

# OVEN

## ALL DAY

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### Cavatelli Pomodoro



Basil, Parmesan

### Chicken Milanese



Arugula & Tomato Salad, Bagna Cauda

### Eggplant Parmesan



Mozzarella, Pomodoro

### Roasted Salmon



Lemon, Thyme

### Honey Glazed Carrots



### Roasted Rosemary Potatoes



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# OVEN

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### Elote Flatbread

Charred Corn, Summer Squash, Pecorino Bechamel, Fontina, Cilantro

### Prosciutto & Arugula Flatbread

Ricotta, Balsamic, Extra Virgin Olive Oil

### Margherita Flatbread

Mozzarella, Basil

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# OVEN

## BREAKFAST

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Ham & Cheese Flatbread   
Black Forest Ham, Gruyere, Bechamel, Dijon

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# OVEN

## BREAKFAST

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**Scrambled Eggs**     
Chive, Crème Fraîche

**Cacio e Pepe Frittata**   

**Egg & Cheese Sandwich**    
Gruyere, Roasted Garlic Aioli, Ginger Ketchup, Brioche  
+ Add Bacon

**Monkey Bread French Toast**    
Vanilla Maple Syrup

**Roasted Rosemary Potatoes**  

**Roasted Tomato**  

**Applewood Smoked Bacon** 

**Chicken Apple Sausage** 

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# BAKERY

## ALL DAY

### SANDWICHES

Smashed Avocado Toast Tartine   
Watermelon Radish

Herb Chicken Salad   
Pickled Grapes, Croissant

Roast Beef   
NY Cheddar, Horseradish Aioli, Pickles, Brioche

Ham & Gruyere Mini Baguette   
Mustard Butter

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# BAKERY

## BREAKFAST

Smashed Avocado Toast Tartine 

Watermelon Radish

Ham & Gruyere Mini Baguette 

Mustard Butter

Marieke Gouda & Aged Parmesan  

Dried Fruit

Prosciutto & Soppressata 

Cornichons, Olives

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# BAKERY

## BREAKFAST

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**Peach Melba**    
Low Fat Yogurt, Raspberry Jam, Vanilla Granola

**Fresh Berries**     
Cottage Cheese, Goji Berries

**Hard Boiled Egg**    
Classic  
Paprika, Chives

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# BAKERY

## BREAKFAST

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Fresh Fruit & Berry Cup  

Fruit & Berry Yogurt Parfait  

Very Berry Smoothie   
Mixed Berries, Oat Milk

Tropical Smoothie   
Mango, Pineapple, Orange, Apple, Turmeric

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# BAKERY

## ALL DAY DESSERTS

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Passionfruit Lemon Bar  

Biscoff Cookie Banana Caramel Pudding  

Tiramisu 

Chocolate Mousse 

Fresh Fruit & Berry Cup  

Fruit & Berry Yogurt Parfait  

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# BAKERY


## ALL DAY



### SMALL PLATES

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Hummus & Crudités   

Marieke Gouda & Aged Parmesan    
Dried Fruit

Prosciutto & Soppressata   
Cornichons, Olives

Grilled Corn & Black Bean Salad    
Peppers, Scallions, Lime

Grain Mustard Potato Salad  

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# BAKERY

## ALL DAY

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Brown-Butter Milk-Chocolate Chunk Cookie  

Brownie  

Crumb Cake  

Mudslide Cookie  

Sprinkle Cookie  

Toast: Seeded Multi-Grain   Gluten-Free Bread  

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# BAKERY

## BREAKFAST

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Brown-Butter Milk-Chocolate Chunk Cookie  

Croissant  

Pain au Chocolat  

Banana Chocolate Chip Muffin  

Blueberry Muffin   

Toast: Seeded Multi-Grain   Gluten-Free Bread  

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# BAKERY

## BREAKFAST

Croissant  

Pain au Chocolat  

Banana Chocolate Chip Muffin  

Blueberry Muffin   

Toast: Seeded Multi-Grain   Gluten-Free Bread  

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# OATMEAL

## BREAKFAST

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Steel Cut Oatmeal 

Maple Syrup, Honey, Cinnamon

Assorted Cold Cereal

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# NEW YORK BAGEL BAR

## BREAKFAST

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### Bagels

Plain, Everything, Whole Wheat, Pumpernickel  

Gluten-Free Bagel  

Spreads   

Butter, Cream Cheese, Chive Cream Cheese

Toppings  

Tomato, Cucumber, Caper, Red Onion, Lemon, Arugula

Smoked Salmon 

Traditional, Pastrami

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# SALAD & SOUP

## ALL DAY

### GREENS & GRAINS BOWLS

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#### Mediterranean Salad

Arugula, Tomato, Cucumber, Marinated Artichoke, Roasted Red Pepper, Olive, Feta, Lemon Vinaigrette

#### Zen Bowl

Pearl Barley, Curried Chickpea, Harissa Roasted Carrot, Roasted Beet, Flax Seed, Golden Raisin, Goji Berry, Lime Tahini Dressing

#### Caesar Salad

Gem Lettuce, Crouton, Shaved Parmesan, Caesar Dressing + Roasted Herb Chicken

### SOUPS

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#### Chicken Tortilla Soup

#### Tomato Soup, Herb Oil

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# GREEN MARKET

## ALL DAY

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### Salads Made to Order

A selection of greens, seasonal vegetables, grains, cheeses and proteins

### Dressings

Caesar



Lemon Vinaigrette



Lime Tahini



## SOUPS

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Chicken Tortilla Soup



Tomato Soup, Herb Oil



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