

SALADS

choice of house made dressings; balsamic, red wine vinaigrette, citrus vinaigrette, caesar, ranch, blue cheese, oil & vinegar, yogurt maple

ORGANIC GARDEN 14.5  
organic mesclun greens, asiago, cucumber, tomato, carrot, dried cranberries, multigrain toast points

CAESAR 16  
baby romaine, parmesan, asiago, focaccia croutons, toast points

CLUCKER SALAD 18  
roasted chicken breast salad, mayonnaise, toasted pecans, apples, cranberries, mixed field greens, pear, asiago cheese, balsamic glaze, served with toast points

TUNA SALAD 18  
white albacore tuna, mayonnaise, field greens, cucumber, tomato, asiago, carrot, dried cranberries, multigrain toast points

SPARTAN SALAD 19.5  
choice of mixed greens or romaine, grilled organic chicken breast, feta cheese, tomato, cucumber, fresh hummus, tzatziki sauce, pita toast points

PAN SEARED SALMON SALAD 21  
organic field greens, seasonal berries, goat cheese, fine herbs, candied pecans, avocado, raspberry jalapeno vinaigrette

THAI CRUNCH SALAD 18.5  
organic marinated chicken breast, shredded napa cabbage, red cabbage, peanuts, edamame, cucumbers, julienne carrots, crispy wontons, rice sticks, lime cilantro dressing, Thai peanut sauce

add to any salad; avocado +2.5, chicken breast, sliced turkey, deli roast beef, country ham, or bacon +6 /grilled salmon +14, grilled mahi mahi +16 prime steak +18

PANINI

Choice of bread: ciabatta, multigrain ciabatta, caramelized onion focaccia, herb focaccia or gluten free  
Choice of side: hand-cut fries, (parmesan + 1, truffle + 2) house salad, caesar, coleslaw, baked chips, fruit cup

SPARTAN STUFFED PITA 17.5  
organic chicken breast, hummus, tzatziki, tomato, cucumber, feta cheese, romaine, red wine vinaigrette

PESTO MELT 18.5  
choice of; turkey, chicken or roast beef. portobello, zucchini, caramelized onion, sun-dried tomatoes, pesto, asiago, soft herbed cheese, arugula, balsamic

THE BIG KATUNA 17.5  
white albacore tuna salad, mayo, shallots, celery, dijon mustard, provolone & swiss cheese, tomato, arugula

B'S ROAST BEEF 18  
oven roasted sliced beef, cheddar cheese, horseradish sauce, crispy onions

WHAT THE CLUCK 17.5  
roasted chicken breast salad, mayonnaise, toasted pecans, apples, cranberries, baby arugula, dijon mustard

CAPRESE 17  
fresh mozzarella, sliced tomato, basil pesto, olive oil, balsamic glaze, baby arugula (also available as a salad)

ROASTED VEGETABLE 17.5  
baked breaded eggplant, roasted zucchini & portobello, soft herbed cheese, arugula, balsamic glaze

PESTO CHICKEN SALAD 17.5  
poached chicken tossed in basil pesto, tomato, roasted red peppers, mozzarella, arugula, balsamic

TWO PIGS & A BIRDIE 18  
fresh turkey breast, bistro ham, bacon, swiss, brie, granny smith apples, coleslaw, dijon & mayonnaise

FIG & DELICIOUS 17.5  
fresh sliced turkey breast, french brie cheese, organic fig spread, baby arugula, balsamic glaze

THE TBA 17.5  
turkey, bacon, avocado, cheddar, tomato, ranch, arugula

SIMPLE SAMMIE 16  
your choice of meat; grilled chicken, turkey or roast beef, your choice of cheese; american, provolone or cheddar, served with lettuce, tomato, mustard & mayonnaise



SOUPS, COMBOS & MORE

ROASTED TOMATO SOUP 8

SOUP OF THE DAY 8.5  
ask your server about our daily special

SOUP & SALAD COMBO 16

GRILLED CHEESE & SOUP 15

1/2 PANINI COMBO 16  
choice of soup or salad

QUICHE COMBO 15  
choice of soup or salad  
seasonal veggie or seasonal meat, please ask server for details

ACAI BOWL-NUTTER BUTTER 15  
house-made granola, blueberries, strawberries, banana, toasted organic coconut, natural almond butter

# HANDHELDS

includes your choice of side & pickle. Add fried egg 2, avocado 2.5, bacon 3

THE RANCHER 18  
crispy chicken thigh marinated in house made ranch seasoning, bibb lettuce, tomato, basil aioli, pickled red onion, toasted brioche bun

B. E. L. T. 18.5  
applewood smoked bacon, bibb lettuce, organic tomato, free-range egg, roasted garlic aioli, rustic multigrain loaf

TURKEY REUBEN 18  
Freshly sliced turkey breast, melted swiss cheese, house made remoulade, pickled cabbage, local multigrain loaf

THE AMERICANO 21  
Alaina’s signature blend, B’s secret sauce, american cheese, red onion, bibb lettuce, tomato, toasted brioche bun

## BASKET OF HAND CUT FRIES

served with ketchup, or add homemade dipping sauces, basil aioli, garlic aioli or honey mustard +1

ORIGINAL 9.5  
PARMESAN 10.5  
TRUFFLE 11.5  
TRUFFLE & PARMESAN 12.5

## JAVA & JUICE BAR

house made almond milk, spanish almonds, organic maple & himalayan pink salt  
house made oat milk, organic oats, organic sunflower oil & himalayan pink salt

FRESH BREWED DRIP COFFEE 4.5  
DOUBLE EXPRESSO 5  
AMERICANO 6  
CAPPUCCINO 6  
LATTE 7  
flavor: vanilla, mocha, hazelnut, caramel & seasonal  
ICED LATTE 7  
K8 10  
kale, spinach, swiss chard, apple, parsley, celery, bok choy, lime  
W4 10  
watermelon, ruby red grapefruit, strawberry, lime  
L2 LIMONADE 8  
lime, lemon, pure cane sugar, ginger, mint  
B4 10  
beet, apple, celery, lemon  
RADIATE KOMBUCHA 8  
seasonal flavors  
GINGERSHOT 8  
ginger, lemon, agave  
TURMERICSHOT 8  
turmeric, orange, lemon, agave

CRISPY CHICKEN TACOS 18  
two grilled flour tortillas, organic chicken breast, queso fresco, pickled red onion & cabbage, chili peppers, spicy aioli, fresh cilantro  
\*\*\*Make a Local Mahi Mahi Taco add 4\*\*\*

CRISPY CAULIFLOWER TACOS 17  
two grilled flour tortillas, golden brown cauliflower, crispy chick peas, black bean puree, pickled red onion, red cabbage, basil aioli, queso fresco & cilantro

BLACKENED MAHI MAHI SAMMIE 22  
pan seared locally caught fresh mahi mahi, house made remoulade, sliced tomato, bibb lettuce, toasted bun

TUSCAN CHICKEN CAPRESE 18  
marinated all-natural chicken breast, roasted tomatoes, fresh mozzarella cheese, basil pesto aioli, arugula



## SIDES & EXTRAS

SCOOP OF SALAD 5.5  
albacore tuna salad, clucker salad or pesto chicken salad

EXTRA PROTEIN 6  
grilled chicken, fresh turkey, roast beef,

ORGANIC HOUSE SALAD 7

CAESAR SALAD 8

FRESH FRUIT 6

HOUSE POTATO CHIPS 5

DILL PICKLES 1.5

SPICY PICKLES 1.5

HUMMUS 4

AVOCADO 2.5

TOAST POINTS 3

VEGGIES 5  
seasonal ask your server

HOUSE MADE SAUCES 1

\*\*CONSUMER ADVISORY: \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS\*\*