



Menu Details

<i>Baby Kale & Spinach Salad with Feta, Tomatoes, Carrots and Beets</i>	0.00
<i>Arugula Avocado Salad with Reggiano, Lemon & Olive Oil</i>	0.00
<i>Arugula and Orange Salad with a Fig Tangerine Dressing</i>	0.00
<i>Fuji Apple, Roasted Beets, Goat Cheese, Baby Greens, Sunflower Seeds, Citrus vinaigrette</i>	
<i>Baby Greens Salad, Cranberries, Sunflower Seeds, Chevre, White Balsamic Vinaigrette</i>	
<i>Beefsteak Tomato Salad with Blue Cheese and Cracked Pepper</i>	0.00
<i>Jersey Tomato Salad with Balsamic Vinegar, Sea Salt & Cracked Pepper</i>	0.00
<i>Caesar Salad with Parmesan, Sourdough Croutons and Fresh Pepper</i>	0.00
<i>Steakhouse Wedge Salad with Bacon, Tomato & Blue Cheese Dressing</i>	
<i>Poke Salad with Ahi Tuna, Edamame, Tomato, Cucumber, Wakame Seaweed Salad, Nori, Avocado, Tobiko and Sesame Seeds with a Sesame Ginger Dressing</i>	0.00
<i>Classic Cobb Salad with Diced Egg, Avocado, Tomato, Chicken, Onion, Bacon, and Blue Cheese with a Vinaigrette dressing (GF)</i>	
<i>Tomato, Basil, and Mozzarella Caprese Salad</i>	0.00
<i>Tomato, Basil & Mozzarella Caprese Salad with Artisan Greens</i>	0.00
<i>Arugula, Kale, Romaine and Radicchio blend, vine -ripened tomatoes, Mandarin Oranges, Gorgonzola and Apple chips tossed with sweet white balsamic vinaigrette</i>	0.00
<i>Grilled Caesar Salad Wedge Drizzled with Our Signature Dressing, Parmesan, Sourdough Croutons and Fresh Pepper</i>	0.00

<i>Farmer's Market Cobb Salad striped with Cucumbers, Radishes, Carrots, Tomatoes, Avocado and Croutons</i>	0.00
<i>French Quarter Cafe Salad with Roquefort, Candied Walnuts, Pears, Baby Greens, White Balsamic Vinaigrette</i>	
<i>Garden Salad with Tomato, Carrots, Cucumbers and Croutons</i>	0.00
<i>Greek Salad of Romaine, Tomatoes, Cucumber, Feta, Onions, Pepperoncini, Kalamata Olives, Fresh Ground Pepper with Red Wine Vinegar & Olive Oil on the Side</i>	0.00
<i>Mediterranean Chopped Salad</i>	0.00
<i>Mesclun Salad with Pears, Pepitas, Shellbark Hollow Goat Cheese</i>	0.00
<i>Mizuna Salad with Jicama Ribbons, Melon, and Smoked Pumpkin Seeds</i>	0.00
<i>Nicoise Salad with Haricot Vert, Nicoise Olives, Seared Tuna, Tomato, Fingerling Potatoes & Chevre, Dressed with a Citrus Shallot Dressing</i>	0.00
<i>Baby Spinach & Arugula with Roasted Beet, Sunflower Seed and Gorgonzola with a Sherry Vinaigrette</i>	0.00
<i>Radish and Red & Golden Beet Carpaccio Salad</i>	0.00
<i>Beet Carpaccio Frisee Salad with Sherry Vinaigrette</i>	0.00
<i>Baby Spinach Salad with Diced Egg, Bacon, Blue Cheese, Tomato and Red Onion. Served with a Honey White Balsamic Vinaigrette on the side</i>	0.00
<i>Spinach Salad with Watermelon, Tomato & Feta with Honey White Balsamic Vinaigrette</i>	0.00
<i>Strawberry Spinach Salad with Oranges and Daikon Radish, served with an Orange Raspberry Vinaigrette on the side</i>	0.00
<i>Compressed Watermelon and Radish salad with Baby Greens and Sherry vinaigrette</i>	0.00
<i>Romaine & Napa Cabbage Salad with Mandarin Oranges, Crispy Noodles, Julienne Carrots and Red Onion with a Sweet & Sour dressing on the side</i>	0.00
<i>Broccoli Salad with Raisins, Red Onion, and Sunflower Seeds</i>	0.00
<i>Bacon Cheddar Chive Potato Salad</i>	0.00
<i>Warm German Potato Salad with Bacon</i>	0.00

<i>Black Bean, Corn and Red Pepper Salad with a Chile Lime Dressing</i>	0.00
<i>Roasted Peach & Tomato Salad</i>	0.00
<i>Corn, Black Bean and Wild Mushroom Quinoa Salad with a Lemon Olive Oil</i>	0.00
<i>Israeli CousCous Salad with Diced Dried Apricots, Red Grapefruit and Figs, Currants with a Light Citrus Vinaigrette</i>	0.00
<i>Iceberg Wedge Salad with Pumpkin Seeds, Radish, Rstd Tomato, Baby Carrot and French Dressing</i>	0.00
<i>Moroccan Couscous Salad with Dates, Apricots, Grilled Veggies and Fresh Herbs</i>	
<i>Orzo Salad with Chickpeas, Dill & Lemon</i>	0.00
<i>Antipasto Salad with Pepperoncini, Marinated Vegetables</i>	0.00
<i>Sesame Cabbage & Noodle Salad Infused with Ginger & Soy</i>	0.00
<i>Spicy Crispy Asian Cucumber Salad</i>	0.00
<i>Sweet Potato, Black Bean and Corn Salad with a Chipotle Chile</i>	0.00
<i>Cheddar Chive Potato Salad</i>	
<i>Tarragon French Green Bean Salad</i>	
<i>Wild Rice & Wheat Berry Salad with Cranberries & Sunflower Seeds</i>	0.00
<i>Deli Salad Bar Extras</i> ; Sliced Avocado, Marinated Garlic & Mushrooms, Jicama, Wasabi Peas,	0.00
<i>Salad Bar; Baby Lettuces and Romaine with Tomatoes, Cucumbers, Broccoli, Carrots, Red Onions, Fresh Bell Peppers, Roasted Red Peppers, Edamame, Edamame Salad, Sprouts, Baby Corn, Celery, Carrots, Beets, Olives, Tofu or Seitan, Quinoa, Beets, Bacon Bits, Wheat berries, Mung Beans, Blue Cheese and Feta . Three types of Salad dressings</i>	0.00
<i>Wood Grilled Octopus with Baby Greens and Andalusian Verde Dressing</i>	0.00
<i>Seafood Salad</i>	0.00
<i>Cucumber Salad</i>	0.00
<i>Salad Greens</i> : Baby Lettuce Blend and Crisp Romaine	0.00

<i>Assorted Grilled Veggie Platter</i>	0.00
<i>Edamame Hummus, Chickpea or Black Bean Hummus with Pita Wedges</i>	0.00
<i>Arugula & Baby Spinach Salad with Jicama, Almonds & Melon with a Light Lemon Olive Oil dressing on the side</i>	0.00
<i>Chicken Caesar Salad with Parmesan, Brioche Croutons and Fresh Pepper</i>	
<i>Baby Green Salad with Broken Beet Vinaigrette</i>	0.00
<i>Grilled Brussels Sprouts Salad with Feta, Quinoa and Zatar Vinaigrette</i>	3.25
<i>Strawberry Avocado Spinach Salad</i>	0.00
<i>Romaine & Napa Cabbage Salad with Mandarin Oranges, Julienne Carrots and Red Onion (GF/DF) with a Tahitian dressing on the side. Oil & Vinegar GF</i>	
<i>Shrimp, Fuji Apple, Beets, Goat Cheese, Baby Greens, Pumpkin Seeds, Cider Vinaigrette</i>	12.00
<i>Fig, Burrata, Prosciutto & Arugula Salad with white balsamic vinaigrette on the side</i>	
<i>Fig, Prosciutto & Arugula Salad with white balsamic vinaigrette on the side</i>	
<i>Seasonal Salad Pears, Feta Cheese, Pomegranates, Walnuts & Spinach, with Apple Cider Vinaigrette</i>	0.00
<i>Sweet Potato & Beet Carpaccio with Quinoa, Cranberries & Goat Cheese</i>	0.00
<i>Brussels Sprouts Salad, Sweet Potato, Dried Blueberries, Pomegranate Seeds, Yuzu Vinaigrette</i>	
<i>Taco Salad topped with Black Olives, Tomatoes, Cheddar Cheese, Green Onions, Tortillas, and Ground Turkey, Salsa, Guacamole and Sour Cream as toppings</i>	12.49
<i>Baby Greens, Fresh Figs, dried Blueberries, Chevre, Candied Pecans, Shallot vinaigrette</i>	0.00
<i>Caesar Salad with Parmesan, Polenta Croutons and Fresh Pepper GF</i>	
<i>Build your own Chef's Salad</i>	
<i>Mixed greens, bacon bits, julienned turkey, cheddar, provolone, diced cucumber, broccoli, tomatoes, hard cooked eggs, chick peas, creamy ranch, white balsamic, Olive Oil & Red Wine Vinegar</i>	

*Cafe Salad with Chevre, Candied Walnuts, Pears, White Balsamic and Yuzu Citrus
Vinaigrette on the side*

Panzanella Chopped Salad

Chicken Caesar Salad with Parmesan, Croutons and Fresh Pepper

Chicken Caesar Salad with Parmesan, Croutons and Fresh Pepper

Apple, Golden Beets, Feta, Baby Greens, Sunflower Seeds, Ranch Dressing
