

Sandwiches

(come with a small spring mix salad, shaved parmesan, lemon-herb dressing, served on Blue Door Bread Co. naturally-fermented, organic sourdough focaccia)

Lemon & Thyme Chicken (675 cal)

macadamia nut pesto, apples, arugula, tomato, grapefruit honey dressing, feta cheese \$10

Smoky Papaya Chicken with Goat Cheese (797 cal)

papaya, goat cheese, avocado, mixed greens, red onion, bacon, chipotle-cilantro vinaigrette \$12

Pastrami-Seasoned Seared Ahi Sandwich (522 cal)

green papaya salad, purple cabbage, radish, cilantro, carrots, miso-ginger dressing, wasabi aioli \$14

Shrimp & Avocado Club (635 cal)

arugula, tomato, bacon, truffle aioli, kim chee banana peppers \$12

Falafel & Quinoa Sandwich (567 cal)

sriracha hummus, spring mix, romaine, tomato, cucumber, olives, feta, dill tzatziki \$10

Ahi Melt (695 cal)

baked ahi belly with extra virgin olive oil, olives, capers, melted cheddar, red onion, kim chee banana peppers, arugula, pesto, meyer-lemon dressing \$12

Roasted Kumu Farms Eggplant & Goat Cheese Sandwich (629 cal)

macadamia nut pesto, goat cheese, cucumber, olives, dill tzatziki, spring mix, tomato, red onion \$10

Soups & Hearty

Tomato Bisque (140 cal; 245 cal) 8oz. \$4, 14oz. \$7

New England Clam Chowder 8oz. \$4, 14oz. \$7

Hearty Soup of the Day 8oz. \$5, 14oz. \$8