

# NEW MOON CAFE

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

*from January 23, 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

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

**Cobb** - Organic Romaine Lettuce, Turkey, Bacon, Avocado, hard-boiled Egg & diced Cheddar Cheese;  
with creamy Blue Cheese dressing \$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 \$8.00

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## Pasta

Today's Ravioli with fresh vegetables & Garlic bread \$16.50 (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 Portobello mushroom with Poblano Chile-Cilantro pesto, roast Red Bell Pepper,  
caramelized Onions & Pepper Jack Cheese \$16.00

Niman Ranch house-made Lamb Burger with sautéed Onions, Mushrooms, Bacon & Gruyère Cheese \$18.50

Diestel Farm Turkey Breast with sun-dried Cherry chutney, Chèvre Cheese, Arugula, Aioli  
& Dijon Mustard \$18.00

Grilled Five Dot Ranch Flank Steak with Andouille Sausage, sautéed Red and Green Peppers  
& Cheddar Cheese \$19.00

Bacon, Avocado, sun-dried Tomato pesto with mixed Greens \$17.50

Choice of Half sandwich with Soup or New Moon salad \$18.00

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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!*