

# NEW MOON CAFE

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

*from June 19, 2018*

## 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

**Pork Belly** - Smoked Pork Belly with Little Gem & Lolla Rossa lettuces tossed with Avocado dressing; toasted Pepitas, Tomato & pickled Onions \$17.00

**Smoked Trout Tuscany** – Smoked Trout tossed with Arugula, Radicchio, Belgian Endive, Fennel & Tomato vinaigrette; grated Parmesan cheese \$19.00

**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 Pecans & Balsamic vinaigrette \$8.00

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## Pasta

Today's Ravioli with fresh vegetables & Garlic bread \$17.50 (by the piece \$5.00)

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## Sandwiches

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

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

Grilled Vegetables: Zucchini, Onions, & Red Bell Pepper with Pesto, Aioli & Manchego Cheese \$16.00

Niman Ranch house-made Lamb Burger with Peach-Chipotle BBQ sauce & Romaine lettuce \$19.00

Diestel Farm Turkey Breast with Whole-Grain Mustard Aioli, Jalapeño relish, Tomato & Lettuces \$18.00

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

Bacon, Avocado, & Tomato with mixed Greens \$17.50

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

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## 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!*