



Soups

Tomato Bisque garnished with fresh mozzarella, saffron whipped cream, and fresh basil chiffonade

Roasted Corn-Chicken Tortilla soup garnished with avocado, Monterrey jack, pico de gallo, and fried tortilla strips

Roasted poblano soup with fried tortilla strips, jack cheese, and cilantro

Cup \$3.50

Bowl \$5.50

Salads

Spring greens salad with onions, peppers, carrots, zucchini, gorgonzola, walnuts and Balsamic herb vinaigrette **\$7/ Add Chicken \$9.50**

Caesar salad: Classic dressing tossed with romaine lettuce, with croutons and Parmigiana Reggiano **\$7/ Add Chicken \$9.50**

Jalapeno salad with roasted jalapeno-buttermilk dressing, roasted jalapeno, pico de gallo, cotija cheese, and black bean cake **\$7.50 / Add Chicken \$10**

Warm spinach and shrimp salad with roasted bell pepper and Madden's maple bacon vinaigrette, mushrooms, and a Parmigiano Reggiano crouton **\$11**

Romaine lettuce tossed with Maytag blue cheese dressing with Madden's maple bacon, diced tomatoes, and Maytag crumbles **\$8**

Chicken salad with a fresh mayonnaise dressing, spices, almonds, grapes, and herbs served with greens, grape dressing, and sliced tomatoes
OR as a sandwich on focaccia **\$7.50**

Sandwiches

All sandwiches served with herb-roasted Yukon gold potatoes or house made fruit salad

Bacon and avocado grilled havarti and white cheddar cheese sandwich on focaccia with a cup of bisque **\$9.5**

Green Chile Burger: fresh ground beef mixed with roasted green chiles, dried chiles and spices on a salsa bun with homemade mayo, lettuce, tomato, avocado and cilantro **\$9**

Marinated chicken sandwich on focaccia with olive spread, mayo, pesto, fresh mozzarella, tomato, and spring greens tossed in balsamic dressing **\$8.50**

Philly cheesesteak: shaved NY strip seared in an Italian roll with provolone and grilled onions **\$10**

Turkey Burger: ground turkey breast on focaccia with white cheddar cheese, Madden's maple bacon, honey mustard, avocado, lettuce and tomato **\$9.50**

Entrees

Sesame seared tuna with watercress and crispy wontons tossed with pickled ginger-jalapeno vinaigrette. With wasabi aioli, soy black pepper sauce and edamame **\$12**

Southern fried chicken breast with mashed potatoes, vegetables, and gravy **\$10**

Tenderloin chili with black beans and cornbread, garnished with white cheddar cheese diced onion and jalapeno **\$11**

House quiche with fruit salad or vegetables **\$8.50**

"Chicken and Rice" Roasted chicken with cauliflower risotto, smoked onion sauce, green beans and oyster mushrooms **\$11**

Fish tacos with corn tortillas and jack cheese, on a bed of cabbage and shiitake mushroom slaw tossed in a ginger-chile-honey dressing, wasabi aioli and edamame beans **\$10**

Chile rubbed chicken tacos with jack cheese, avocado, roasted tomato salsa, greens, cilantro and cotija cheese **\$10**

Grilled shrimp tostada: grilled shrimp on a fried corn tortilla with black bean puree, cabbage slaw, pico de gallo, cilantro aioli, avocado, and cotija cheese **\$11**

Seared crab cakes with white meat crab, roasted jalapeno tomato sauce, black bean cake, and greens tossed with tomato dressing, topped with cilantro aioli **\$12**

Basil and lemon marinated chicken breast with whole wheat penne pasta, tomato cream sauce, Parmigiana Reggiano and chopped herbs **\$11**

Grilled meatloaf with sautéed cabbage, cornbread, mashed potatoes, and tomato sauce **\$10**

*Executive Chef: Peter Madden
18% gratuity will be added to parties of 5 or more.*

*Owners: Peter and Tara Madden
Please provide advanced notice for separate checks.*