

Café Menu

Entrée Salads

Harissa Rubbed Chicken & Kale Salad

dino kale, brown rice, garbanzo beans, sunflower seeds, mandarin orange, feta cheese and harissa rubbed chicken with a creamy red wine dressing (**GF**)

Smoked Tofu & Spinach Salad

\$14.50

\$15

spinach, red onion, button mushrooms, red radish, fennel, black beans and smoked tofu with a champagne vinaigrette (V, VG, GF, DF)

Sandwiches & Wraps

Turkey & Jack Baguette Sandwich

\$14.50

oven roasted turkey, monterey jack cheese and romaine lettuce with basil pesto and mayonnaise spread on a baguette

Sweet Potato & Beet Sandwich

herb roasted sweet potato, beets, arugula, feta cheese and a balsamic reduction on ciabatta (V)

Rosemary Chicken

\$14.50

Bowls

Grain Bowl

\$15

organic brown rice and quinoa mix, spinach, red onion, button mushrooms, crispy garlic chips, roasted beets and sweet potato with a citrus mustard vinaigrette (V, VG, DF, GF)

Soup

Daily Soup Special

\$12

daily soup special with bread roll and butter

Small Side Salads

\$9

\$6

\$7

romaine and spring mix, kidney beans, red radish, currants and red cabbage with a vegan cilantro dressing (V, VG, DF, GF)

Arugula, Fennel & Orange Side Salad

Spring Side Salad

arugula, fennel, oranges, currants and feta cheese with a poppy seed dressing (V, GF)

Albacore Tuna Side Salad

albacore tuna, pickled ginger, water chestnuts, carrots, celery, horseradish and mayonnaise on a bed of spinach Add two slices of wheat bread +\$4

Salad Wrap

roasted chicken, red & green cabbage, carrots, sunflower seeds and red onion with rosemary mayonnaise spread on a tomato tortilla



All items are pre-packaged with no substitutions, and prepared in a facility that contains wheat, nuts & dairy.

V - Vegetarian VG - Vegan DF – Dairy Free GF - Gluten Free