

# LUNCH

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## SANDWICHES

11:00 am-3:00 pm

### TUNA MELT 8

Albacore tuna tossed in a creamy shallot and herb blend with white cheddar and sliced tomato on local bread.

### FRENCH DIP 10

Open faced French bread topped with house roast beef, caramelized onion, sautéed mushrooms and topped melted provolone cheese.

### VEGAN BAHN MI 13

French roll with Vietnamese style cauliflower, mushroom pâté, pickled vegetables, fresh herbs and a squeeze of Sriracha.

### JERRY'S GRINDER 13

Soft hoagie roll filled with salami, ham, hot capicola, shredded lettuce, tomato, onion and provolone cheese with a drizzle of Jerry's vinaigrette.

### DÖNER KEBAB 12

Ground beef and lamb blend on housemade flatbread topped with cabbage, cucumber, tomato, onion and tzatziki sauce.

### CHICKEN SALAD WRAP 12

Chopped chicken salad with almonds, dried cranberries and romaine in a tortilla wrap.

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## SALADS

ADD A PROTEIN TO ANY ENTRÉE SALAD  
*Chicken 4, Tri-tip 6, Salmon 8, Tuna 6, Tofu 4*

### CAESAR SALAD 12

Fresh chopped Romaine lettuce topped with house Cilantro Pepita Caesar dressing. Served with house croutons and parmesan cheese.

### POWER SALAD 14

Mixed baby greens, roasted cauliflower, sweet potatoes, sautéed mushrooms, feta cheese, dried cranberries, beans and quinoa. Tossed with our house Miso-Maple-Mustard dressing.

### CHOPPED SALAD 13

Fresh chopped romaine, avocado, roasted red peppers, tomato, radish, cucumber, pickled onion, cotija cheese. Tossed in our house chimichurri ranch.

### NIÇOISE 17

Baby greens, seared Oregon Albacore tuna, hard boiled egg, roasted potatoes, asparagus, olives, sliced radish and house herb aioli.

### BEEF OR TOFU BULGOGI CUPS 18

Bulgogi with romaine cups, assorted vegetables and spicy Korean dip.

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## LUNCH SIDES \$5

Cup of Soup

Roasted Fingerling Potatoes

Housemade Focaccia Basket

Side Salad- *Cilantro Caesar, House Chimichurri Ranch, Miso-Maple-Mustard, Jerry's Vinaigrette*

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