

NEW MOON CAFE

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

from July 5, 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

Spinach & Arugula - Spinach & Arugula tossed with Bacon, Red Onions & Bacon vinaigrette;
with Chèvre Cake \$12.00

Prawn Tuscany – Three grilled Prawns atop Endive, Radicchio, Fennel, Arugula, Parmesan cheese
& Pistachios tossed with sun-dried Tomato vinaigrette \$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 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 Cheese (Smoked Mozzarella & Provolone) with Basil Pesto & Tomatoes \$16.00

Niman Ranch house-made Lamb Burger with Red Eye Barbeque sauce, fried Onions & Jack cheese \$18.50

Diestel Farm Turkey Breast with Bacon, Pepperoncini, Pickles & Whole-Grain Mustard Aioli \$18.00

Grilled Five Dot Ranch Flank Steak with Peppers, caramelized Onions, Cheddar cheese
& Chipotle Aioli \$19.00

Grilled Pastrami on Rye bread with Sauerkraut, Rémoûlade dressing & Gruyère cheese \$18.50

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!