

NEW MOON CAFE

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

from November 6, 2018

Soups & Salads

Fresh Bread with Organic Butter, Olive Oil & Balsamic Vinegar \$5.00

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

Cobb - Balsamic vinaigrette tossed Romaine & Lolla Rossa lettuces with Turkey, Bacon, Avocado,
hard boiled Egg & Cheddar cheese; topped with Creamy Blue Cheese dressing \$19.00

Fuji Tuscany – Fuji Apple, Arugula, Radicchio, Belgian Endive, Fennel & candied Walnuts;
tossed with Apple Cider vinaigrette topped with Cheddar Crisp \$13.00

Roast Beet - Organic roast Beets, Arugula, toasted Hazelnuts, shaved Goat Gouda cheese;
with reduced Balsamic vinegar & Extra Virgin Olive oil \$13.00

New Moon - Organic green & red leaves tossed with Pecans & Balsamic vinaigrette \$9.00

Today's Ravioli with fresh vegetables & Garlic bread \$20.00 (by the piece \$6.00)

Vegetable Quesadilla (today's combination) with Organic greens \$17.00

Sandwiches

(choice of fresh bread or roll & served with salad of the day):

Grilled Niman Ranch Ham & Gruyère cheese with caramelized Apples & Dijon Mustard \$18.00

Niman Ranch House-made Lamb Burger with sun-dried Tomato Pistou, sliced Spanish Olives,
Goat Gouda cheese & Rosemary Aioli \$19.00

Diestel Farm Turkey Breast with Bacon, Chèvre cheese, pickled Onions & Arugula \$18.00

Grilled Five Dot Ranch Flank Steak on toasted Garlic Bread with fried Onions \$19.00

Grilled Italian Sausage with Tomato sauce, Mozzarella cheese & Pesto \$18.00

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

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!