

BISTRO

Week of April 22nd

SYNOPSYS®



Available Daily! Rotisserie Chicken

pick up for here or home
great for a family meal

BISTRO BAR BREAKFAST

BREAKFAST SANDWICHES

- turkey sausage egg and herb boursin cheese croissant
- applewood smoked bacon egg and fontina cheese croissant
- egg and brie cheese croissant
- firebrand sprouted spelt avocado toast with, heirloom tomato, burrata cheese, and micro arugula with balsamic reduction glaze (v)

Crêpe's Made to Order

- turkey pesto with provolone cheese
- apple brie and bacon
- chocolate hazelnut spread with bananas and berries

Featuring Local Coffee By:



Pastries Provided By:



RICE & ROLL & FOOD WORKS

MONDAY

Jamaican Curry Chick'n (ve)
Shroom Rasta Pasta (ve)
Jerk Chick'n Pineapple Skewers (ve)

TUESDAY

Taco Cantina
Individual Tacos Topped With Chopped Onions And Cilantro With Side Of Salsa, Lime Wedges, And Radish Slices

Choices: Carne Asada (Beef)
Halal Chicken
Peppers & Pappas With Soyrito

WEDNESDAY

Entrée –chicken vindaloo & spl chicken biryani
Vegetarian Entrée – eggplant aloo masala & capsicum rice pulao
Side – naan, spinach dal, kadhu ka kheer
Add on Sides – chicken tikka kabab

THURSDAY

Thai Curry Rice Bowl
Thai Ginger Tofu (V) Or Thai Rotisserie Chicken Thighs
Served Over Jasmine Steamed Rice, Sweet & Sour Slaw, Thai Sorghum Pilaf with Peanuts, Or Coconut Jasmin Rice, Thai Peanut Sauce

FRIDAY

Cheese Ravioli or Spaghetti with Garlic Bread
Choice of Sauce: Spicy Marinara, Pesto Cream
Proteins: Meatballs, Herb-roasted Salmon, Impossible Meatballs (VG)

Ficelle Sandwiches

The Frenchman firebrand rustic sweet baguette, butter, Milano genoa salami, Sopressata salami, prosciutto, rouge et noir brie

The Turkey Roast firebrand rustic sweet baguette, butter, provolone cheese, deli sliced roasted turkey breast

The Spanish Bocadillo firebrand rustic sweet baguette, butter, Manchego cheese, deli sliced Serrano ham, roasted piquillo pepper salad (crushed heirloom tomatoes, garlic, olive oil)

WORLD OF COMFORT

Whole, Half, or Quarter Chickens Available all Week

Rotisserie whole halal chicken, herb roasted fingerling potatoes, seasonal roasted vegetables, herb chicken velouté

TUESDAY

Beef and Mushroom Kofta
Saffron Rice, Baba Ghanoush, Hummus, Roasted Fennel Salad, Muhammara With Walnuts, Pita Chips, Lemon Wedges

WEDNESDAY

Dry Rub Baby Back Ribs
BBQ Baked Beans with Bacon, Roasted Corn, Jalapeno Cheddar Cornbread, Honey BBQ Sauce

THURSDAY

Peking Rotisserie Duck
Steamed Jasmin Rice, Roasted Vegetables with Ginger Garlic Sauce, Vegetable Spring Roll, Peking Sauce, Green Onions

THIS WEEKS ROTISSERIE

- Whole Chicken
- Beef Kofta
- BBQ Pork Ribs
- Rotisserie Duck
- Seasonal Vegetables
- Fennel Citrus Salad
- Jasmine Rice
- Saffron Basmati Rice
- Roasted Potatoes
- Roasted Corn
- Jalapeno Cornbread

BISTRO

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SALAD BOWL

SALAD SPECIALS FOR THE WEEK

Gazpacho Salad Romaine, Mixed Greens, Heirloom Tomatoes, Yellow Bell Peppers, Cucumber, Red Onion, Cilantro, Garbanzo Beans, Feta Cheese, Herb Vinaigrette (V)

Citrus Beet Salad Mixed Greens, Asparagus, Heirloom Tomatoes, Cucumber, Roasted Beets, Mandarin Oranges, Balsamic Vinaigrette (V)

Shaved Fennel Salad Mixed Greens, Chopped Romaine, Shaved Fennel, Red Onions, Shredded Carrots, Red Bell Peppers, Mandarin Oranges, Manchego cheese, Toasted Pumpkin Seed, Herb Vinaigrette (V)

Butternut Squash Quinoa Salad Mixed Greens, Red onions, Red and Yellow Bell Peppers, Red Quinoa, Feta cheese, pumpkin Seeds, Raisins, Balsamic Vinaigrette (V)

Classic Caesar Caesar Dressing, Chopped Romaine, Parmesan Cheese, Garlic Croutons (Contains Anchovies)

ADD PROTEIN TO YOUR SALAD

- Herb Roasted Tofu (V)
- Blackened Rotisserie Salmon
- Lemon Oregano Rotisserie Chicken
- Herb Roasted Tri-Tip Beef
- Poached Shrimp
- Chili Spiced Candied Bacon

CITY DELI

FULL AND HALF SANDWICHES

Mediterranean Veggie Wrap Spinach Tortilla, Hummus, Spinach, Heirloom Tomatoes, Cucumbers, Feta Cheese, Kalamata Olives (V)

Buffalo Chicken Caesar Wrap Wheat Tortilla, Caesar Dressing, Romaine, Shredded Carrots, Diced Celery, Rotisserie Chicken Buffalo Sauce, Blue Cheese Crumbles (V)

BBQ Pork On Telera Roll Dijon Mustard, Poppy Seed Apple Cider Slaw, Sliced Granny Smith Apples, Pulled Pork, BBQ Sauce

Prosciutto Gorgonzola On Torpedo Firebrand Bread, Gorgonzola Blue Cheese Aioli, Arugula, Heirloom Tomato, Shaved Asparagus, Olive Oil, Cracked Pepper

Horseradish Steak Melt On Torpedo Firebrand Bread, Dijon Aioli, Thinly Sliced Tri-tip Steak, Garlic Mushrooms, Caramelized Onions, Swiss & Cheddar Cheese, Horseradish Cream Sauce

SOUPS OF THE DAY

MONDAY

- Chicken Tortilla with Garbanzo
- Asparagus, Spinach, and Goat Cheese (V)

TUESDAY

- Italian Wedding
- Curried Rice and Lentil (V)

WEDNESDAY

- Vegetable Beef and Barley
- Cauliflower Cheddar (V)

THURSDAY

- Chicken with Wild Mushroom and Rice
- Vegetable Minestrone (V)

FRIDAY

- Ground Beef and Cabbage
- Garden Vegetable (V)

CAFÉ WEBSITE

Order & Pay for food through the website. Check out the daily and weekly menu. See what fun is happening in our café monthly! Scan the QR code----->



Cafe Website

FEEDBACK



CONNECT

General Manager

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Scan me!

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VEGAN



VEGETARIAN