

NEW MOON CAFE

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

from January 21, 2020

Soups & Salads

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

Soup of the day \$6.00

Soup & Salad choice of half Caesar or half New Moon salad & Soup \$13.00

Caesar - Organic Romaine leaves tossed with Caesar dressing, Romano cheese & Garlic croutons Full \$9.00 Half \$5.50

Pork Belly - Lardons of Pork Belly & poached Egg atop Arugula, Belgian Endive, Red Onion, Fuji Apple & Hoppalong Cheese tossed with Apple-Dijon vinaigrette \$19.00

Mandarin Orange – Mandarin Oranges, organic Frisée, Castelfranco, mixed Greens, Pomegranate & Pepitas tossed with Mandarin vinaigrette \$16.00

Roast Beet - Organic roast Beets, Arugula, toasted Hazelnuts, shaved Goat Gouda cheese; with reduced Balsamic vinegar & Extra Virgin Olive oil \$15.00

New Moon - Organic green & red leaves tossed with Pecans & Balsamic vinaigrette \$10.00

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

Quesadilla (today's combination) with Tomatillo Salsa & Organic greens \$18.00

Vegetable "Alfredo" with Garlic Bread & Salad \$18.00

Sandwiches

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

Bison Burger with Cheddar Cheese, Bacon & Red Eye BBQ sauce \$20.00

Diestel Farm Turkey Breast Melt with Roast Red Pepper, Cheddar Cheese, pickled Onions & Poblano Pistou; on grilled Potato Bread \$18.00

Steak Grilled Five Dot Ranch Flank Steak with Roast Garlic Aioli, Humboldt Fog Cheese & Allumettes \$20.00

Italian Sausage with Arugula Pesto, Marinara sauce & Mozzarella Cheese \$18.00

Choice of Half sandwich with Soup or New Moon salad \$19.00

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!