

MENU JULY 1ST THRU JULY 15TH



VEGETABLE HUMMUS WRAP \$ 13

Lightly breaded eggplant with sautéed spinach, broccoli, zucchini, tomatoes, mushroom, toasted almonds and goat cheese.

FALAFEL \$ 12

Lemon tossed greens, cucumber, salsa, red onion, red cabbage, hummus and tahini served in a spinach wrap.

CAFÉ GRILLED CHEESE \$ 12

Cheddar, Swiss and Mozzarella cheeses on grilled wheat. Add \$.75 for each additional item of spinach, tomato, mushrooms, avocado, onion, bacon, turkey, ham or more cheeses!

BLT \$ 10

*Bacon, lettuce and tomato on wheat toast with mayonnaise.
For 3\$ add fresh roasted turkey.*

BLACK BEAN BURRITO \$ 14

Salsa, mushrooms, broccoli, cheese. Served with rice and sourcream. For \$2 add chicken or beef.

*LOCAL CARPENTER'S FARM BURGER \$12 OR VEGAN BURGER \$ 13

Served with lettuce and tomato on a grilled ciabatta. Add \$.75 for each addition of cheese, onion, mushrooms or bacon.

Vegan Burger served with mixed greens, avocado, salsa. and cheese. \$ 13

*FISH SANDWICH \$ 14

Lightly breaded fish filet served with lettuce, tomato and tarter on a grilled Cuban roll.

*POST RD. SCALLOP SALAD \$ 14

Lemon dressed arugula with pan seared scallops and Parmesan cheese.

**Please be advised that consuming undercooked meat, poultry, seafood or eggs may increase the risk of food borne illness. Please inform your server of any allergens.*