

starters

baked formaggio

baked goat cheese in our house marinara with pesto & pine nuts served with toasts

\$13

cheesy garlic bread / add pesto

\$7.5 / \$8.5

hummus

house made roasted red pepper hummus dip served with house made flatbread

\$12

meatballs (3)

house made meatballs in our house marinara topped with melted mozzarella & fresh basil served with toasts

\$13

spicy garlic prawns (5)

prawns roasted in olive oil, garlic & red pepper flakes served with toasts

\$14

salads

mixxed greens

balsamic vinaigrette, point reyes blue cheese crumbles & kalamata olives

\$11

caesar

anchovy on request

\$11

with smoked chicken or sliced meatballs add \$4 with roasted garlic prawns add \$7

the wedge

iceberg wedge topped with point reyes blue cheese dressing, diced tomatoes & bacon

\$13

roasted beet

house roasted beets with mixxed greens, endive & goat cheese

\$13

william tell

arugula, endive, granny smith apples, point reyes blue cheese crumbles, candied walnuts & bacon

\$13

between the bread

sandwiches are served with mixxed greens or caesar

meatball

house made meatballs on soft roll with marinara, provolone, basil & pepperoncini

\$15

sweet heater sando

chicken, bacon, diced jalapenos, smoked gouda, b.b.q. tomato sauce & mozzarella

\$13

pulled pork

pulled pork, bbq sauce, fontina cheese, jalapeno – cucumber slaw on a sourdough roll

\$15

monsieur sr.

hickory smoked ham, roasted red peppers, gruyere & pesto

\$13

chicken pesto

smoked chicken, sundried tomatoes, goat cheese & pesto

\$13