



day pack menu 2018

breakfast

greek yogurt, market berries and fruit, nuts, seeds, san marcos farms honey

CIP (gluten free) granola, seasonal fruit, organic dried fruit, nuts, seeds

breakfast bun: puff pastry, organic eggs, applewood smoked ham, spinach, mozzarella

breakfast bun: puff pastry, organic eggs, mushrooms, broccoli, spinach, mozzarella

sandwiches

char broiled "jidori" chicken breast, apple-cilantro calico slaw, sharp cheddar, baguette

conserved local catch, capers, cured olives, celery, red onion, sundried tomato, spinach, smoked paprika aioli, rustica roll

"nueske's" applewood smoked ham, hardboiled egg, house mustard, bread & butter pickle, manchego, baguette

roasted sweet potato, drake family farms goat cheese, basil pesto, pickled red onion, baguette (vegetarian)

grilled eggplant, sautéed broccolini, red bell pepper & white bean/roasted garlic hummus baguette (vegan)

spice rubbed turkey, onion jam, roasted peppers, swiss chard, muenster, whole grain flat bread

braised brisket, arugula, sweet onions, horseradish cream, sharp cheddar, baguette

dry salami, ham, mortadella, provolone, mozzarella, giardiniera, mustard-aïoli baguette

entrée salads

chopped salad; salami, turkey, provolone, celery, cherry tomato, cucumber, red onion, radish, chick peas, romaine, lemon dressing (gluten free)

lentils, greens, char broiled eggplant, cip pickled heirloom carrots & beets, sunflower seeds, golden raisin, sriracha vinaigrette (vegan)

chipotle marinated "jidori" chicken, roasted corn, black beans, cherry tomato, peppers, red onion, cucumber, radish, pepitas, romaine, cilantro-lime dressing (gluten free, dairy free)

desserts

assorted cookies

double fudge brownie with walnuts

black rice pudding: sticky black rice, coconut milk, tropical fruit, banana leaf
(vegan, vegetarian, gluten & lactose free)