

Tessoro's Barra di Vino



Sunday Sippers



Sunday Ciders: Perfect Pear or Rad Raspberry \$8

Sunday Sunrise Mimosa \$10 New Age Summertime Spritzer \$9

Sunday Funday Sangria Glass: \$10 Pitcher: \$38

Tico Coffee Roasters French Pressed Coffee 2Cups \$4 4Cups \$8



Sweet Ideas



Blueberry Almond Pancakes (3) \$10.00

Yogurt Almond Batter, Fresh Blueberries, Cinnamon Butter, Sliced Almonds, Maple Syrup

Banana Bread French Toasted (2) \$11.00

Homemade Banana Bread, Bourbon Egg Wash, Maple Syrup

Strawberry Lemonade Parfait \$8.00

Greek Yogurt, Lemon Curd, Strawberry Basil Compote, House made Granola (G)



Savory Choices



Breakfast Empanadas (4) \$11.50

Flaky Phyllo, Golden Potato, Chorizo, Caramelized Onion, Salsa Verde, Sour Cream

Cheddar Biscuit B.E.L.T (2) \$12.00

Cheddar Biscuit, Pepper Bacon, Egg, Mixed Greens, Roma Tomato, Pesto Sauce

Italian Breakfast \$12.50

Sun Dried Tomato Polenta, Mixed Mushroom and Asparagus Sauté, Parmesan Crisp- (V, G)



Sides



Pepper Bacon (3) \$4 2 Eggs (any style) \$2.50 Slice Avocado \$1

Farmers Mkt. Fruit Bowl \$5 Housemade Cheddar Biscuit \$1.50

Pastry du Jour (ask server for today's selection) \$4

Bowl of Assorted Olives \$5.00 (V, G, D)

Seeded Focaccia Squares- With Olive Bar's flavored oil and vinegar... **\$7.00 (V, D)**

Buffalo Cauliflower "Wings"- Roasted Cauliflower, Buffalo Sauce, Blue cheddar Dip, Celery Sticks **\$8.00 (V, G)**

Lox Crostini- Lemon-dill creme fraiche, smoked salmon, fried shallots ... **\$9.00**

Lamb Pear Meatballs- Rosemary Cream Sauce, Dried Apricot, Candied Pistachios **\$10.00**



Cheese & Antipasto



Artisan Cheese Plate- Seasonal Fruit, Tangerine Pistachio Florentines and Clover Honey
3 cheese... **\$18.00** 4 cheese... **\$22.00 (V)**

Combination Plate- 3 assorted Cheeses, 2 cured Meats, Spicy Bourbon Mustard, Garlic Confit and fresh Fruits
\$30.00

Antipasto Plate- Carrot-Sage Hummus, Goat Cheese and Sunchoke Spread, Olives, Artichoke Hearts, Cucumber slices, Pickled Red Onion
\$18.00 (V, G)

Meat and Cheese plates all include a kitchen select variety of baguette, sesame flatbread crackers and Pita wedges
Artisanal cheeses are supplied by " Cream and the Crop"



Soups and Salads



Soup de la Semaine.... Ask for selections

Cup... \$4.50 Bowl... \$8.00

Southwestern Caesar - \$11.00 (G)

Chopped Romaine, Sautéed Shrimp, Avocado, Sundried-roast Garlic dressing, and Shaved Dry Jack Cheese

Strawberry Fields - \$11.00 (G, V)

Spring greens, strawberries, mint, shaved pecorino, lemon-shallot vinaigrette



Flatbreads



Wine Country- Sliced brie, grape-onion compote, dressed arugula, toasted walnuts... **\$11.00 (V)**

Italian Sunset- Smoked tomato jam, spicy sausage, caramelized fennel, arugula-hazelnut pesto and Gorgonzola

\$11.00 (V)

(D) - Dairy Free (G) - Gluten Free (V) – Vegetarian



Bigger Bites



Bacon-Jalapeno Mac & Cheese- Smoked bacon, jalapeno, white cheddar béchamel, breadcrumb topping.

\$12.00

Spring Lentil Cakes- Pan fried pea and lentil cakes, roasted eggplant-garlic spread, chili tahini sauce...**\$13.00 (V, G, D)**

Shepherd's Pie- Ground lamb and beef in stout gravy, mascarpone mashed potatoes, parmesan crisp ...

\$14.00(G)

Cuban Reuben Panini- Sliced ham and pastrami, chili-lime mayo, Gruyere cheese, house pickles, sauerkraut, pressed in a Cuban roll with sweet potato chips. **\$13.00**

Chicken & Asparagus Crepes- Sautéed chicken and shaved asparagus, ricotta-tarragon filling, wild mushroom gravy... **\$16.00**



Delectable Desserts



Ricotta Dolce Cheesecake \$12.00

Ricotta cheesecake, amaretto biscotti crust, strawberries with basil and vanilla bean sugar topping

Beeramisu Parfait \$13.00

Stout and espresso soaked ladyfingers, stout-mascarpone mousse, cinnamon whipped cream and chocolate bark

Rhubarb-Raspberry Sorbet With blood orange caramel sauce (G)

Homemade Vanilla Bean Ice Cream Add a shot of Pedro X Sherry **\$2.00**

Scoop... \$3.50

Bowl... \$6.50

**All food items prepared specially by our own Chef Jenni
California Culinary Academy and Le Cordon Bleu Paris**

