

NEW MOON CAFE

We love cooking with organic, natural foods... from local farmers when available...to sustain them & all of us!

from October 24, 2017

Soups & Salads

Soup of the day \$6.00

Today's Soup & choice of half Caesar or half New Moon \$9.50

Caesar - Organic Romaine leaves tossed with Caesar dressing,
Romano cheese & Garlic croutons Full \$9.00 Half \$5.50

Belly & Pear - Seared Pork Belly, mixed Greens & Pear salad tossed with Honey-Dijon vinaigrette;
with hard-boiled Egg \$16.00

Smoked Trout Tuscany – Smoked Trout atop Endive, Radicchio, Fennel, Arugula, Parmesan cheese
& Pistachios tossed with sun-dried Tomato vinaigrette \$18.00

Roast Beet - Organic roast Beets, Arugula, toasted Hazelnuts, shaved Goat Gouda cheese;
with reduced Balsamic vinegar & Extra Virgin Olive oil \$12.00

New Moon - Organic green & red leaves tossed with Balsamic vinaigrette \$6.00

Pasta

Today's Ravioli with fresh vegetables & Garlic bread \$16.50 (by the piece \$5.00)

Sandwiches

(choice of fresh bread or roll & served with salad of the day):

Vegetable Quesadilla (today's combination) with Organic greens \$17.00

Grilled Portobello mushroom with BBQ sauce & Provolone cheese \$16.00

Niman Ranch house-made Lamb Burger with Goat Gouda & Celery Root rémoulade \$18.50

Diestel Farm Turkey Breast with Bacon, pickled Onions, Arugula & Whole-Grain Mustard Aioli \$18.00

Grilled Five Dot Ranch Flank Steak with caramelized Onions, Cremini mushrooms, Chèvre cheese
& Horseradish Aioli \$19.00

Grilled Ham & Gruyère cheese, caramelized Onions & Dijon mustard \$18.00

Choice of Half sandwich with Soup or New Moon salad \$17.00

Dessert

Changing with the moon. \$10.00

service to more than eight add twenty per cent...corkage: twenty dollars per metric fifth...cellphones OFF

...thank you & love!