



SNACKS & SMALL PLATES

Fire-Roasted Brussels Sprouts VEG	7
Glazed with sweet chili sauce	
Cajun Chickpeas VEG	4
Tossed with homemade Cajun seasoning	
Cocktail Meatballs	7
Topped with mozzarella and marinara	
Baked Goat Cheese	13
Topped with your choice of homemade bacon jam or crumbled candied walnuts and dried apricots. Served with toasted baguette.	
Homemade Hummus VEG	8
Choice of Tuscan or jalapeño hummus with toasted pita bread	
Add carrot and cucumber strips	
Smoky Spinach Artichoke Dip VEG, GF	12
Served with homemade tortilla chips, pico de gallo and tzatziki	
Sriracha Chicken Wings	8
Prepared and served in a cast-iron skillet and served with carrot and celery sticks and dipping sauce	

VEG- VEGETARIAN
GF- GLUTEN FRIENDLY
N- CONTAINS NUTS

SOUPS & SIDES

Creamy Baked Potato Soup	5
Includes bacon crumbles and topped with cheddar and chives	
Black Bean Soup VEG, GF	5
Black beans topped with feta and pico de gallo	
Chicken Tortilla Soup	5
Topped with tostada strips, cheddar, and avocado	
Iceberg Wedge or House Salad	5

GREENS & BOWLS

Add Proteins:

Grilled chicken breast +3
Sautéed shrimp +4
Grilled salmon +5
Seasoned lamb and beef +3
Veggie quinoa cakes +5
Tofu +4

The Cardinal Cobb	14
Crunchy chicken, egg, bacon, red onion, tomato, and avocado drizzled with chunky feta jalapeño dressing	
Power Bowl VEG	16
Two organic quinoa and kale patties garnished with honey habanero aioli, herb basmati rice, topped with black beans and pico de gallo, guacamole and seasonal vegetables	
Grilled Salmon Wedge	16
Grilled salmon over iceberg lettuce with chunky feta jalapeño dressing and orzo pasta salad	
Beef Tenderloin Fajita Salad GF	16
Mixed greens and tomato tossed in chunky feta jalapeño dressing and topped with beef tenderloin, avocado and homemade tortilla strips	
The Greek VEG	10
Persian cucumbers, cherry tomatoes, radishes, Kalamata olives, red onion, feta, and herb-roasted garlic vinaigrette on mixed greens with pita croutons	
Vegan Mediterranean Fusion Bowl VEG	13
Basmati lentil rice with ginger-glazed Brussels sprouts, butternut squash, black beans, pico de gallo, avocado relish and cumin-cilantro vegan aioli	
Brussels Sprouts and Goat Cheese Salad VEG	13
Roasted honey soy-glazed Brussels sprouts, goat cheese fritters, red pepper flakes, and mixed greens	

SANDWICHES, WRAPS & TACOS

Gyro Pita	13
Seasoned lamb and beef with tomato, onion and our signature tzatziki. Served with hand-cut fries	
Baja Chicken Wrap	13
All-natural chicken, whole wheat tortilla, avocado, Cuban black beans, feta cheese, lettuce, tomato and chipotle chili sauce. Served with an iceberg wedge salad with jalapeño feta dressing	
Classic Club	12
Ham, turkey, applewood-smoked bacon, American cheese, provolone cheese, lettuce, mayo and tomato on whole wheat. Served with hand-cut fries	
Tejas Tacos With Slaw and Black Beans	14
Choice of Spicy Beef Tenderloin or Spicy Shrimp and corn or flour tortilla. 3 per serving	

BURGERS

A gluten-free bun may be substituted for \$3.

All burgers are topped with mayo, lettuce, pickles, onion, and tomato and served with seasoned hand-cut fries.

The OG	13
Angus beef patty topped with cheddar	
The Chicken Burger	13
Your choice of fried or grilled chicken, avocado, chipotle chili sauce, and provolone	
The Garden Burger VEG	13
Kale and quinoa patty, avocado, black beans, pico de gallo, and provolone	

BIG PLATES

The Chicken '401 N	16
All-natural chicken topped with sun-dried tomato curried apricot and walnut cream sauce. Served with basmati lentil rice, sautéed seasonal vegetables and warm pita	
Gyros Plate	16
Slices of savory seasoned lamb and beef, our signature tzatziki, jalapeño hummus, lettuce, tomato, and onion with hand-cut fries, Persian cucumber dill salad, and warm pita	
Kabob Plate GF	18
Skewers of beef tenderloin, grilled all-natural chicken or a combination of both with herb basmati rice, seasonal vegetables, Persian cucumber dill salad, and warm pita	
Lemon Pasta	17
Angel hair pasta tossed in lemon zest and olive oil with capers, sun-dried tomatoes parmesan and basil with garlic toast and your choice of grilled chicken or sautéed shrimp	
Poblano Grilled Chicken GF	16
All-natural chicken with roasted poblano mushroom cream sauce. Served with creamy whipped potatoes, French green beans and warm pita	
Ma...The Meatloaf?	15
Homemade Certified Angus Beef meatloaf, whipped potatoes with roasted poblano mushroom cream sauce, and French green beans	
Southern Chicken-Fried Chicken	16
Crispy all-natural chicken breast, whipped potatoes with roasted poblano mushroom cream sauce, French green beans and garlic toast	
Creamy Spinach and Portabella Pasta	16
Spinach, portobello mushrooms, and grilled sausage tossed in a roasted tomato cream sauce and served with garlic toast	
Mediterranean Salmon GF	19
Grilled salmon topped with feta, guacamole, and chopped tomatoes served with butternut squash, French green beans and warm pita	

FOR THE KIDS

All kids meals come with a soft drink, cookie, and activity pack.

Chicken Fingers	6
With fresh cut fries	
Cheese Quesadillas	5
With fresh fruit	
Chicken Alfredo	6
Penne pasta with grilled chicken and alfredo sauce	
Grilled Cheese	5
With fresh fruit	
Cheeseburger	6
With fresh cut fries	
Grilled Chicken	6
With steamed broccoli	
Penne With Meatballs	6
With marinara sauce	

WOOD STONE PIZZAS

A vegetarian, gluten-free cauliflower pizza crust may be substituted on any of our pizzas for \$3.

Truffle Mushroom VEG	14
Button and portobello mushrooms, crushed red pepper, homemade basil pesto marinara sauce, fresh mozzarella and Parmesan, topped with arugula and a fried egg	
Pesto Margherita VEG	13
Cherry tomatoes, fresh mozzarella, arugula and fresh homemade basil pesto	

BRUNCH FAVORITES

Our brunch menu items are made with locally sourced farm-fresh cage-free eggs.

Substitute fresh egg whites +2

Add Applewood-smoked bacon, jalapeño sausage or chicken sausage + 3

No charge to substitute chicken sausage for jalapeño sausage

Migas	13
Jalapeño sausage, cheddar, black beans, roasted corn, tomatoes, scallions, tortilla strips and avocado. Served with black beans and fresh fruit	
Eggs Benedict	14
Two poached eggs and Canadian ham on freshly baked ciabatta bread topped with hollandaise sauce. Served with herb-roasted new potatoes and fresh fruit	
Hello Sunshine Sausage Wrap	12
Scrambled eggs, jalapeño sausage, black beans and pico de gallo in a wheat tortilla topped with cheddar. Served with herb-roasted new potatoes and fresh fruit	
Croissant French Toast	12
Hand-dipped and topped with strawberries, banana and maple syrup	
The Traditional	12
Three scrambled eggs with jalapeño sausage or Applewood-smoked bacon. Served with herb-roasted new potatoes, fresh fruit and toasted wheat bread	
Croissant Egg Sandwich	12
Filled with scrambled eggs, tomato, cheese and avocado, served with herb-roasted new potatoes and fresh fruit	
Belgian Waffle	8
Topped with strawberries, bananas, maple syrup, whipped cream and powdered sugar	
Huevos Rancheros	14
Jalapeño sausage, cheddar, queso fresco, homemade black beans, roasted corn, tomatoes, scallions and tortilla chips, topped with three fried eggs, avocado and pico de gallo. Served with herb-roasted new potatoes and flour tortillas	
Chicken & Waffles	14
Belgian waffle topped with all-natural chicken strips, two sunny-side up eggs, and maple syrup	
Organic Veggie Quinoa Eggs Benedict	13
Two organic quinoa and kale patties with poached eggs topped with honey habanero sauce. Served with mixed greens and fresh fruit	
Greek Omelet	12
Three eggs with spinach, feta and tomatoes. Served with herb-roasted new potatoes and fresh fruit	
Ham and Cheese Omelet	12
Three eggs with imported ham and cheese. Served with herb-roasted new potatoes and fresh fruit	
Garden Veggie Omelet	12
Three eggs with a fresh vegetable medley. Served with herb-roasted new potatoes and fresh fruit	
Tex-Mex Omelet	14
Three eggs with beef tenderloin, red and green bell peppers, mushrooms, onions and cheddar. Served with herb-roasted new potatoes and homemade black beans	

Rustica	14
Jalapeño sausage, fire-roasted red bell pepper, mushrooms, fresh mozzarella and homemade marinara sauce	

Pepperoni	13
Pepperoni, fresh mozzarella, and homemade marinara sauce	