LUNCH

Mon - Fri: 10:30am - 3:00pm

Java Vino

STARTERS

BAKED SPINACH ARTICHOKE DIP 15
with toasted pita | **Sub** Bavarian Pretzel **2**

TOMATO BASIL BRUSCHETTA 14.5
Tomato, garlic, basil, olive oil, parmesan, balsamic glaze, grilled toast points

BAVARIAN PRETZEL & DIPS 16
Two large pretzels, creamy beer cheese dip, roasted jalapeño mustard, whipped honey feta, scallions

GLUTEN-FRIENDLY ADD-ONS
Crackers **2**

MAC & CHEESE

Cheddar & monterey jack blend, parmesan **14**

Like it Smoked? | Add house-smoked pulled pork, Ellsworth cheese curds & BBQ drizzle **5**

Like it Hot? | Add sriracha & jalapeño **1**

Add-ons | Chicken **5** Shrimp* **8**

Gluten Friendly Noodles **4**

SALADS + BOWLS

HARVEST SALAD 17
Spring mix, cold roasted beets, butternut squash, red onion, candied almonds, goat cheese, drizzle balsamic reduction, C&C Apiary's local raw honey

MEDITERRANEAN AVOCADO SALAD 16.5
Spring mix, avocado, greek olives, cherry tomato, sumac roasted chickpeas, feta cheese, cucumber, house vinaigrette, lemon wedge

HOUSE SALAD 9
Spring mix, cherry tomato, red onion, cucumber, feta, house vinaigrette

ALOHA POKE BOWL 18.75
Ahi tuna* in sesame vinaigrette, quinoa, pickled red onion, sliced avocado, shredded carrot, sesame seeds, wasabi roasted edamame, scallions

ANCIENT BUDDHA BOWL 18.75
Choice of quinoa or farro topped with beets, turmeric roasted cauliflower, roasted sweet potato, crisped kale + brussel sprout blend, sumac roasted chickpeas, housemade lemon tahini dressing | served cold (V)

GREEK BOWL 19
Choice of quinoa (GF) or farro, cucumber, red onion, pepperoncini, cherry tomato, olives, roasted red pepper, feta, scallions, lemon wedge, tahini dressing | served cold
Add Falafel **7** | **Add** pita for a shared experience! **2**

ADD-ONS:
Chicken **5** Shrimp* **8** Burger Patty* **6** Fried Egg* **1.75**
Smoked Pulled Pork **5** Housemade Vegan Patty **6** Falafel **7**

PICK TWO LUNCH SPECIAL

Choice of: cup of soup, house salad or half panini 12
(Florentine, Mozzarella Caprese, or Featured Half Sandwich)

SOUP

Two daily homemade soups served with french bread **| Cup 6.25 Bowl 8.75**

LIGHTER FARE

KIDS CLASSIC 9
one egg*, one piece of bacon or sausage, hashbrowns, and one piece of toast

KIDS WAFFLE PLATE 8.5
two mini original waffles, one piece of bacon or sausage, butter & syrup

GRILLED CHEESE ON SOURDOUGH
with choice of chips or apples **7.5** | Add ham **2**

HOMEMADE MAC & CHEESE 8

ADDITIONAL DRESSING: Ranch, Parmesan Peppercorn, French

We kindly ask for **NO SUBSTITUTIONS**, these requests compromise the unique characteristics of our food & the efficiency of our service.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

HANDHELDS *All panini on pressed ciabatta bread*

Choice of seasoned kettle chips or sliced apples

MOZZARELLA CAPRESE PANINI 13.5
Fresh mozzarella, spinach, fresh basil, slow-roasted tomato | Add chicken* **5**

CLUB PANINI 16
Turkey, ham, bacon, cheddar, spinach, tomato, pesto aioli

FLORENTINE PANINI 14.5
Garlic herb chicken, spinach, provolone, roasted red pepper, spinach artichoke spread

CUBAN PANINI 14.5
Ham, house-smoked pulled pork, pickles, Swiss, roasted jalapeño mustard

BURGERS *6 oz. fresh ground beef patty from Bubba's Meats on a brioche bun*

Choice of seasoned kettle chips or sliced apples

BUCKO BURGER* 17.75
Bacon, cheddar, grilled red onion, lettuce, BBQ aioli

CALIFORNIA BURGER* 15.75
Lettuce, tomato, red onion

BUFFALO GAL BURGER* 20.5
Bison patty* from Buffalo Gal Ranch with RothKase Muenster, lettuce, tomato, red onion, chipotle mayo

Make it Veggie! (V) Housemade vegan patty

Add-ons | Cheese **1** Bacon **2** Avocado **2**

LUNCH & BURGER FEATURE

New & creative combinations every week!

Sub cup of soup 3.75 | House salad 4.25 | Sub bowl of soup 5.75
Sub side of mac & cheese 6 | Sub gluten-friendly bread 3

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BRUNCH

THE CLASSIC Two eggs* your way, bacon or sausage links, potatoes, toast **15.25**

BREAKFAST BURRITO Scrambled eggs, choice of bacon or sausage, potatoes, green pepper, red onion, cheddar & monterey jack, salsa & sour cream on the side **15**
Make it Veggie! Housemade Vegan Patty

FLORENTINE BREAKFAST SANDWICH Egg, spinach, tomato, spinach artichoke spread, provolone, toasted sourdough & fresh fruit **13.5**

BACON, EGG & CHEDDAR SANDWICH on toasted sourdough bread with fresh fruit **13.5**

AVOCADO TOAST Toasted french bread, avocado, over easy egg, cherry tomato, micro greens, everything bagel seasoning served with dressed greens or fresh fruit **13 | Glaze it!** Add balsamic glaze & pickled red onion **2**

SMOKEY LOADED HASH
Choice of Peruvian-style smoked chicken or hardwood smoked pork with russet potato, sweet potato, red onion, green pepper & Aji Amarillo sauce **17 |** Add two eggs your way* **3.5**

BURN BOOT CAMP BREAKFAST Two scrambled eggs, two strips of bacon & fresh fruit **12.25**

HOT FROM THE IRON

BERRY STREUSEL & LEMON CURD WAFFLE 15.75
Mixed berry preserves, streusel topping, lemon curd, fresh berries & whipped cream

ORIGINAL WAFFLE 9
with powdered sugar, butter & syrup on the side

CORNBREAD WAFFLE 13
Served piping hot with honey butter and drizzled with local honey from C&C Family Apiary

APPLE CRISP WAFFLE 14
Cornbread waffle, housemade apple sauce, streusel topping, cinnamon maple sprinkle | **Make it caramel apple!** Add caramel drizzle **.50**

CANNOLI WAFFLE 15
Original malted waffle, mascarpone, chocolate chips, crushed pistachios & chocolate sauce

ADD-ON: side of bacon **4.5** sausage **4.5** fresh fruit **4.75**

SAVE ROOM FOR DESSERT!

Chocolate Indulgence Cake 11
Gluten-Friendly

Tiramisu 10

Original Cheesecake 9
with Fresh Berries