

WOOD-FIRED PIZZAS

add to any pizza: calabrian chili 2, ranch 1

SELLAND'S MARGHERITA 22 ☆🌿
 tomato coulis, fresh mozzarella, cherry tomato-leek confit, parmesan, basil

PEPPERONI 22 ☆
 tomato coulis, mozzarella, parmesan, basil

CHICKEN, BACON, JALAPEÑO & GOAT CHEESE 22
 béchamel, mozzarella, parmesan, arugula

COMBINATION 23 ☆
 tomato coulis, mozzarella, salami, pepperoni, sausage, red onion, mushroom, green bell pepper, black olives, parmesan

PEPPERONI, FETA & OLIVE 22 ☆
 tomato coulis, mozzarella, red onion, parmesan, basil, chili flakes

PROSCIUTTO & HOT HONEY 22 ☆ **NEW**
 tomato coulis, mozzarella, ricotta, rosemary ham, red onion, oregano, parmesan, arugula

CHEESE 18 ☆🌿
 tomato coulis, mozzarella, parmesan, oregano

\$35 DINNER FOR TWO & SELECT BOTTLE OF WINE (\$16 Single Special)

available monday – saturday,
 4:30 pm to close (dine in or takeout)

DECEMBER 2 – DECEMBER 7

Turkey, Fontina and Sage Meatloaf with Peas and Shallots,
 Mashed Potatoes and Truffled Mushroom Gravy

DECEMBER 9 – DECEMBER 14

Spinach Ricotta Lasagna and Garlic Parmesan Focaccia

DECEMBER 16 – DECEMBER 21

Chicken Cacciatore and Mashed Potatoes

DECEMBER 23 – DECEMBER 28 **holiday**

Pork Ragu with San Marzano Tomatoes, Onions and Carrots
 over Creamy Rosemary Polenta

DECEMBER 30 – JANUARY 4 **holiday**

Pozole with Spicy Pork Carnitas and Hominy, served with
 Shaved Cabbage Slaw, Sour Cream, Cilantro and Cornbread

COMBINATION PLATE 23.50

not available between 2 pm - 4:30 pm

CHOOSE ANY HOT ENTRÉE
 WITH CHOICE OF TWO HOT SIDES

Swedish Meatballs or Salmon add 2
 2 pieces per Chicken Thigh order

HOT ENTRÉES (À LA CARTE)

not available between 2 pm - 4:30 pm

SWEDISH MEATBALLS (3) 13
 beef and pork, mushroom-sherry cream sauce

RED WINE GLAZED SALMON FILET 13.50 🌿🌱 **NEW**
 pinot noir, roasted mushrooms, red onion, dijon

HERB SALMON FILET 12 🌿🌱
 olive oil, lemon, parsley, dill

CLASSIC MEATLOAF 9
 beef and pork with tomato, onion, cheddar

CHIPOTLE-ORANGE CHICKEN THIGH 8 🌿🌱 **NEW**
 garlic, ginger, cider vinegar, paprika

LEMON CHICKEN BREAST 9.50 🌿🌱
 lemon, garlic, thyme

MUSHROOM CHICKEN BREAST 10.50 🌿
 sherry, cream

HOT SIDES

not available between 2 pm - 4:30 pm

MACARONI & CHEESE 7.50 🌿
 cheddar, gruyère, parmesan, toasted breadcrumbs

MASHED POTATOES 6 🌿🌱
 cream, butter (gravy upon request)

MAPLE BUTTERNUT SQUASH 7.50 🌿🌱 **NEW**
 miso-maple brown butter, wine-stewed red onion

ROASTED BRUSSELS SPROUTS 7.50 🌿🌱 **NEW**
 bacon, roasted onion, balsamic

BROCCOLI 5.50 🌿🌱🌿🌱
 shallot, olive oil

FRENCH FRIES 5 🌿🌱🌱

SOUP

TOMATO BASIL 8 🌿🌱 **TRUFFLED MUSHROOM 8** 🌿🌱 **NEW**

BEEF & BEAN CHILI 9 🌿 **NEW**
 cheddar, red onion

SOUP & SALAD COMBO 16.50

with focaccia and butter
 choice of soup
 small house salad

BURGERS & HOT SANDWICHES

add fries to any burger or sandwich 4

ALL-AMERICAN CHEESEBURGER 15 ☆
 angus beef patty, cheddar, lettuce, tomato, onion, pickle, mayo,
 toasted sesame seed brioche bun (add bacon 4)

BBQ BACON CHEESEBURGER 17
 angus beef patty, cheddar, caramelized onion, jalapeño,
 fried shallot, mayo, toasted sesame seed brioche bun

FALAFEL BURGER 14 🌿🌱🌱
 cucumber, tomato, onion, romaine, tahini-dill sauce, calabrian chili,
 toasted bun

COWGIRL CREAMERY GRILLED CHEESE 14 ☆🌿
 cheddar, gruyère, cowgirl creamery wagon wheel, caramelized onion,
 toasted sourdough (add tomato 0.50 or bacon 4)

TUNA MELT 15 ☆
 tuna and celery salad, red onion, pickle, cheddar, toasted sourdough

TURKEY REUBEN 15.50 ☆ **NEW**
 caraway kraut, swiss, onion, dijon, thousand island, toasted sourdough

ROASTED TRI-TIP DIP 16.50
 caramelized onion, horseradish mayo, toasted hoagie roll, jus

COLD SANDWICHES

add fries to any sandwich 4

TURKEY & BRIE 14.50 ☆ **NEW**
 cranberry sauce, roasted garlic, onion, romaine, mayo, sourdough

BLTA 14 ☆🌱
 bacon, romaine, tomato, avocado, mayo, sourdough

TUNA 13 ☆🌱
 tuna and celery salad, red onion, pickle, romaine, sourdough

TURKEY & AVOCADO 15 ☆
 jack cheese, tomato, pickle, red onion, romaine, lemon-basil aioli,
 whole wheat

THE RAINBOW 15 🌿🌱🌱
 avocado, tomato, bell pepper, cabbage, carrot and cilantro slaw,
 red onion, kalamata olives, pumpkin and sunflower seeds,
 lemon vinaigrette, vegan "mayo", whole wheat

SPAGHETTI SUNDAY SPECIAL

includes
 SPAGHETTI BOLOGNESE
 HOUSE SALAD
 GARLIC PARMESAN FOCACCIA

16.50 per person

available sundays, 4:30 pm to close (dine in or takeout)

SALADS

dressing choices: ranch, red wine vinaigrette, golden balsamic vinaigrette

POWER CAESAR 17
 mixed greens, avocado, fried shallot, cherry tomatoes, parmesan,
 puffed quinoa, farm egg, caesar dressing

CHOPPED CHICKEN & FUJI APPLE 17 🌱 **NEW**
 romaine, arugula, kale, golden raisins, crispy chickpeas,
 toasted pepitas and sunflower seeds, maple-sherry vinaigrette

FARMER'S MARKET 17 🌿🌱🌱🌱
 mixed greens, avocado, cucumber, cherry tomatoes, carrot, radish,
 green onion, dill, nut and seed mix, choice of dressing

TURKEY COBB 18 🌿
 mixed greens, bacon, avocado, farm egg, cherry tomatoes,
 blue cheese crumble, ranch

GREEN GODDESS 17 🌿🌱
 mixed greens, avocado, cucumber, broccoli, bell pepper, green onion,
 dill, green goddess dressing

HOUSE sm 8.50 | lg 13.50 🌿
 mixed greens, gruyère, green onion, fried shallot, toasted farro,
 choice of dressing

ADD TO ANY SALAD

chicken 4 • chilled salmon filet 12 • bacon 4
 half avocado 2 • farm egg 1

DELI CASE SALADS

SALAD TRIO 17
 choose any three deli case salads
 (Citrus Salmon, Tarragon Chicken add 2)

ROASTED BEET 8 🌿🌱
 pistachios, feta, red onion, green onion, golden balsamic vinaigrette

SUPERFOOD CHOPPED 6 🌿🌱🌱🌱
 kale, broccoli, carrot, beet, green onion, pumpkin and sunflower seeds,
 chickpeas, lemon vinaigrette

CITRUS SALMON & SWEET POTATO 8.50 🌿🌱 **NEW**
 kale, red onion, celery, capers, dijon

TARRAGON CHICKEN 8.50 🌿
 sliced almonds, celery, onion, pink peppercorn ranch

MEDITERRANEAN CUCUMBER 8 🌿🌱
 red bell pepper, red onion, feta, kalamata olives, red wine vinaigrette

BRUSSELS SPROUTS & BUTTERNUT SQUASH 7.50 🌿🌱 **NEW**
 arugula, dried cranberries, toasted walnuts, chevre, balsamic

QUINOA & KALE 6 🌿🌱🌱🌱
 pecans, dill, green onion, lemon vinaigrette

FRUIT 6 🌿🌱🌱🌱
 season's best

WINES

5 oz. | 8 oz. | bottle

WHITE

PINOT GRIGIO 7.50 | 10 | 24
2021 Luna, Delle Venezie DOC, Veneto

SAUVIGNON BLANC 9.50 | 13 | 34
2023 Andis, Sierra Foothills, California

CHARDONNAY 9 | 12.50 | 32
2021 Tobias, Mendocino, California

CHARDONNAY 14 | 19 | 58
2022 Frank Family Vineyards, Carneros, California

ROSÉ 9 | 12.50 | 32
2023 The Pinot Project, France

RED

PINOT NOIR 12 | 18 | 42
2021 Kosich, Sonoma, California

CHARBONO 12 | 18 | 42
2022 Brannan, Napa Valley, Calistoga, California

TEMPRANILLO 8.50 | 12 | 28
2021 Protocolo, Spain

CABERNET SAUVIGNON 12 | 18 | 28
2022 Vina Cobos 'Felino', Mendoza

CABERNET SAUVIGNON 12 | 18 | 42
2022 Painted Fields 'Curse of Knowledge',
Sierra Foothills, California

BY THE BOTTLE

CHAMPAGNE 58
Laurent-Perrier, Champagne, France

PROSECCO 24
Ostro, DOC, Friuli, Italy

SPECIALTY BEVERAGES

TAHITIAN VANILLA LEMONADE 4

BLACK ICED TEA 3

ARNOLD PALMER 3

PASSION ICED TEA (HERBAL) 3

PASSION TEA LEMONADE 4

COFFEE (HOT OR ICED) 3

HARNEY & SONS HOT TEA 3

BOTTLED & CANNED BEVERAGES

SPARKLING WATER 3.25
Topo Chico, La Croix Grapefruit, Spindrift Lemon

DASANI STILL WATER 3

SAN PELLEGRINO 3.25
Aranciata, Aranciata Rosso, Limonata

CANNED SODA 3.25
Coke, Diet Coke, Dr Pepper, Diet Dr Pepper, Sprite,
A&W Root Beer

MEXICAN COCA-COLA 3.50

BUNDABERG GINGER BEER BOTTLE 3.50

THE REPUBLIC OF TEA 4

TREE TOP APPLE JUICE 2

DRAFT BEERS

available by the glass and pitcher
please inquire about this week's selection

PILSNER LAGER IPA DOUBLE IPA
HAZY IPA SEASONAL CIDER

☆ = can be modified gluten-sensitive + 2 pizza
☿ = gluten-sensitive 🌿 = vegetarian
🌱 = vegan 🥛 = dairy-free

Please be aware that our gluten-sensitive products are prepared in kitchens that handle many other wheat products. Therefore, we cannot and do not guarantee that any menu item is completely gluten-free.

**Served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



KIDS MENU



HOLIDAY CATERING MENU

DESSERTS

SIGNATURE SWEETS

PEAR ALMOND TORTE 7 🌿 🥛 🥚 **new**
cinnamon, powdered sugar

TIRAMISU 7.50 🌿
mascarpone cream, coffee-soaked ladyfingers

CHOCOLATE PEPPERMINT PARFAIT 7.50 **new**
chocolate fudge brownie, candy cane mousse

LEMON MERINGUE PIE PARFAIT 7.50 **new**
lemon curd, graham cracker streusel,
torched meringue

BANANA PUDDING PARFAIT 7.50 🌿 🥛 🥚 🥛 **new**
vanilla coconut pudding, banana, vanilla streusel,
"whipped cream"

CRANBERRY CHEESECAKE BAR 7.50 **new**
whipped cream, orange zest, graham cracker crust

CHOCOLATE MOUSSE BAR 7.50
whipped cream, chocolate cookie crust, cocoa nibs

GERMAN CHOCOLATE CAKE 8 🌿 🥛 **new**
dark chocolate cake, chocolate fudge,
coconut caramel frosting, toasted pecans

CUPCAKES

all vegetarian

HIGH HAT 4

CARAMEL APPLE 4 **new**

RED VELVET 4 **new**

COOKIES & CREAM 4

COOKIES

all vegetarian

GINGERSNAP 3.50 **new**

FROSTED SUGAR 4 **new**

MONSTER 4 **new**

SALTED CARAMEL SANDWICH 4

CHOCOLATE CHIP 3.50

CHOCOLATE BROWNIE CHIP 3.50 🌿

HOLIDAY CATERING

let our catering specialist help you

Working Lunch Package

Cocktail Party Package

Short Rib Lunch & Dinner

Oven Roasted Ham Lunch & Dinner

Turkey Porchetta Lunch & Dinner

Happy Holidays!

