

## CASUAL CAFE MENU

### APPS

Spinach & Artichoke Dip \$8

Served warm with corn chips (serves 2)

Carrot & Pretzel Bread NEW! \$8

Served with Hummus (serves 2).

### SIDES

Golden Beet Salad \$4

golden beets, heirloom cherry tomatoes, red onions, goat cheese, red wine vinaigrette

Mediterranean Couscous Salad \$4

green olives, pimentos, artichokes, feta cheese, herb vinaigrette

Caprese Salad \$6

arugula, heirloom tomatoes, basil, mozzarella, balsamic glaze

Mac & Cheese \$6

cavatappi pasta, cheddar, smoked gouda, scallions & toasted panko

Soup of the Day small \$4 | large \$6

Chips \$2.25

### SALADS

Chilled Curried Chicken Salad \$10

granny smith apples, raisins, shredded carrots, celery, roasted almonds, apricot chutney, arugula. Available as a wrap on a spinach tortilla. \$8

Mediterranean Tuna Salad \$15

cracked peppercorn seared tuna, mix greens, red onions, artichokes, cherry tomatoes, feta cheese, tapenade vinaigrette

Power Salad (new; vegetarian) \$10

farro, Artisan lettuce, tarragon pesto, edamame, goat cheese, pepitas, pimentos

*add bacon or jerk chicken \$2*

*add seared tuna \$5*

### SANDWICHES

*served w/ Grelen made bread n' butter pickle*

Mushroom wrap (vegetarian, served hot) \$8

marinated portobello, lettuce, hummus, smoked gouda, roasted peppers, caramelized onions, on grilled spinach tortilla

Caesar Wrap \$8

house smoked turkey, parmesan cream cheese, croutons, romaine on spinach tortilla. add bacon \$2

Steak and cheese Sandwich (served hot) \$10

Medium rare local beef, caramelized onions, roasted peppers fontina cheese, smoked garlic aioli, arugula on baguette

Jerk chicken Sandwich (served hot) \$10

grilled seasoned chicken, apple and carrot slaw, sriracha aioli, arugula on baguette

Smoked Chicken salad panini \$9

basil mayo, caramelized onions, pepper jack cheese, arugula on sourdough

"Adult" Grilled Cheese Panini (vegetarian) \$8

fontina, brie, smoked gouda, plum chutney, arugula on sourdough; add prosciutto \$2

Turkey Panini \$9

smoked turkey, gruyere, bacon, pears, roasted tomatoes, arugula on sourdough

### OFF THE GRIDDLE

Provençal tuna melt

tuna salad with pepper, capers, scallions, fontina cheese, arugula on ciabatta \$ 8

Grelen Pork Bbq

house smoked pork, grelen peach bbq, coleslaw on ciabatta, \$9

**KIDS MEAL** sourdough or wheat bread \$5  
Peanut Butter & Jelly or Grilled Cheese with chips

## SUNDAY BRUNCH MENU

*STARTS APRIL 1, 2019*

*AVAILABLE SUNDAYS 10 - 12 (OR WHILE SUPPLIES LAST).*

*LUNCH MENU STARTS AT NOON ON SUNDAYS.*

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### THE MAIN ATTRACTIONS

Bacon & Egg Biscuit

bacon, egg, pepperjack cheese, & fig chutney spread on a biscuit \$6

Biscuits & Gravy

buttermilk biscuits topped with house-made sausage gravy \$8

Frittata

sauteed mushrooms, leeks, fontina cheese, & fresh herbs w/ side salad \$7

### SIDES

Mixed Berry Parfait

greek yogurt & fresh strawberries, blueberries, raspberries, topped with crunchy granola \$6

House-made Breakfast Sausage

Local pork with fresh herbs & maple syrup \$4

Side Bacon \$3

Grelen Potato Hash \$5