

# BRUNCH STUFF

<b>Quiche</b>	8.5
baked fresh daily with a puff pastry shell	
<b>Avocado Toast</b>	8
Arugula, onion, sesame oil & spices	
<b>Ham &amp; Cheese Croissant</b>	5.75
<b>Bacon Gruyere Pretzel Croissant</b>	6
<b>Butter Croissant</b>	4.5
<b>Chocolate Croissant</b>	5.75
<b>Muffins</b> <small>Blueberry, apple cinnamon, lemon poppy</small>	4.50

# SMALL BITES

<b>Castelvetrano Olives</b> <small>VEGAN   GF</small>	6
buttery, green Italian olive	
<b>Giddy up Nuts</b> <small>VEGAN   GF</small>	6
local, seasoned almonds	
<b>Manchego &amp; Membrillo</b> <small>VEGETARIAN   GF</small>	6
Manchego paired with quince paste	
<b>German Pretzel</b> <small>VEGETARIAN</small>	8
house queso & deli mustard   \$6 Happy Hour in the bar	
<b>Soup of the Day</b> <small>SEASONAL</small>	Cup 5 Bowl 6.5

# CHEESE & CHARCUTERIE

<b>Charcuterie for 2</b> <small>VEGETARIAN &amp; GF OPTION</small>	21
3 Cheeses 2 cured meats, seasonal fruit, pairing jam, olives, dried Fruit, Giddy Up Nuts, and crackers. <b>Vegetarian:</b> no meat, and we will add more accompaniments	
<b>Experience for 1</b>	16

We make large cheese boards for parties

# SOUP

SERVED WITH A SIDE OF BREAD		
<b>Soup of the Day</b> <small>SEASONAL</small>	Cup 5	Bowl
6.5		
<b>Add a Grilled Cheese</b>		5

# SALADS

SALADS ARE SERVED WITH A CHOICE OF OUR HOUSE DRESSING (CONTAINS SESAME), OR BALSAMIC. SERVED WITH BREAD UPON REQUEST

ADD CHICKEN BREAST \$4 | ADD SHRIMP \$5

<b>Beet Salad</b> <small>VEGAN OPTION   GF</small>	12
goat cheese & caramelized pecans on greens	
<b>Antipasto Salad</b> <small>GF</small>	14
tomato, peperoncini, cucumber, salami milanese, spicy calabrese, mortadella, & provolone on greens	
<b>Field of Greens</b> <small>VEGETARIAN OPTION   GF</small>	10
Parmigiano & tear drop tomatoes on greens	
<b>Caprese Salad</b> <small>GF</small>	13
mozzarella, basil, tomato, balsamic reduction, & olive oil	
<b>Caesar Salad</b> <small>VEGETARIAN   GF</small>	10
Parmigiano, house made croutons & dressing	
<b>Roasted Vegetable Salad</b> <small>Vegan   GF</small>	13
zucchini, peppers, carrot, onion & asparagus on arugula with reduced balsamic	
<b>Chicken Salad or Tuna Salad</b> <small>GF</small>	14
baby tomatoes on greens (see options below)	
<b>Chopped Salad</b> <small>VEGETARIAN   GF   VEGAN OPTION</small>	14
Quinoa, avocado, egg, carrot, cucumber, & baby tomatoes on greens	
<b>Mediterranean Salad</b> <small>VEGETARIAN   GF   VEGAN OPTION</small>	14
feta, kalamata olives, cucumber, peppers, & onion on romaine with a red wine vinaigrette	
<b>Salad Duo   Trio</b> <small>VEGETARIAN   GF   VEGAN OPTIONS</small>	15   18
See side options below	

# SIDES

\$6 VEGETARIAN SIDE | \$8 PROTEIN SIDE

Vegetarian   Vegan	Proteins
<b>Beet Salad</b> <small>Vegan Option   GF</small>	<b>Avocado Chicken Salad</b> <small>GF</small>
<b>Broccoli Bite</b> <small>VEGAN OPTION   GF</small>	<b>Chicken Sausage with pesto</b> <small>GF</small>
<b>Caprese Salad</b> <small>VEGETARIAN   GF</small>	<b>Waldorf Chicken Salad</b> <small>GF</small>
<b>Macaroni Salad</b> <small>Seasonal VEGETARIAN</small>	<b>Tarragon Chicken Salad</b> <small>GF</small>
<b>Pesto Pasta</b> <small>VEGETARIAN</small>	<b>Tuna Salad</b> <small>GF</small>
<b>Roasted Vegetables</b> <small>VEGAN   GF</small>	<b>Tuna Romana</b> <small>GF</small>
<b>Seasonal Fruit</b> <small>Vegan   GF</small>	

# Hours

Tues - Wed & Sun	11 - 8
Thurs - Sat	11 - 9

Catering menu is online  
[bluetable.net](http://bluetable.net)

# SANDWICHES

INCLUDES A SIDE SALAD WITH OUR HOUSE DRESSING (CONTAINS SESAME)  
CHOICE OF CIABATTA, BAGUETTE, SLICED SOURDOUGH OR WHEAT,  
SLIDER ROLLS GF BREAD OPTION FOR \$1 EXTRA

<b>Turkey Breast</b>	14
brie, arugula, roasted red peppers, & sun-dried tomato aioli	
<b>Roast Beef</b>	15
goat cheese, caramelized onions, arugula Dijon aioli with a sesame-soy vinaigrette	
<b>Chicken Salad or Tuna Salad</b>	14
tomatoes, greens, & mayo	
<b>Italian Sub</b>	14
salami, mortadella, ham, provolone, tomato, greens, mustard aioli & a muffuletta sauce	

# PANINI | HOT SANDWICHES

INCLUDES A SIDE SALAD WITH OUR HOUSE DRESSING (CONTAINS SESAME)  
CHOICE OF CIABATTA, BAGUETTE, SLICED SOURDOUGH, WHEAT, OR  
SLIDER ROLLS GF BREAD OPTION FOR \$1 EXTRA

<b>Caprese</b> <small>VEGETARIAN</small>	13
mozzarella, tomato, basil, grilled eggplant, & balsamic	
<b>Chicken Pesto</b>	15
avocado, tomato, provolone, & fresh basil pesto	
<b>Ellen's Special</b> <b>OUR MOST POPULAR</b>	14
turkey, ham, goat cheese, fig jam, & garlic aioli	
<b>Vegetarian   Vegan</b>	13
goat cheese, artichokes, roasted red peppers, caramelized onions, greens & fresh basil pesto (contains cheese & walnut) * <b>VEGAN</b> No goat cheese, add avocado & vegan basil pesto	
<b>Turkey Meatloaf</b>	15
House made meatloaf, tomato, greens & sun-dried tomato aioli	
<b>Roasted Lamb</b>	17
House made lamb sautéed with red onion topped with fresh pickles & harissa aioli	
<b>Steak Sliders</b>	17
NY strip, sautéed mushrooms, onions with a roasted garlic aioli	
<b>Meatball Sub</b>	16
house made Turkey meatball with melted provolone & our house San Marzano tomato sauce	
<b>Prosciutto &amp; Burrata</b>	16
prosciutto di Parma, fresh burrata, basil, tomato & olive oil	
<b>Calabrese</b>	14
spicy Calabrese salami, avocado, provolone, & Dijon aioli	

# PIZZA

GLUTEN FREE AVAILABLE \$2 EXTRA

ADD EXTRA VEGETABLE TOPPING \$1 | ADD PROSCIUTTO \$3

<b>Napoli</b> <small>VEGETARIAN</small>	14
classic mozzarella, San Marzano tomato sauce & basil	
<b>Pisa</b>	14
pepperoni, mozzarella, San Marzano tomato sauce	
<b>Bologna</b> <small>VEGETARIAN</small>	15
artichoke hearts, olives, mushrooms, tomato, mozzarella & San Marzano sauce	
<b>Calabria</b>	15
Spicy Calabrese, burrata, San Marzano tomato sauce & arugula	
<b>Agoura</b>	17
Sausage, peppers, mozzarella, San Marzano tomato sauce	
<b>Julie's Flatbread</b> <small>VEGETARIAN</small>	14
roasted garlic, extra virgin olive oil, parmesan & arugula	
<b>Chicken Pesto</b>	16
fresh pesto, mozzarella, tomatoes, onion & chicken breast	

# COMFORT FOOD

<b>Turkey Meatball</b> <small>GF OPTION</small>	14
served in our house San Marzano tomato sauce with toasted ciabatta	
<b>Eggplant Parmesan</b> <small>VEGETARIAN</small>	16
layers of breaded eggplant, fresh basil, mozzarella, parmesan, & our house San Marzano tomato sauce	
<b>Lasagna Bolognese</b>	17
fresh noodles, ricotta, mozzarella, parmesan with our house made beef ragú	
<b>Macaroni &amp; Cheese</b> <small>VEGETARIAN.</small>	Cup 7 Bowl 13
fresh ricotta & 2 different cheddars	Make it truffle 3

# DESSERT

<b>Cookies</b> <small>Chocolate chip or coconut walnut choc chip</small>	2.5
<b>Triple Chocolate Brownie</b>	3.5
<b>Daily special</b>	Prices Vary