



# WEEKLY SPECIALS

Sept 17th - Sept 23th

## BREAKFAST ALL DAY

### **BREAKFAST PANINI 12**

two free-range eggs any style,  
choice of bread, choice of cheese, choice of  
bacon or ham  
served with fruit or house salad

### **BREAKFAST PLATE 12**

two free range eggs any style,  
choice of bacon or ham, choice of toast  
served with fruit or house salad

## QUICHES

### **VEGGIE QUICHE 8**

spinach, tomato, feta

### **MEAT QUICHE 8**

bacon, asiago, caramelized onion, tomato

## SMALL BITES

### **WHITE BEAN HUMMUS PLATE 13**

house made white bean hummus,  
assorted sliced veggies, grilled pita

## SOUP

### **ROASTED TOMATO SOUP 8**

fresh cracked pepper, parmesan cheese,  
house croutons, basil pesto

### **CHICKEN SOUP 8.5**

pulled chicken breast, ditalini pasta, chives

## WINE FEATURE

CABERNET SAUVIGNON, ARGENTINA  
\$9

## LUNCH

### **CHUT'S UP PANINI \$18**

turkey, bacon, house peach chutney, garlic aioli, melty brie cheese, avocado, shaved red onion, arugula  
choice of bread, side & pickle

### **HARVEST CHICKEN MILANESE SALAD \$19**

organic chicken breast pounded thin & breaded, herbed goat cheese, tri-colored quinoa,  
toasted pumpkin seeds, roasted Brussel sprouts & sweet potato, dried cranberries, arugula,  
green apple vinaigrette

### **WILD LOCAL CAUGHT BLACKENED MAHI TACOS \$20**

two six-inch floured tortillas, 6oz portion of grilled blackened mahi, avocado crema, pineapple slaw,  
candied onion, queso fresco, cilantro, pickled fresno peppers

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.