



# Restaurant Week 2018

## THE GREAT TOMATO PARADE

classic blt 7.18

**LOCAL HOMESTEAD TOMATOES**, FRESH FIELD GREENS AND CRISPY BACON SERVED UP ON OUR ARTISAN SOURDOUGH 'PAN-LOAF' BREAD  
- ADD A LOCAL EVERMORE FARM EGG FOR \$1.50

caprese sandwich 8.18

A BIG OL' SLICE EACH OF JUICY TOMATO AND MOZZARELLA TOPPED WITH OUR HOUSE PESTO-BALSAMIC GLAZE, FRESH GREENS ON OUR **FRENCH BAGUETTE**  
- ADD A LOCAL, EVERMORE FARM EGG FOR \$1.50

avocado, proscuitto & manchego toast 7.18

A THICK SLICE OF TOASTED SOURDOUGH SLATHERED WITH AVOCADO TOPPED WITH PROSCUITTO, SLICED CHERRY TOMATO AND SHAVED MANCHEGO.  
- ADD A LOCAL EVERMORE FARM EGG FOR \$1.50

tomato galette 5.18

A SAVORY TARTE FILLED WITH MASCARPONE, MOZZARELLA AND TOPPED WITH A BEAUTIFUL SLICED TOMATO

quiche provençal slice 6.18

A SUMMER MEDLEY OF RIPE CHERRY TOMATOES, ZUCCHINI, PARMESAN CHEESE AND HERBES DE PROVENCE SERVED WITH A PETITE GREEN SALAD VINIAGRETTE

heirloom tomato salad 8.18

SLICES OF HEIRLOOM, HYBRIDS AND CHERRY TOMATOES TOPPED WITH BASIL RIBBONS, GRATED REGGIANO & DRIZZLED WITH EVOO AND RED WINE VINEGAR

chicken salad stuffed heirloom tomato 8.18

OUR NEW SUMMER CHICKEN SALAD STUFFED IN A COLASSAL HEIRLOOM TOMATO SERVED WITH BAGUETTE CRISPS

gaspacho mug 5.18

A FRESH, CHILLY, SNAPPY "GARDEN-VARIETY" BLEND OF REDS AND GREENS TOPPED WITH A DALLOP OF SOUR CREAM

