

## SALADS \$14.99

ADD ANY PROTEIN OF YOUR CHOICE TO ANY SALAD.  
GRILLED CHICKEN \$6 / SMOKED SALMON \$7 / TUNA SALAD \$6 FRIED  
CHICKEN \$6 / SAUTEED BEEF \$6

### SUPERFOOD WARM SALAD

Sweet potato, mixed greens & spinach, fresh apples, quinoa, lime wedge, walnuts, pickled onions, with honey mustard dressing.

### AVOCADO QUINOA SALAD **V GF**

Mixed greens, quinoa, fresh cucumber, avocado, cherry tomatoes, roasted chickpeas, and honey Dijon mustard dressing.

### GREEK SALAD **V GF**

Fresh tomatoes, cucumbers, crisp red onions, fresh peppers, mixed greens, savory Kalamata olives and crumbled feta cheese. with olive oil and dry oregano.

### ARUGULA BEET SALAD **V GF**

Arugula, Goat cheese, cooked beets, walnuts, dry cranberries, strawberries with strawberry vinaigrette dressing, and 2 slices of orange.

### PESTO CAPRESE SALAD

Fresh mozzarella and ripe tomatoes with a basil pesto sauce, served on a bed of arugula and finished with cracked black pepper and sea salt.

### GOAT CHEESE & MUSHROOM

Arugula, roasted sweet potatoes, creamy goat cheese, sautéed mushrooms, pickled red onions, and brown rice, lightly dressed with olive oil and Italian dressing.

## SIGNATURE TOASTS

### SMOKED SALMON CROISSANT \$18

French butter croissant with smoked salmon, whipped cream cheese, tomatoes, arugula, onions and capers, served with salad

### GREEN GODDESS TOAST \$13

Organic Sourdough Bread, humus, fresh cucumbers, avocado with micro greens and balsamic and olive oil drizzle.

### ♥ AVOCADO TOAST \$13

Organic Sourdough with avocado, cherry tomatoes, watermelon radish, olive oil, topped with microgreens (add an egg + \$3)

### TOMATO MOZZARELLA TOAST \$13

Organic Sourdough with fresh mozzarella, tomatoes, and homemade pesto drizzle, topped with microgreens.

*Please let us know if you have any food allergies or special dietary needs.*

*An 18% gratuity will be added to parties of 6 or more*