

SIGNATURE SALADS

served with sliced artisan bread

SOMEN 10.50 GF DF V
japanese somen noodles, spring mix, caramelized shallots, kaiware sprouts, carrots, bean sprouts, fresh herbs, crispy wonton strips, roasted chopped peanuts, chili lime vinaigrette

ROCKY 11.00 GF
herb grilled chicken breast, baby spinach, baby arugula, apples, egg, grapes, cherry tomatoes, roasted red bell peppers, gorgonzola, fried onions, ranch dressing

POMONA 10.50 GF
baby spinach, organic quinoa, sweet corn, fresh herbs, basil pesto, roasted brussel sprouts, roasted red beets, shaved fennels, cherry tomatoes, feta cheese, red onion, balsamic vinaigrette

TUNA NICOISE 13.00 GF DF
pepper crusted seared ahi tuna, butter lettuce, green beans, roasted potatoes, kalamata olives, egg, cherry tomatoes, fresh herbs, lemon tarragon vinaigrette

STEAKHOUSE 11.50 GF DF
grilled marinated tri-tip steak, hearts of romaine, applewood smoked bacon, fried onions, roasted potatoes, black beans, gorgonzola, caesar dressing

DAVY 13.50 GF DF
herb crusted atlantic salmon, wild arugula, avocado, sweet corn, aged sharp white cheddar, candied walnuts, shaved fennel, red onions, sesame ginger dressing

SOUTHWESTERN 11.50 V GF DF
hearts of romaine, aged sharp white cheddar, applewood smoked bacon, avocado, sweet corn, red onions, crispy tortilla strips, black beans, chipotle honey dressing, w/ pico de gallo salsa on top

TOFU 10.50 DF
furikake crusted tofu, spring mix, egg white omelet, red bell peppers, edamame, carrots, kaiware sprouts, bean sprouts, toasted sesame seeds, soy ginger vinaigrette

KYOTO 14.00 GF DF
pepper crusted ahi tuna, spring mix, wakame seaweed, somen noodles, firm tofu, edamame, kaiware sprout, carrots, sesame seeds, miso sesame dressing

COBB 10.00 GF DF
hearts of romaine, gorgonzola, avocado, apple-wood smoked bacon, cherry tomatoes, egg, lemongrass basil dressing

ATHENS 10.00 GF V
hearts of romaine, wild arugula, red onions, kalamata olives, cucumbers, feta cheese, cherry tomatoes, pepperocinis, greek dressing

AUTUMN 10.50 V GF DF
butter lettuce, roasted butternut squash, roasted brussel sprouts, apples, spiced almonds, bacon, aged sharp white cheddar, balsamic vinaigrette

NIRVANA 12.00 DF V
quinoa and farro tabbouleh, green garbanzo hummus, zen hot sauce, butter lettuce, roasted red beets, curried cauliflower, pumpkin seeds, curried mustard dressing

NUTTY ROOSTER 12.00 V DF
red curry chicken, baby kale, spring mix, mango, edamame, carrots, green onion, peanuts, wonton strips, fresh herbs, kaiware sprout, caramelized shallots, sriracha peanut dressing

DF dairy free GF gluten free V vegan GF can be made

SIGNATURE SANDWICHES

served with side salads

PASTRAMI 8.50 GF DF
pastrami, aged sharp white cheddar, organic Acme French Baguette

NEW! RANCHER STEAK 9.50 GF DF
roasted tri tip, pan gravy, house chimichurri, wild arugula, horseradish mayo, pepperoncini, pickled red onions, on an organic Acme Ciabatta roll

CHIPOTLE 9.50 GF DF
spicy chipotle chicken breast, fontina cheese, chipotle sauce, crispy tortilla strips, on a toasted organic Acme Green Onion Slab

NEW! SPICY CHICKEN 9.50 DF
freakin spicy! crispy! chicken breast, butter lettuce, roma tomatoes, red onions, mayonnaise on an organic Acme Kaiser Roll

TURKEY 9.00 GF DF
turkey breast, spring mix, roma tomatoes, gruyere cheese, cucumber, whole basil leaves, lemon basil aioli, on a organic whole grain wheat bread

PORTABELLA 9.00 GF V DF
fresh buffalo mozzarella, marinated tomatoes, olives tapenade, pumpkin seed romesco sauce, on a toasted organic Acme Sweet Bun

GRILLED CHEESE

CLASSIC 6.50 GF
fontina and aged sharp white cheddar, on a Acme Pan De Mei

HAM PEAR & BRIE 8.50 GF
grilled ham, brie, pear compote, stone ground mustard, on a Acme Pan De Mei

CAPRI 9.00 GF V DF
roma tomatoes, fresh buffalo mozzarella, olive tapenade, basil pesto, spring mix, on a toasted organic Acme Herb Slab

PULLED PORK 10.00 GF DF
slow roasted pork shoulder, pineapple bbq sauce, blueberry preserve, aged sharp white cheddar, mayo, on a organic Acme Ciabatta Roll

GREEK CHICKEN 9.50 GF DF
grilled marinated chicken breast, wild arugula, feta cheese, roma tomatoes, red onions, on a organic Acme Herb Slab

SALMON CLUB 10.50 GF DF
grilled salmon fillet, wild arugula, roma tomatoes, applewood smoked bacon, spicy garlic aioli, on a organic Acme Kaiser Roll

GREEN HUMMUS WRAP 7.50 GF V
green garbanzo hummus, avocado, roma tomatoes, english cucumber, red onions, butter lettuce, wrapped on a whole wheat tortilla

IMPOSSIBLE MEATBALL SUB 10.00
the impossible is now possible. an impossible® plant-based meatball sub with homeade marinara, fresh mozzarella, fontina cheese, and fresh basil on a organic Acme Torpedo Roll V DF

B.T.F.A 8.50 GF
applewood smoked bacon, roma tomatoes, fontina cheese, avocado, on a Acme Pan De Mei

PORCA 8.50 GF
slow roasted pork shoulder, buffalo mozzarella, on a Acme Pan De Mei

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SMALL BITES

SHIITAKE SUMMER ROLLS 5.50 GF V DF
shiitake mushrooms, lettuce, somen noodles, carrots, bean sprouts, fresh herbs, thai sauce

CHICKEN SUMMER ROLLS 6.50 GF DF
grilled chicken breast, lettuce, somen noodles, carrots, bean sprouts, fresh herbs, thai sauce

SHRIMP SUMMER ROLLS 7.00 GF DF
shrimp, lettuce, somen noodles, carrots, bean sprouts, fresh herbs, thai sauce

GARLIC SWEET POTATO FRIES 6.50 DF GF
chipotle ketchup, chili lime aioli

SHOE STRING FRIES 5.50 DF GF
chipotle ketchup, chili lime aioli

SOUPS

ASIAN CHICKEN NOODLE 16oz \$4.95 | 32oz \$8.95 GF DF
homemade chicken broth, somen noodles, spinach, caramelized shallots

ORGANIC BUTTERNUT SQUASH 16oz \$4.95 | 32oz \$8.95 DF V GF
Dairy free, cayenne pepper garnish

CURRY RED LENTILS 16oz \$4.95 | 32oz \$8.95 DF V GF
vegan, tomato, chickpeas, red quinoa, and cilantro garnish

TOMATO BISQUE 16oz \$4.95 | 32oz \$8.95 GF
fresh basil garnish

ENTREES

(choose a protein and 2 sides)

PROTEIN
roasted chicken breast DF GF
grilled marinated tri tip DF GF
seared ahi tuna DF GF
cilantro lime shrimp DF GF

SIDES
roasted seasonal vegetables DF V GF
quinoa salad w/ almonds DF V GF
curry couscous V DF
roasted potatoes with sabayon sauce GF DF

SESAME TOFU 6.00 DF V
crispy tofu in tangy sesame sauce

GUACAMOLE 7.50 DF V GF
sour cream, homemade chips

PORK POTSTICKERS (6) 8.00 DF
chili soy ginger sauce

BULGOGI LETTUCE CUPS 7.00 DF
sliced tri tip steak, gochujang sauce, crushed peanuts, carrots, & sesame seeds

FRIED CALAMARI 9.00 DF
spicy aioli sauce

SALMON CAKES (4) 6.50 DF
chili lime aioli

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