SALADS

SOUP & SHARE

Roasted Creole Tomato Soup 6

Today's Soup 6

Root Chips 6 French onion yogurt dip

Pepperoni Flat Bread 8 tomato, mozzarella cheese

Soft Pretzel & Cheddar Fondue 7

Dip Duo 8 hummus, guacamole, warm tortillas

Toast 8 ricotta, heirloom tomatoes, EVOO

House Smoked Salmon 10 brioche, scallion tartar sauce

Wine Country Board 12 artisan cheese and meat, seasonal fruit, chutney



*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.

Local Greens 7 green salad, roasted beets, radish, carrots, dry jack, house vinaigrette

Greek Salad 8 feta cheese, grape tomatoes, cucumbers, red onions, Kalamata olives, peperoncini, balsamic vinaigrette

Caesar 8 romaine lettuce, crispy kale, croutons, parmesan dressing

add Grilled Chicken 4 or Salmon* 5 to your choice of above salads Roasted Chicken 13 quinoa, kale, feta, golden beets, pickled red onion, roasted pepper, mustard vinaigrette

Blackened Salmon* Salad 14 strawberries, red grapes, walnuts, goat cheese, poppy seed dressing

Thai Steak & Noodle Salad 15 marinated grilled flat iron steak, tomatoes, mango, mixed greens, carrots, scallions, noodles, peanuts, sesame lime vinaigrette

SANDWICHES

served with choice of a simple salad or kettle chips

Chicken Salad 11 iceberg, tomato, tarragon mayonnaise

Grilled Cheese 9 muenster, Emmenthal Swiss, gouda

Black Bean Burger 11 avocado, tomato, shredded iceberg, red onion, pepper jack, sweet pickle mayonnaise Italian Grinder 12 salami, capicola ham, pickled sweet peppers

Turkey & Swiss 11 citrus roasted turkey, honey dijon mustard, country sourdough

Bistro Burger 11 American cheese, sweet pickle mayonnaise

ENTRÉES

Grilled Salmon* 18 couscous, raisins, almonds, cucumber, radish, citrus vinaigrette

Quiche 13 spinach, caramelized onion, parmigiano reggiano

Roasted Chicken 15 grilled portabella mushroom, kale, quinoa, root vegetables, citrus vinaigrette

Capellini al Pomodoro 12 blistered tomato, garlic, basil, EVOO

Bistro Steak* 19 dolce gorgonzola, lemon arugula potatoes

SIDES

Simple Salad 3

Kettle Chips 3

Coleslaw 4

Fresh Fruit 4

Couscous 5

Quinoa & Kale Salad 5

SWEETS

Schokko Parfait 5 salted caramel and chocolate pudding, toasted almonds, whipped cream

Hot Schokkolate Cake 5 chocolate ganache, candied peanuts, triple vanilla bean ice cream

Sundae 5 hot fudge, toasted almonds

House Made Cookie or Brownie 3

KIDS

Grilled PB&J 5

Grilled Cheese 5 Velveeta,® country white bread

Hot Dog 5 grilled all beef hot dog

Hamburger or Cheeseburger 6

Mac n Cheese 5
pig tail pasta, cheese bread

Noodles 5 buttered noodles, cheese bread

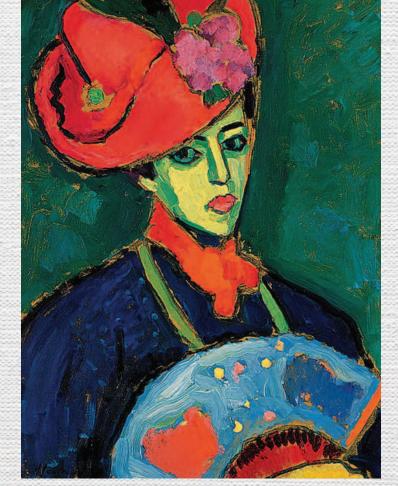
HOURS

Tuesday - Wednesday: 10 a.m. - 5 p.m.

Thursday: 10 a.m. - 9 p.m.

Friday - Sunday: 10 a.m. - 5 p.m.

Closed Mondays





SCHOKKO WITH A RED HAT Alexej Jawlensky, 1909

Russian artist Alexej Jawlensky (1864-1941) used the expressive power of color to create bold yet elegant depictions of several studio models. The young model of this painting was nicknamed Schokko for her eager acceptance of a cup of hot chocolate following her session posing for Jawlensky.

Call 614.629.0378 to inquire about booking Schokko for private events.



