

improptu

CAFE

small plates

quiche d'jour

please ask your server for the daily special • served with your choice of soup, salad or fresh fruit
\$6.95

specialty hummus

house-made from organic garbanzo beans, rotating flavors and accompaniments
please ask your server
\$5.50

shrimp purse*

lightly seasoned minced shrimp wrapped in crispy phyllo dough served with sweet chili sauce
and a lemongrass-pickled ginger dipping sauce
\$5.75

house salad

greens garnished with julienne vegetables and grape tomatoes
served with your choice of dressing
\$3.25

greek salad

appetizer version of our entrée salad with cucumbers, kalamata olives, red onion,
grape tomatoes and feta cheese served with greek dressing
\$3.75

spinach salad

fresh spinach topped with almonds, goat cheese and seasonal fruit served with
meyer lemon vinaigrette
\$3.75

half sandwich with soup or house salad

choice of sandwich on toasted wheat, sourdough or marbled rye
\$6.95

soup d'jour

cup	entrée size
\$2.75	\$3.50



salads

crab cake salad

lump crab cakes served on a bed of fresh field greens garnished with avocado, grape tomatoes,
julienne vegetables and lemon-caper dressing
\$9.50

cobb salad

classic salad topped with rows of seared chicken, bacon, hard-boiled egg, cucumber, avocado,
tomato and danish blue cheese with your choice of dressing
\$8.75

blackened salmon spinach salad*

wild-caught alaskan sockeye filet seared in our own seasoning blend, garnished with
mango-pineapple pico de gallo, avocado, cucumber and meyer lemon vinaigrette
\$9.50

greek salad

mixed greens with grape tomatoes, cucumbers, red onion, feta cheese and kalamata
olives topped with seared chicken or grilled vegetables, served with warm pita bread and
greek vinaigrette • add a side of hummus for \$1.00
\$8.25

falafel salad

our house-made falafel quenelles start with organic garbanzo beans, romaine
wedge, tomato, cucumber, red onion and served with creamy lemon-garlic dressing
\$8.25

house-made dressings

ranch • lemon-caper dressing • balsamic vinaigrette • greek vinaigrette • danish blue cheese
meyer lemon vinaigrette • creamy lemon-garlic dressing



burgers

ALL BURGERS SERVED WITH FRENCH FRIES OR SPECIALTY SIDE OF THE DAY

sub soup or house salad \$1.25 | sub small greek or spinach salad \$1.50 | sub seasonal fruit bowl \$1.50

bacon ranch burger*

1/3 pound angus burger with pepper jack, thick-sliced bacon and spicy fried pickles
served with a side of ranch dressing for dipping
\$8.00

the classic*

1/3 pound angus patty with your choice of cheddar, american, swiss or pepper jack cheese
\$7.75

the mediterranean

our own house-made sweet potato-quinoa patty topped with kalamata olive tapenade,
oven roasted tomatoes and goat cheese served on a bed of spring mix
drizzled with balsamic reduction
\$7.95

patty melt

choice of house-made sweet potato-quinoa patty or 1/3 pound angus burger* smothered in sauteed
onions and shiitake mushrooms finished with sriracha and melted swiss on grilled marble rye
\$7.95



please ask your
server about Better
Bites options



vegetarian
or vegan
options

* consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase risk of foodborne illness



sandwiches

ALL SANDWICHES SERVED WITH FRENCH FRIES OR SPECIALTY SIDE OF THE DAY
sub soup or house salad \$1.25 | sub small greek or spinach salad \$1.50 | sub seasonal fruit bowl \$1.50

blackened chicken

seared in our own seasoning blend, topped with smoked gouda and chipotle mayonnaise,
served on a toasted split top bun
\$7.75

duck blt

apple wood smoked duck bacon with 61% less fat and 26% less sodium than
traditional bacon, served with garlic aioli, lettuce and tomato on your choice of
toasted sourdough, wheat or marbled rye
\$8.25

top shelf grilled cheese

smoked gouda, provolone and cheddar cheeses with chipotle mayonnaise and sliced
tomatoes on your choice of sourdough, wheat or marbled rye
\$7.75

campanile club

not quite the classic triple decker - roasted chicken, ham and bacon,
swiss and cheddar cheeses, served with lettuce, tomato, avocado and
chipotle mayonnaise on your choice of bread
\$8.75

avocado chicken

thinly sliced roasted chicken and fresh avocado drizzled with house piquant sauce
served on toasted ciabatta
\$7.95

falafel

our house-made falafel quenelles start with organic garbanzo beans, tossed with
shredded romaine, tomatoes and fresh tzatziki sauce wrapped in warm pita bread
(not available as half sandwich)
\$7.75

reuben

1/3 pound of local corned beef and bavarian style sauerkraut sandwiched between
melted swiss cheese and house-made dressing on toasted marbled rye
\$7.75



entrées

add soup or house salad \$1.50 | add small greek or spinach salad \$1.75 | add seasonal fruit bowl \$1.75

indian butter chicken

as featured in food service director magazine, january, 2013
marinated boneless chicken thigh smothered in a yellow curry-raisin sauce served with fresh vegetables
and red quinoa-basmati rice pilaf
\$8.25

portabello saltado

peruvian style wild mushroom stirfry with garlic, onion and tomato tossed in a savory aji pepper sauce
garnished with fried potatoes, served on a bed of red quinoa-basmati rice pilaf
\$7.75

salmon shiitake yaki*

sauteed shiitake mushrooms tossed in a teriyaki butter sauce served over seared wild-caught
alaskan salmon filet accompanied by red quinoa-basmati rice pilaf and seasonal vegetables
\$9.75



desserts

house-made vanilla bean flan

\$3.50

house-made chocolate mousse

\$3.50

featured dessert

ask your server for today's selection

beverages

IN ORDER TO REDUCE OUR IMPACT ON THE ENVIRONMENT, WATER IS SERVED BY REQUEST
ALL FRESH LEMONADE IS SINGLE SERVING

numi organic hot tea

\$1.95

fresh brewed iced tea

\$1.95

roasterie® coffee

\$1.95

fresh house-made lemonade

\$1.95

soft drinks

coke* • diet coke* • mr.pibb*
sprite* • barq's® root beer
\$1.95

fresh house-made watermelon lemonade

• made with local watermelon
\$1.95

call ahead for pickup!
785.864.8001

* consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase risk of foodborne illness