

# Autumn LUNCH



## SANDWICHES

All sandwiches are served with fresh cut french fries

### Fall Grilled Cheese | \$9

Thick sliced brioche bread grilled golden brown with cheddar cheese, fresh apples, and bacon

### Chicken Salad Croissant | \$10

Our house chicken and pecan salad, lettuce, and tomato on a fresh baked croissant

### Grilled Buffalo Chicken Sandwich | \$11

Grilled chicken breast with our house buffalo sauce, topped with bleu cheese, and sweet apple slaw

### Club Wrap | \$13

Tomato basil wrap filled with ham, turkey, bacon, Swiss cheese, lettuce, sliced tomato, and ranch

### Brisket Gyro | \$14

House slow smoked brisket on pita bread with lettuce, tomato, red onion, tzatziki and BBQ sauce

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## SOUP & SALADS

### Soup & Salad | \$12

Choice of soup and salad

### SOUPS

Choice of tomato or soup du jour

### SALADS

#### Tuscan Kale Salad

Red Basket Farms Tuscan kale, heirloom cherry tomatoes, carrots, toasted pumpkin seeds, Jonathan apples and goat cheese served with an apple cider vinaigrette

#### Roasted Butternut Squash Caprese Salad

Roasted butternut squash in a honey, maple, brown sugar and cinnamon marinade over a bed of crisp arugula and topped with creamy mascarpone cheese, candied walnuts and a balsamic reduction, served with toast points

#### Whipped Feta Salad

A blend of Red Basket Farms lettuces, topped with house made whipped feta, dried cranberries, candied walnuts, Johnathan apples, and tossed in an orange marmalade vinaigrette

#### Fall Beet Salad

Roasted beets, caramelized pears, pecans and goat cheese served over a bed of crisp arugula with a maple dijon vinaigrette

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## SPECIALTY TEAS AND CAFÉ ITEMS

Single Espresso | \$4

Double Espresso | \$6

Cappuccino | \$5

Latte | \$5

French Press Coffee | \$5 per pot

Secret Tea Society loose leaf tea | \$7 per pot

Citrus Almond / botanical  
Dancing Blossoms / green tea  
Ojai / botanical blend  
Fireside Lapsang / black  
Peppermint Bark Rooibos / herbal

Citrus Grapefruit / herbal  
Pearl Pai Mu Tan / white  
Society Grey / black  
Secret Ceylon / black  
Mango Pear / white

Paisley Mint / herbal  
Black Forest Berry / herbal  
Gingerbread Rooibos / botanical  
Fig and Date Night / black  
Ooh La La / oolong

*\*Ask about specialty seasonal offerings*

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**V = Vegan | VG = Vegetarian | DF = Dairy Free | GF = Gluten Free**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

*\*\*Our food is prepared in a common kitchen with items such as wheat, nuts, dairy, seafood, etc. If you have a severe allergy please understand there is a possibility your food may come in contact with them.*