

# DAY MENU

SERVED 10:30AM – 8PM

## Sandwiches

Served with chips or fresh fruit (+\$1) and mom's icebox pickles.

- Roast Beef Sandwich

13
- Sliced roast beef on a fresh-baked pretzel roll topped with horseradish aioli, vine-ripe tomatoes and arugula. Served hot.
- Roasted Turkey Club Sandwich

13
- Roasted, sliced turkey breast on a fresh-baked pretzel roll topped with aged cheddar cheese, applewood-smoked bacon, vine-ripe tomatoes, arugula, peppercorn aioli and a tangy honey mustard. Served hot.
- The Californian Sandwich

11
- Smashed avocado, alfalfa sprouts, fresh cucumber, mozzarella cheese, bibb lettuce, pickled onion and green goddess dressing on a white sandwich roll.
- Chicken Salad Sandwich

11
- Herb chicken salad with water chestnuts and green grapes, topped with peppercorn aioli and arugula on a toasted croissant.
- BLT Sandwich

11
- Applewood-smoked bacon, crisp bibb lettuce, sliced marinated tomato and avocado layered on garlic-toasted French bread with peppercorn aioli and a dusting of truffle salt.

## Toasts

- Avocado and Egg

11
- Poached egg, sliced avocado, house-made tomato confit, arugula and pickled red onion garnished with lemon crème fraiche on toasted bread.
- Smoked Salmon

12
- Smoked salmon, tomato, cucumber, red onion, arugula and herb cream cheese spread, served on toasted bread.

## Salads, Quiche & More

- Spinach Mushroom Quiche

10
- Served warm, a flaky pastry crust filled with eggs, gruyere cheese, seasoned mushrooms, onions, arugula and spinach. Served with a side salad of arugula tossed with local honey Dijon vinaigrette and cherry tomatoes.
- Berry Bacon Spinach Salad

13
- Applewood-smoked bacon, fresh strawberries, raspberries, blackberries, blueberries, toasted pine nuts and feta cheese on a bed of baby spinach with garlic herb crisps and warm bacon Dijon vinaigrette on the side.
- Salmon Nicoise Salad

15
- Smoked salmon, new potatoes, green beans, olives, capers, cherry tomatoes and a hard-boiled egg served on arugula with local honey Dijon vinaigrette on the side.
- Acai Bowl

11
- Frozen acai blend mixed with fresh bananas and topped with granola, peanut butter, fresh seasonal berries, sliced banana, cocoa nib and toasted coconut.

## Soup & Flatbread

- Roasted Tomato Cheese Soup

9
- Creamy tomato bisque soup, garnished with parmesan cheese and chopped parsley served with garlic herb crisps.
- Neapolitan Flatbread

12
- Tomato confit and mozzarella cheese, topped with marinated chicken and cherry tomatoes, finished with basil walnut pesto.

## Chicken Pot Pie

Served after 4:00pm daily. (Limited availability)

Tender, roasted chicken breast, spring peas, carrots, rainbow potatoes, Spanish onions and scallions in a savory cream topped with our flaky house-made cheddar biscuit crust.

## Wine, Beer & Concoctions

### CONCOCTIONS

- Orange Spritz

9
- Cappelletti Aperitif, BroVo Floral Vermouth, Simonet sparkling wine and a dash of lemon.
- Red or White Sangria

9
- Your choice of nitrogen-infused Cabernet Sauvignon or refreshing Sauvignon Blanc: With floral blanc vermouth steeped with citrus, honey and cinnamon.
- Spring Herb Sparkling Wine

9
- Fresh mint, rosemary, thyme and lavender in sparkling white wine.

- Mimosa

9
- Orange, Strawberry Lemonade, Blood Orange, Spiked Cherry

### RED WINE

- Angeline Pinot Noir 2017, California

12/46
- Cherry cola, strawberries, raspberries, tea and spice notes.
- Martin Ray Cabernet Sauvignon 2014, California

14/52
- Wild blackberry, cherry, persimmon, spicy notes.

### WHITE & ROSÉ WINE

- Martin Ray Chardonnay 2016, California

12/44
- Cantaloupe, golden apples, coconut cream pie, honeysuckle and Meyer lemon.
- Sea Pearl Sauvignon Blanc 2017, New Zealand

11/40
- Melon, fig, citrus and grassy herbs.
- Figuere Le Saint Andre Rose 2016, France

12/44
- Peach, orange skin and white flowers.

### BUBBLES

- N/V Simonet Blanc De Blanc Brut, France

10/30
- White peach, honeysuckle and toasty lees.

### BEER

Bottled beers vary - please ask a team member for current selections.

## Daily Baked Goods

Cookies • Brownie • Croissants • Lunchbox Treats  
Ultimate Cinnamon Roll • Moon Pie

Plus, other selections changing daily, so please  
check our bakery case!

Classic Cakes

Enjoy by the slice or a whole cake serving 10-12 people.

- Butterscotch ..... 8/65  
Moist brown sugar cake layered with butterscotch buttercream, butterscotch sauce and chocolate ganache, then topped with butterscotch buttercream and finished with a chocolate glaçage, caramel alfajores cookies and toffee crumbles.
- Carrot ..... 8/65  
Wonderfully spiced carrot cake layered with house-made pineapple jam, rich cream cheese icing, then finished with a wisp of our own house-made buttercream and embellished with a crescent of vibrant flowers and edible 23-karat gold flakes.
- Chocolate Chocolate ..... 8/65  
Incredibly moist layers of rich chocolate cake, filled with house-made chocolate buttercream, enveloped in fine, dark chocolate flakes.
- Coconut Cream ..... 8/65  
Classic white cake infused with cream of coconut, filled with layers of coconut custard and macaroon cream, then topped with our own house-made buttercream and lustered confetti coconut, trimmed with gold-leafed meringue kisses, French macaron and our signature chocolate curl.
- Southern Red Velvet ..... 8/65  
Vibrant red, cocoa-infused cake layered with delectable cheesecake and rich cream cheese icing, then topped with our own house-made buttercream and garnished with a swirl of gilded sprinkles and edible 23-karat gold flakes.

Signature Cakes

Available as a whole cake serving 8-10 people.

- Chocolate Truffle ..... 50  
Tiers of luxurious single origin dark chocolate mousse, silky dark chocolate ganache and smooth chocolate biscuit encased in a gleaming cocoa and gold luster glaçage, adorned with an opulent chocolate lotus flower and truffles.
- Berries and Cream ..... 50  
Fluffy strawberry cake intertwined with bright raspberry pâte de fruit jelly, zesty lemon curd and house-made strawberry jam veiled in a light vanilla bean white chocolate mousse and a vibrant, red-colored white chocolate glaçage topped with fresh strawberries, blueberries, raspberries, a chocolate curl and edible 23-karat gold-leaf.

Petite Cakes

- Apple Spice ..... 10  
Moist apple spice cake layered with salted caramel buttercream, house-made apple butter and a pecan crunch, topped with salted caramel, finished with a dried apple slice, praline pecans and an edible fall leaf.
- Celebration ..... 10  
Classic yellow cake layered with house-made buttercream, finished with a chocolate candle, celebration sprinkles and a gold-dusted chocolate star.

**Brownie Sundae ..... 10**

Our rich, house-made chocolate brownie with vanilla gelato, smothered in a warm chocolate salted caramel sauce and topped with amarena cherries.

Pastries

- Candied Caramel Apple ..... 8  
Silky caramel apple mousse with a green apple compote and caramel center, coated in white chocolate, veiled in red glaçage atop a crunchy, brown sugar sable cookie.
- Chocolate Pumpkin Cream Puff ..... 8  
A light, chocolate choux pastry stuffed with our house-made chocolate brownie, a caramel cookie crunch and bourbon-touched pumpkin spice mousse, finished with candied pumpkin seeds.
- Tiramisu ..... 8  
Layers of chocolate coffee crunch, smooth mascarpone cream, Onyx Coffee-soaked lady fingers and rich coffee cream, finished with a chocolate disk and dusting of cocoa powder.
- Chocolate Onyx ..... 8  
A dense, Onyx Coffee-infused pastry cream center, touched with salted caramel and a delicate coffee crunch atop a chocolate biscuit beautifully encased in a dark chocolate mousse.
- Berries and Cream ..... 8  
Fluffy strawberry cake intertwined with bright raspberry pâte de fruit jelly, zesty lemon curd and house-made strawberry jam veiled in a light vanilla bean white chocolate mousse and a vibrant, red-colored white chocolate glaçage.

**Macarons ..... 2.75/15 half doz**  
Selections vary seasonally - please ask team member for current flavors.

Coffee



- Complimentary Milks:** Whole, Skim, Soy, Coconut, Oat, Almond  
**Syrups [+\$1]:** Vanilla Bean, Hazelnut, Toasted Caramel
- |                                       |       |                        |     |
|---------------------------------------|-------|------------------------|-----|
| Brewed Coffee (free refills) ....     | 3.5   | S'more Cortado .....   | 4.5 |
| Pour Over.....                        | 6     | Latte .....            | 4.5 |
| Espresso .....                        | 3.5/4 | Mocha .....            | 5   |
| Cortado .....                         | 4     | Cold Brew Coffee ..... | 5   |
| Cappuccino .....                      | 4.25  | Nitro Cold Brew .....  | 5.5 |
| Crème Brulee Cortado .....            | 4.5   |                        |     |
| Lavender Vanilla Cinnamon Latte ..... |       |                        | 5.5 |
| Affogato .....                        |       |                        | 6   |
- Your choice of Vanilla or Chocolate Gelato with a shot of Monarch Espresso.

Other Drinks

- |   |   |
|---|---|
| <b>Chai Latte ..... 5</b><br>House-made chai, featuring loose leaf Rishi Brand black tea and spices, cut with milk. 12oz hot, 16 oz iced. | <b>Hot Tea ..... 3</b><br>Jasmine, Jade Cloud, English Breakfast, Earl Grey, Peppermint Sage, Chamomile Medley. 12oz. |
| <b>Matcha Latte..... 5</b><br>Matcha green tea with steamed milk. 12oz hot, 16oz iced.  | <b>Pineapple Shrub Soda ..... 6</b><br>Fresh pineapple shrub, soda and sweetened essence of rosemary. 16oz.           |
| <b>Hot Chocolate ..... 3</b><br>Decadent house-made dark chocolate blend with milk. 6oz.  | <b>Handcrafted Lemonade ..... 6</b><br>Your choice of Hibiscus Rose or Lavender. 16oz.                                |
| <b>Iced Tea ..... 3</b><br>Featuring Mighty Leaf: Black or Passion Fruit. 16oz.   | <b>Arnold Palmer..... 3.5</b><br>Equal parts Mighty Leaf Black tea and Lambeth Groves fresh lemonade. 16oz.           |
| <b>Juice..... 3.5</b><br>Orange or Strawberry Lemonade. 16oz.   |   |