

### Your Café Team

**General Manager:** Nathalie Cassidy  
**Your Executive Chef:** Shawn Montgomery  
**For Catering, Please Call:** 415-458-3773

### Café Hours

**Breakfast:** 7:30-9:30  
**Lunch:** 11:30-1:30  
**Afternoon Break:** 5:00-6:30p  
**Dinner:** 5:00-6:30p

Please note that menu items are subject to change based on availability.

## Monday October 21, 2019

Breakfast	<b>Hot Cereal</b>	Steel Cut Oatmeal	Cereal of the Day
	<b>Breakfast Grill</b>	Cage Free Eggs Made to Order Your Way or Omelet Station	
	<b>Breakfast Booster</b>	Cage Free Eggs, House Made Chicken Apple Sausage, Cheddar, Avocado and Tomatoes	
	<b>Breakfast Bistro</b>	Cage Free Scrambled with or with out Cheddar Cheese, served with Applewood Smoked Bacon, Country Pork Sausage and Tater Tots	
Lunch	<b>Garden Patch</b>	Pasta Bar, with Spaghetti, accompanied by Grass Fed Beef Bolognese, Slow Simmered Late Harvest Marinara Sauce and Garlic Bread	
	<b>Kitchen Table</b>	Pasta Bar, with Spaghetti, accompanied by Grass Fed Beef Bolognese, Slow Simmered Late Harvest Marinara Sauce and Garlic Bread	
	<b>Market Grill</b>	Italian Sausage Sandwich with Bell Peppers and Onions on Soft French Roll with French Fries	
	<b>Stone Hearth Oven</b>	Pepperoni or Epicurean Four Cheese Pizza	
Dinner	<b>Live Well</b>	Gluten Free and Vegan Pasta with Artichokes, Portobello Mushrooms, English Peas and Tomatoes, served with Late Harvest Marinara Sauce	
	<b>Platos Latinos</b>	Slow Cooked Shredded Pork with Fresh Oranges, Fresh Avocado, Spanish Rice, White Beans, and Pico De Gallo	
	<b>Tossed</b>	Classic Caesar Salad with Garlic Parmesan Croutons and Creamy Caesar Dressing	
	<b>Garden Patch</b>	Grilled Marinated Tofu with Local Fall Squash and Steamed Rice Pilaf	
	<b>Kitchen Table</b>	Fennel and Sea Salt Crusted Porkloin with Local Fall Squashes and Steamed Rice Pilaf	
	<b>Market Grill</b>	Classic Grilled Four Cheese Sandwiches on Pullman White bread with Sweet Potato Fries	
	<b>Stone Hearth Oven</b>	Pepperoni or Epicurean Four Cheese Pizza	
	<b>Live Well</b>	Roasted Red Bell Pepper Polenta with Fresh Herbs	

**Today's Soups**

Potato Bisque with Applewood Smoked Bacon

Roasted Tomato and Red Bell Pepper

## Tuesday October 22, 2019

Breakfast	<b>Hot Cereal</b>	Steel Cut Oatmeal	Cereal of the Day
	<b>Breakfast Grill</b>	Cage Free Eggs Made to Order Your Way or Omelet Station	
	<b>Breakfast Booster</b>	Chorizo Scramble with Fresh Avocado, Pico De Gallo, and Warm Tortilla	
	<b>Breakfast Bistro</b>	Cage Free Scrambled Eggs with or with out Cheddar Cheese, served with Applewood Smoked Bacon, Country Pork Sausage and Tater Tots	
Lunch	<b>Garden Patch</b>	Black Bean Cakes with Chipolte Cream Sauce and Pico de Gallo	
	<b>Kitchen Table</b>	Rotisserie Style Chicken with Delacata Squash, Arcon Squash and Butternut Squash, with Lemon Cream Sauce topped with Toasted Pistachios or	
	<b>Market Grill</b>	Roasted Bell Pepper Romanesco with Arugula and Fresh Mozzarella Cheese on Ciabatta	
	<b>Stone Hearth Oven</b>	Sausage and Onion or Epicurean Four Cheese Pizza	
Dinner	<b>Live Well</b>	Stuffed White Bean and Herb roasted Bell Peppers with Fresh Tomato Salsa	
	<b>Platos Latinos</b>	Shrimp Ceviche Tostada with Queso Fresco, Pico de Gallo, Refried Beans, Shaved Lettuce	
	<b>Tossed</b>	Greek Pasta Salad with Olives, Feta Cheese, Tomatoes, Red Onions, Cucumber, Artichoke Hearts and Italian Dressing	
	<b>Garden Patch</b>	Garlic and Herb Roasted Tofu with Fall Pears, Potatoes Au Gratin and Sautéed Green Beans	
	<b>Global Adventure</b>	Korean BBQ, Shaved Grass Fed Beef in Sesame, Steamed White Rice, Sweet and Spicy Gochujang Sauce and Sautéed Cabbages with Bok Chk	
	<b>Market Grill</b>	Free Range Turkey Sandwiches with Provolone Cheese and Chipotle Aioli, served with French Fries	
	<b>Stone Hearth Oven</b>	Sausage and Onion or Epicurean Four Cheese Pizza	
	<b>Live Well</b>	Black Rice Stuffed Delacata Squash with Fresh Herbs and Fresno Chile Cilantro Sauce	

**Today's Soups**

Free Range Chicken Noodle with Cilantro

House Made Ginger Carrot

## Wednesday October 23, 2019

Breakfast	<b>Hot Cereal</b>	Steel Cut Oatmeal	Cereal of the Day
	<b>Breakfast Grill</b>	Cage Free Eggs Made to Order Your Way or Omelet Station	
	<b>Breakfast Booster</b>	Vanilla Cinnamon Pancakes with Fresh Strawberries and Maple Syrup	
	<b>Breakfast Bistro</b>	Cage Free Scrambled Eggs with or with out Cheddar Cheese, served with Applewood Smoked Bacon, Country Pork Sausage and Tater Tots	
Lunch	<b>Garden Patch</b>	Sprouted Legumes, Cranberry Bean Risotto Cakes and Steamed Broccoli	
	<b>Global Adventure</b>	Slow Roasted BBQ Pork Shoulder, with Macaroni and Cheese and Steamed Broccoli	
	<b>Market Grill</b>	Grilled Asparagus with Lemon, Toasted Almonds and Extra Virgin Olive Oil , with Fontina Cheese on Foccacia	
	<b>Stone Hearth Oven</b>	Meat Lovers Pizza or Epicurean Four Cheese Pizza	
Dinner	<b>Live Well</b>	Gluten Free and Vegan Flat Bread with Roasted Tomato, Grilled Corn, Portobello and Herbs	
	<b>Platos Latinos</b>	Free Range Chicken Mole with Spanish Rice, Black Beans, Guacamole, Fresh Tortillas and Sweet Mexican Corn Cakes	
	<b>Tossed</b>	Spinach, Applewood Smoked Bacon, Sliced Strawberries, Feta Cheese, Toasted Walnuts, Italian Vinaigrette	
	<b>Garden Patch</b>	Cheddar Tofu Loaf with BBQ Sauce, Baked Potatoes, and Steamed Broccoli, with Sour Cream, and Chives	
	<b>Kitchen Table</b>	Grass Fed Bacon and Cheddar Meat Loaf with BBQ Sauce, Baked Potatoes, and Steamed Broccoli, with Sour Cream, and Chives	
	<b>Market Grill</b>	Italian Sub Sandwich on Soft Roll with Provolone and French Fries	
	<b>Stone Hearth Oven</b>	Meat Lovers Pizza or Epicurean Four Cheese Pizza	
	<b>Live Well</b>	Stuffed Zucchini with White Beans, Cranberries and Herbs	

**Today's Soups**

Butternut Squash Soup

Tuscan Style with Sausage, Potatoes and Spinach

## Thursday October 24, 2019

Breakfast	<b>Hot Cereal</b>	Steel Cut Oatmeal	Cereal of the Day
	<b>Breakfast Grill</b>	Cage Free Eggs Made to Order Your Way or Omelet Station	
	<b>Breakfast Booster</b>	Cuban Frittata with Sour Cream and Pico de Gallo	
	<b>Breakfast Bistro</b>	Cage Free Scrambled Eggs with or with out Cheddar Cheese, served with Applewood Smoked Bacon, Country Pork Sausage and Tater Tots	
Lunch	<b>Garden Patch</b>	Pineapple Soy Gardien Filets with Sweet Potatoes, Roasted Root Vegetables and Coconut Curry Cream Sauce	
	<b>Kitchen Table</b>	Coconut Chicken with Sweet Potatoes, Roasted Root Vegetables and Coconut Curry Cream Sauce	
	<b>Market Grill</b>	Grilled Free Range Chicken Sandwiches with Applewood Smoked Bacon, Tomato, Lettuce, Cheddar and Mixed Greens	
	<b>Stone Hearth Oven</b>	Free Range Chicken and Potato Alfredo with Green Onions or Epicurean Four Cheese Pizza	
Dinner	<b>Live Well</b>	Mediterranean Bar: with Pita Chips, Tzatziki, Garlic Hummus, Cherry Tomatoes, Mixed Olives, Marinated Artichokes, and Vegetables	
	<b>Platos Latinos</b>	Achiote Chicken, Grilled Nopales, Yuka Fries, Spanish Rice, Sweet Mexican Corn Cakes and Pico De Gallo	
	<b>Tossed</b>	Tex-Mex Three Bean Salad with Red Onion, Corn, Green Onion, Tomatoes and Cilantro Lime Dressing	
	<b>Garden Patch</b>	Roasted Lemon Tofu with Seasoned Edamame and Lotus Root Chips, Steamed Jasmine Rice and Roasted Fall Squash and Cauliflower	
	<b>Kitchen Table</b>	Curry Free Range Chicken with Tikka Masala Sauce, Steamed Jasmine Rice and Roasted Fall Squash and Cauliflower	
	<b>Market Grill</b>	Shrimp and Crab Roll with Lettuce, Tomato and Dijon Aioli, served with French Fries	
	<b>Stone Hearth Oven</b>	Hawaiian Pizza or Epicurean Four Cheese Pizza	
	<b>Live Well</b>	Wild Rice with Portobello Mushrooms and Herbs	

**Today's Soups**

Vegan Chili Bean

Grass Fed Beef with Orzo Pasta and Marin Vegetables

## Friday October 25, 2019

Breakfast	<b>Hot Cereal</b>	Steel Cut Oatmeal	Cereal of the Day
	<b>Breakfast Grill</b>	Cage Free Eggs Made to Order Your Way or Omelet Station	
	<b>Breakfast Booster</b>	Blueberry Pancakes with Whipe Cream and Maple Syrup	
	<b>Breakfast Bistro</b>	Cage Free Scrambled with or with out Cheddar Cheese, served with Applewood Smoked Bacon, Country Pork Sausage and Tater Tots	
Lunch	<b>Garden Patch</b>	Tempura Fried Sweet Potatoes, Carrots, Broccoli and Shiatke Mushrooms.	
	<b>Kitchen Table</b>	Tempura Fried Fish and Chips with Cole Slaw, Buttered Broccoli, Sweet Rolls and Tartar Sauce	
	<b>Market Grill</b>	Grass Fed Roast Beef Sandwiches with Pickled Red Onion, Roasted Red Bell Peppers, Blue Cheese and Spinach, with French Fried Potatoes	
	<b>Stone Hearth Oven</b>	Sicilian Pizza with Artichokes, Feta Cheese, Olives and Bell Pepper or Epicurean Four Cheese Pizza	
Dinner	<b>Live Well</b>	Roman Style Flat Breads with, Roma Tomato, Basil, and Eggplant with Roasted Garlic	
	<b>Platos Latinos</b>	Grilled Tilapia, with Cilantro Cream, Fresh Avocado, Pico De Gallo, Black Beans and Warm Tortillas	
	<b>Tossed</b>	Classic Cobb Salad with Free Range Chicken and Applewood Smoked Bacon	
	<b>Garden Patch</b>	Lemon Pepper Herbed Soy Gardien with Forbidden Black Rice and Sautéed Baby Bok Choy	
	<b>Kitchen Table</b>	Fresh Off The Boat: Tonights Selections of Fresh Fish with Roasted Red Potatoes and Fall Squashes	
	<b>Market Grill</b>	Mixed Grill: Variety of Chef's Selection	
	<b>Stone Hearth Oven</b>	Classic Greek Pizza or Epicurean Four Cheese Pizza	
	<b>Live Well</b>	Stuffed Tomatoes Florentine with Spinach and Pesto Sauce	

**Today's Soups**

Free Range Chicken and Vegetable Soup

Vegan Black Eyed Pea Soup