



LUNCH TIME FAVORITES

SANDWICHES

** Choice of Stone Oven Bread or Bun ~ Soup or Salad ~ French Fries ~ Italian Fries ~ Cheese Fries ~ Garlic Cheese Fries ~ Sweet Potato Fries ~ Garlic Parmesan Sweet Potato Fries*

- APPLEWOOD BLT** ~ Bacon, Organic Roasted Tomato, Shaved Romaine, & Avocado Mayo 8.95
FLAT IRON ~ Roasted Tomato-Mayo, Grilled Red Onions, & Mushrooms 11.95
LOCAL CALAMARI ~ *Spicy Saffron Aioli, Organic Tomato-Basil Salsa 10.50
BBQ BEEF ~ Slow Cooked Brisket, Homemade BBQ Sauce, Aromatic Herb & Jicama Slaw 10.95
SPICY CHICKEN ~ Cilantro-Tomatillo Pesto Chicken, Spicy-Cucumber Salsa, Avocado Mayo 10.95
DAILY FISH ~ Aromatic Spices, Classic Tartar Sauce, Organic Tomato, & Shaved Lettuce 12.95
CROQUE MADAME ~ Grilled Ham & Gruyère on Homemade Brioche, Fried Organic Egg, 3 Cheese Sauce 11.95
EVERYDAY SANDWICH ~ Chicken Breast, Bacon, Avocado, Tomato, *Homemade Mayo 9.95
*WE MAKE FLAVORMADE MAYONNAISE & AIOLI WITH RAW EGGS; BOTTLED MAYO AVAILABLE.

THE FLAVOR BURGER

Please See The FLAVOR BURGER MENU with All Your Favorite Burgers & Toppings; Customize Your Own.

EGG DISHES

- MEXICAN RANCH EGGS** ~ Two Eggs Up, Ranchero Sauce, Black Beans, Queso Fresco, Tortillas 11.95
CHILAQUILES ~ Crispy Tortilla Squares, Spicy Salsa, Mexican Cheese, Beans, & Scrambled Eggs 11.95
BREAKFAST GNOCCHI ~ Frittata Style with Sausage, Spinach, Organic Mushrooms, & Artisan Cheeses 12.95

SALADS

Add Grilled Chicken Breast \$3.95 ~ Seared Day Boat Scallops \$2.75 ea ~ Grilled Jumbo Prawns \$1.95 ea

- FLAVOR ORGANIC** ~ Mixed Lettuces, House Herb Vinaigrette 6.95 (Small size) 7.95 (Regular size)
Add the Local Organic Cow Girl Cheese, Homemade Flat Bread, & Olives To Any Salad 3.95
BISTRO STYLE SALAD ~ Organic Escarole, Frisée, Endive, Bacon, Poached Egg, Croutons, Vinaigrette 7.95 / 8.95
ORGANIC PEAR & ENDIVE SALAD ~ Balsamic Glazed, Topped with Walnuts & Dolce Gorgonzola 7.95 / 8.95
***CAESAR TRADITIONAL STYLE** ~ Organic Romaine, Garlic Herb Croutons, Parmesan Cheese 7.95 / 8.95
ORGANIC SPINACH ~ Caramelized Onions, Bacon, Organic Pear, Local Goat Cheese 7.95 / 8.95
ROMAINE WEDGE ~ Organic Romaine, Blue Cheese Dressing, Bacon, & Chives 7.95 / 8.95
HARVEST ~ Mixed Organic Field Greens, Fresh & Dried Fruits, Toasted Nuts, Feta Cheese 7.95 / 8.95
GRILLED PRAWN SALAD ~ Organic Greens, Basil Vinaigrette, Tomatoes, Mozzarella, Bacon, Croutons 12.95/15.95
CHICKEN SALAD ~ Organic Lettuces, Bacon, Avocado, Crumbled Blue Cheese, Tomatoes, & Egg 9.95 / 12.95

HOMEMADE PASTA & NOODLES

- "PASTA NAPKINS"** ~ Served in Tomato & Pesto Sauces, Walnut Gremolata, & Pecorino Cheese 10.50 / 12.95
NINA'S PASTA ~ Thin Pasta, Garlic, Arugula, Dried Tomatoes, Olive Oil, Lemon, Pecorino Cheese 11.95 / 14.95
RISOTTO ~ Chicken, Spinach, Organic Mushrooms, Sweet Basil, Garlic, White Wine, Parmesan Cheese 12.95 / 15.95
BUTTERNUT RAVIOLI ~ Garnished with Toasted Sage Butter & Reggiano Parmigiano Cheese 11.95 / 15.95
SPIEDINI TORTELLI ~ "Vegetali-Ricotta Mousse", Spicy Tomato Sugo, Rosemary-Balsamic Glaze 11.75 / 15.50
RAVIOLI ROUNDS ~ Filled with Chicken, Ricotta, Prosciutto, Organic Mushrooms, Touch of Cream 13.95 / 16.50
DUCK RAVIOLI ~ Served in a Gorgonzola-Walnut Sauce Flavored with Aromatic Herbs 14.50 / 16.95
CHICKEN FETTUCINE ~ Sun Dried Tomato Sauce, Olives, Garlic, Basil, White Wine 13.95 / 15.95
MARTIN'S RAGU ~ Boscaiola Meat Sauce Flavored with Porcini & Red Wine, Pasta Ribbons 14.50 / 15.95
GNOCCHI ~ Potato Pillows, Roasted Chicken & Sausage Ragu, Mascarpone & Parmesan Cheeses 14.50 / 15.95
PRAWN PASTA ~ Thin Strings, Slivered Garlic, Sweet Basil, White Wine, Pomodoro Sauce, Cream 14.95 / 18.95



SINGAPORE NOODLES ~ Fresh Homemade Curry, Chicken & Shrimp, Coconut-Ginger Broth 15.95

ORGANIC SPICY TOFU ~ (Vegan) Asian Veggies, Mushrooms, Rice, Garlic-Ginger Broth 14.95

**Organic Brown Rice Pasta Available*

STARTERS
Plates for Sharing

WARM MARINATED OLIVES ~ 3.95

MOLLY'S HUMMUS ~ Garnished with Warm Homemade Flat Bread, Olives, & Organic Tomatoes 6.95

PEAR BRUSCHETTA ~ Organic Pear, Mascarpone & Gorgonzola Mousse, Toasted Walnuts, Organic Greens 8.75

PESTO FOCCACIA ~ Stone Oven Baked, Calzone Style, Mozzarella & Pecorino Cheeses 8.95 Add Prosciutto 2.00

PASTA CANDY ~ Candy Wrapper Shaped Pasta Filled with a Trio of Cheeses & Spinach; Pomodoro Sauce 8.95

SWEET POTATO GNOCCHI ~ Gorgonzola, White Wine, Cream, & Parmesan Cheese 8.95

STEAMED MUSSELS ~ Garlic, White Wine & Aromatic Spices, Grilled Herb Bread 9.75

PORK & SHRIMP WONTONS ~ Tossed in a Spicy Asian Dipping Sauce, Pea Shoots, & Asian Veggies 7.95

SAUTÉED DUNGENESS CRAB CAKE ~ Basil Aioli & Crispy Shoe String Yams 9.95

SMOKED SALMON ~ Garnished with Olive Oil, Lemon, Capers, Parmesan; Caramelized Onion Pizzetta 9.95

CARAVAGGIO ~ Thinly Sliced Rolled Layers of Parmesan, Celery & Raw Beef, Garnished with a Truffle Aioli 8.95

ROTOLINO ~ Rolled Layers of Artisan Cheeses, Roasted Peppers, Pistachios; Flat Bread with Olive Tapenade 8.75

A PLATE OF THE LOCAL CHEESES ~ Served with Wine Poached Fruit, Caramelized Walnuts, Local Honey 9.95

SPICY GARLIC CHICKEN WINGS ~ Blue Cheese Dressing 8.50 **SOUP** ~ Soup-of-the-Day 4.25 / 5.50
Vegan Soup - A.Q.

STONE OVEN PIZZA
Choice of Classic Red Sauce or Gremolata Garlic-Herb Sauce

FUNGHI ~ 15.95 **HOMEMADE SAUSAGE** ~ 15.95 **GOAT CHEESE** ~14.95 **COMBO** ~ 15.95 **CHEESE** ~ 11.95

PROSCIUTTO & ARUGULA ~ 15.95 **PEPPERONI** ~ 14.95 **TOMATO CAPRESE** ~ 15.95

OVEN & GRILL
Hormone & Antibiotic Free Meats & Poultry

WILD FISH-OF-THE-DAY ~ A.Q.

EGGPLANT PARMESAN ~ Tomato Sauce, Mozzarella & Parmesan Served with Pesto Pasta 14.95 / 12.95

LASAGNA ~ Slow Cooked Meat Sauce, Ricotta, Mozzarella, Parmesan, Pecorino, & Sweet Basil 15.95 / 13.95

MOLLY'S CHICKEN ~ Slow Cooked, Middle Eastern Spices, White Wine, Citrus, Creamy Potatoes 10.95

CHICKEN & BEANS ~ Breast, Homemade Sausage, White Beans, Veggies, Herb Jus 10.95 (Add breast 3.95)

PAN ROASTED QUAIL ~ Citrus Glazed, Marinated Olives & Arugula Couscous 11.95 (Add quail 4.95)

ROAST DUCK BREAST ~ Balsamic-Honey Reduction, Vegetable Ragout, Parmesan Sweet Potato Timbale @ 4 pm

GRILLED PORK CHOP ~ Parmesan Potato Gratin, Creamy Spinach, Sun Dried Fruit Compote 12.95 (Add chop 5.50)

GRILLED LAMB ~ Skewered Sirloins, Lavender, Garlic, Olives, Roasted Tomatoes, Polenta Cake ~ (Market price)

BEEF IN PUFF PASTRY ~ Braised in Cabernet Sauvignon, Organic Veggies & Roasted Garlic 19.95

CENTER CUT SHORT RIBS ~ Braised with Herbs & Vegetables, Butternut Risotto 14.95 (Add short rib 5.50)

FLAT IRON STEAK ~ Balsamic-Herb Marinade, Italian Fries (Garlic, Herb, & Parmesan) 14.95

SIDES

POLENTA CAKE & GORGONZOLA 6.95 ~

SAUTÉED SPINACH 4.95 ~ **CREAMY POTATOES** 4.50 ~ **CREAMY CHEESE MASHED POTATOES** 5.50
FRIES (All Flavors) 3.95 / 4.95 ~ **LAYERED PARM POTATOES** 5.50 ~ **PESTO PASTA** 5.95 ~

* LUNCH 8-3-11*