



PANINI / GRILLED CHEESE

PANINI (Served on Bread & Cie levain bread unless otherwise noted)

TURKEY BREAST	11.
<i>Diestel free-range turkey / smoked mozzarella / cranberry mayonnaise / butter leaf lettuce</i>	
GOAT CHEESE	10.
<i>pesto genovese / tomato / portobello mushroom / avocado</i>	
TUNA SALAD	10.
<i>wild caught albacore / yuzu aioli / tomato / cucumber / butterleaf lettuce</i>	
GORGONZOLA DOLCE	11.
<i>walnut ricotta & parmesan pesto / balsamic dressed mixed greens</i>	
IMPORTED ITALIAN TUNA	12.
<i>white cheddar / garlic aioli / artichoke truffle tapenade</i>	
SMOKED SALMON	12.
<i>Gravlax-style salmon / avocado / tomato / miso mayonnaise / lime</i>	
SERRANO HAM	12.
<i>buffalo mozzarella / balsamic onions / red plum conserve</i>	
PORTOBELLO & BRIE	12.
<i>roasted portobello / brie / tomato / French vinaigrette</i>	
TOFU CLUB ON CIABATTA BREAD	12.
<i>tofu / soy bacon / rice cheese / avocado / tomato / caramelized onion / habanero aioli</i>	

*Substitute our gluten free rustic baguette in place of Bread & Cie bread selections on any panini for an additional \$3.

GRILLED CHEESE

SMOKED MOZZARELLA	8.5
<i>yellow pepper pecan pesto / fresh tomato</i>	
AGED CHEDDAR	8.95
<i>bacon jam / fresh tomato</i>	
AGED GRUYERE	8.95
<i>caramelized white onions / whole grain mustard</i>	
GRILLED CHEESE COMBINATION	12.
<i>Create a perfect combination by adding a mixed green side salad to any of our grilled cheeses</i>	



CHEESE

1 CHEESE 7.5 | 3 CHEESES 18. | 5 CHEESES 27.5

All selections served with Bread & Cie bread selection.

GOAT

HUMBOLT FOG • CALIFORNIA
<i>light & creamy / earthy / hint of ash</i>
PING PONG SURFING GOAT • MAUI, HAWAII
<i>hand-rolled / fresh & mild / hint of tartness</i>
TRUFFLE TREMOR • CALIFORNIA
<i>earthy & sophisticated / truffle vein</i>
GOAT BRIE • WISCONSIN
<i>delicate & creamy / buttery</i>
UP IN SMOKE • OREGON
<i>soft & creamy / maple leaf smoked / hint of bourbon</i>

SHEEP

PECORINO GINEPRO • ITALIAN
<i>firm / salty & nutty / underlying sweetness / juniper berry rind</i>
PETIT BASQUE • FRENCH PYRENEES
<i>earthy / salty / smooth</i>
MOLITERNO • ITALY
<i>earthy / aged pecorino / pockets of luscious truffles</i>
MANCHEGO • SPAIN
<i>firm / nutty / olive oil rubbed rind</i>

COW

TELEME • CALIFORNIA
<i>soft & creamy / hint of lemon</i>
HOMEMADE BRIE TORTA • FRANCE
<i>double cream brie / goat cheese / garlic / herbs</i>
GRAFTON CHEDDAR • VERMONT
<i>2 year-aged / sharp & nutty / touch of sweetness</i>
DOUBLE CREAM BRIE • FRANCE
<i>fresh & buttery / soft / rich</i>
MAHON • SPAIN
<i>mild / buttery & nutty / paprika & oil-rubbed rind</i>
VINTAGE GOUDA • HOLLAND
<i>hard / salty & tangy / hint of butterscotch</i>
ROGUE SMOKED BLUE • OREGON
<i>cold smoked over hazelnuts / sweet & caramely</i>
GORGONZOLA DOLCE • ITALY
<i>creamy / buttery / sharp</i>