

STEEPED LEAF MENU

APPETIZER

Brie & Fruit Board – 8.95

Soft Brie cheese served with seasonal fruit and crackers.

Hummus & Veggies – 6.50

Roasted Pepper Hummus served with assorted veggies and quinoa 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 are served with one side or choose soup for an additional \$2

Gluten-free option. Add \$1.50

Caprese – 10.50

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

Italian Chicken – 14.50

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

Turkey and Brie – 12.50

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

Artisan Grilled Cheese – 12.50

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

SOUP DE JOUR

Ask Server for Soup of the day

~ Cup - 4.50 Bowl - 6 ~

SIDES \$3.50

Chips & Pickle

Mixed Fruit

Petite Garden Salad

Hummus & Quinoa Chips

SCONES 4.50

Blue Berry & Lemon Zest

Jalapeno Cheddar

Cranberry Walnut

Cranberry

Cheddar & Chive

DESSERTS

Lemon Bar – 4.25

Pecan Bar – 4.50