

STEEPED LEAF MENU

APPETIZER

Brie & Fruit Board – 8.95

Soft Brie cheese served with seasonal fruit and crackers.

Hummus & Veggies – 7.50

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 \$2

Gluten-free option. Add \$1.50

Caprese – 11.50

Roma Tomato, Mozzarella, Pesto. Pressed within Olive Oil Basted Focaccia Bread.

Italian Chicken – 14.95

Roasted Chicken Breast, Provolone, Mozzarella, Roma tomatoes & Arugula. Served with Basil & Sundried tomato pesto on fresh-baked focaccia.

Turkey and Brie – 13.50

Mesquite Honey Turkey, Brie, Mascarpone and Apricot Jam. Served on Rosemary Sourdough Bread.

Artisan Grilled Cheese – 12.95

Aged Cheddar, Medjool Dates and Bacon Served on Rosemary Sourdough.

Prosciutto & Fontina – 13.50

Prosciutto, Fontina, Mascarpone and Fig Preserves. Served on Rosemary Sourdough Bread.

SOUPDEJOUR

Ask Server for Soup of the day

~ Cup - 4.50 Bowl - 6 ~

SIDES \$3.50

Chips & Pickle

Petite Garden Salad

Mixed Fruit

Hummus & Veggies

SCONES 4.50

Blue Berry & Lemon Zest

Cranberry

Jalapeno Cheddar

Cheddar & Chive

Cranberry Walnut

DESSERTS

Lemon Bar – 4.50

Pecan Bar – 5.00