

SALADS		
Add Grilled Chicken, Tuna Salad or Chicken Salad +6		
Add Grilled Salmon +10 or Shrimp +8		
ROASTED SHIITAKE	V GF	14
Shiitake, toasted almonds, shaved Parmesan & sherry vinaigrette over kale		
		Add 2 eggs, any style +6
ROASTED WALNUT	V GF	14
Pear, goat cheese, candied walnuts & balsamic vinaigrette over arugula		

LUNCH SANDWICHES

TURKEY PEAR		14
Turkey, pear, Brie, avocado, arugula & herb mayo on multigrain		
SALMON BLT		18
Grilled salmon, bacon, tomato, avocado, herb mayo & arugula on ciabatta		
CLASSIC CHICKEN		14
Grilled chicken, roasted peppers, mozzarella, pesto & tomato on ciabatta		
GRILLED CHICKEN		14
Grilled chicken, roasted sweet potato, spinach, mayo & harissa on ciabatta		
MADUROS CHICKEN		16
Grilled chicken, sweet plantains, bacon, avocado, arugula & chimichurri on ciabatta.		
HAM & GOUDA		14
Ham, smoked Gouda, artichoke, garlic mustard & arugula on ciabatta		
CUBAN		16
Roasted pork loin with ham, Gruyere, pickles & garlic mustard on ciabatta		
GRILLED CHEESE	V	8
Cheddar on multigrain		

SOUP STUFF

SOUP/SALAD/SANDWICH		12
Cup of soup, cheddar grilled cheese with onion jam on multigrain & mixed greens salad		
CUP / BOWL OF SOUP		5 / 8
Daily selections		

SIDES

BACON OR TURKEY BACON		7.5
CANDIED BACON	Brown sugar coated	8.5
BREAKFAST SAUSAGE		6
TOAST	Multigrain, rye, or white	3.5
POTATO HASH		5
2 EGGS	Any style	6
FRESH FRUIT		6
ROASTED SWEET POTATO MASH		6
FRIES		6
CHIPS	Maui Onion	3.5
SIDE SALAD	Mixed greens, carrots, tomato	6

MEDITERRANEAN	V GF	14
Artichoke, Kalamata olives, shaved Parmesan & lemon vinaigrette over mixed greens		
FARM FRESH	GF	14
Avocado, bacon, tomato, hard-boiled egg & lemon vinaigrette over mixed greens		
HOUSE	V GF	10
Carrots, cucumber, tomato & balsamic vinaigrette over mixed greens		

BLT		10
Bacon, mixed greens, tomato & mayo on multigrain		
GREEN GODDESS BLT		14
Turkey bacon, mozzarella, tomato, red onion, avocado, fresh basil and pesto on ciabatta		
TARRAGON CHICKEN		12
White meat chicken salad & tomato on cranberry pecan		
TUNA		12
Tuna salad with shredded carrot, cucumber, red onion & mayo on multigrain		
HUMMUS & HOT SAUCE	V+	10
House-made hummus with cucumber, shredded carrot, roasted peppers & hot sauce on multigrain		
ORCHARD	V	12
Pear, avocado, goat cheese, tomato, pesto, arugula & lemon vinaigrette on multigrain		
AVO BURGER		14
Angus beef, avocado, cheddar, red onion, arugula & chipotle mayo on brioche. Served with Maui onion chips		
Sub Beyond burger (vegan) +3		
CHEESEBURGER		12
Angus beef with American cheese on brioche. Served with Maui onion chips		
Sub Beyond burger (vegan) +3		

VEGAN RAMEN	V+	15
Spicy ginger broth with noodles, shiitake, spinach & cilantro		
HARVEST TURKEY CHILI		12
Ground turkey, butternut squash, black beans & carrots. Topped with mixed cheese and served with toasted ciabatta.		

COFFEE MENU	12oz / 16oz / 20oz (To-Go Only)
	Available iced**
Drip Coffee.....	2.34 / 2.81 / 3.29**
Red Eye.....	3.28 / 4.22 / 4.69**
Cappuccino.....	3.75 / 4.22 / 4.69
Espresso.....	2.81 / 3.75
Macchiato (traditional).....	3.28 / 4.22
Cortado.....	4.45
Latte.....	3.99 /4.45 / 4.92**
Café Au Lait.....	3.28 / 4.22 / 4.69
Americano.....	3.28 / 4.22/ 6.33**
Hot Chocolate.....	3.28 / 4.22 / 4.69
Vanilla Chai.....	4.45 / 4.92 / 5.39**
Spiced Chai.....	4.45 / 4.92 / 5.39**
Dirty Chai.....	5.16 / 5.64 / 6.10**
Tea.....	2.81 / 3.29**
Sludge Cold Brew	4.69 / 5.16
Matcha Latte.....	5.86 / 6.33 / 6.80**