS & VEGGIES** 8.50
• Roasted Pepper Hummus served with assorted veggies and chips.

SPECIALTY SALAD

- STRAWBERRY & FETA** 8.50
• Mixed greens with Strawberry's, Feta and Walnuts. Drizzled with Balsamic Vinaigrette.

ARTISAN CRAFTED PANINI'S

All Panini's include one side or choose soup for an additional \$1.50

Gluten-free option. Add \$2

- CAPRESE** 13.50
• Roma Tomato, Mozzarella, Pesto. Pressed within Olive Oil Basted Focaccia Bread.
- ITALIAN CHICKEN** 15.50
• Roasted Chicken Breast, Provolone, Mozzarella, Roma tomatoes & Arugula. Served with Basil & Sundried tomato pesto on fresh-baked focaccia.
- TURKEY AND BRIE** 14.50
• Mesquite Honey Turkey, Brie, Mascarpone and Apricot Jam. Served on Rosemary Sourdough Bread.
- ARTISAN GRILLED CHEESE** 13.95
• Aged Cheddar, Medjool Dates and Bacon Served on Rosemary Sourdough.
- PROSCUITTO & FONTINA** 14.50
• Prosciutto, Fontina, Marscapone and Fig Preserves. Served on Rosemary Sourdough Bread.
- ITALIAN PANINI** 14.95
• Prosciutto, Genoa Salami, Mozzarella, Provolone. Served with Basil Pesto on fresh-baked Focaccia Bread.

S O U P D E J O U R

CUP - 5.50 BOWL - 7.50

SIDES \$4.50

CHIPS & PICKLE

MIXED FRUIT

PETITE GARDEN SALAD

HUMMUS & VEGGIES

SCONES 4.50

BLUE BERRY & LEMON ZEST

CRANBERRY WHITE CHOCOLATE

CRANBERRY WALNUT

JALAPENO CHEDDAR

CHEDDAR & CHIVE

DESSERTS

LEMON BAR

5.

PECAN BAR

5.50