



## SMALL PLATES

<b>Baked Goat Cheese</b>	13
Topped with your choice of homemade bacon jam or crumbled candied walnuts and dried apricots. Served with toasted baguette.	
<b>Parmesan Roasted Cauliflower</b>	6
Tossed with garlic, olive oil, rosemary, caramelized onion	
<b>Crab Cakes</b>	13
Topped with sweet roasted corn and chipotle chili sauce on a bed of baby greens	
<b>Homemade Hummus</b>	8
Choice of Tuscan or jalapeño hummus with toasted pita bread	
Add carrot and cucumber strips	2
<b>Fire-Roasted Brussels Sprouts</b>	7
Glazed with sweet chili sauce	

## SOUPS & SIDES

<b>Creamy Baked Potato Soup</b>	5
Includes bacon crumbles and topped cheddar, and chives	
<b>Cuban Black Bean Soup</b>	5
Topped with crumbled feta and pico de gallo	
<b>Chicken Tortilla Soup</b>	5
Topped with tostada strips, cheddar, and avocado	
<b>Wedge Salad</b>	5
<b>House Salad</b>	5

## 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.

<b>The OG</b>	13
Angus beef patty topped with cheddar	
<b>Bistro Chipotle Cheese</b>	14
Applewood-smoked bacon, avocado and cheddar	

## SANDWICHES WRAPS, & PITAS

<b>Beef Tenderloin Steak Sandwich</b>	13
Provolone, caramelized onions, mushrooms, bell peppers and horseradish aioli. Served with hand-cut fries	
<b>Gyro Pita</b>	12
Seasoned lamb and beef with tomato, onion and our signature tzatziki. Served with hand-cut fries	
<b>Baja Chicken Wrap</b>	13
All-natural chicken, whole wheat tortilla, avocado, Cuban black beans, tomato and chipotle chili sauce. Served with an iceberg wedge salad	

## WOOD STONE PIZZAS

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

<b>Truffle Mushroom</b>	14
Button and portobello mushrooms, crushed red pepper, homemade basil pesto marinara sauce, fresh mozzarella and Parmesan, topped with arugula and a fried egg	
<b>Pesto Margherita</b>	13
Cherry tomatoes, fresh mozzarella, arugula and fresh homemade basil pesto	
<b>Hickory</b>	14
Grilled all-natural chicken, applewood-smoked bacon, pineapple, red onion, fresh mozzarella and hickory sauce	
<b>Rustica</b>	14
Jalapeño sausage, fire-roasted red bell pepper, mushrooms, fresh mozzarella and homemade marinara sauce	
<b>Shrimp and Mango</b>	15
Sautéed shrimp, cherry tomatoes, fresh mozzarella, and fresh homemade basil pesto. Topped with diced fresh mango, feta cheese, arugula and drizzled with honey habanero sauce	
<b>Pepperoni</b>	13
Pepperoni, fresh mozzarella, and homemade marinara sauce	
<b>Garden and Goat</b>	14
Brussels sprouts, goat cheese, caramelized onions, fire-roasted red bell peppers, crushed red pepper, Parmesan and balsamic reduction.	

## GREENS

### Add Proteins:

Grilled chicken breast	+3
Sautéed shrimp	+4
Grilled salmon	+5
Tofu	+4

<b>The Cardinal Cobb</b>	14
Crunchy chicken, egg, bacon, red onion, tomato, and avocado drizzled with chunky feta jalapeño dressing	
<b>Brussels Sprouts and Goat Cheese</b>	13
Roasted honey soy-glazed Brussels sprouts, goat cheese, red pepper flakes, and mixed greens	
<b>The Greek</b>	10
Persian cucumbers, cherry tomatoes, radishes, Kalamata olives, red onion, feta, and herb-roasted garlic vinaigrette on mixed greens	
<b>Tropical Mango Salad</b>	12
Mixed greens, arugula and jicama tossed in a chili lime vinaigrette and topped with fresh avocado	

## BRUNCH SPECIALTIES

Made with locally sourced farm-fresh cage-free eggs.

- Substitute fresh egg whites +2
- Add Applewood-smoked bacon, jalapeño sausage or chicken sausage + 3
- Substitute chicken sausage for jalapeño sausage at no charge

<b>Migas</b>	13
Jalapeño sausage, cheddar, black beans, roasted corn, tomatoes, scallions, tortilla strips and avocado. Served with black beans and fresh fruit	
<b>Eggs Benedict</b>	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	
<b>Hello Sunshine Sausage Wrap</b>	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	
<b>Croissant French Toast</b>	12
Hand-dipped and topped with strawberries, banana and maple syrup	
<b>The Traditional</b>	12
Three scrambled eggs with jalapeño sausage or Applewood-smoked bacon. Served with herb-roasted new potatoes, fresh fruit and toasted wheat bread	
<b>Croissant Egg Sandwich</b>	12
Filled with scrambled eggs, tomato, cheese and avocado, served with herb-roasted new potatoes and fresh fruit	
<b>Belgian Waffle</b>	8
Topped with strawberries, bananas, maple syrup, whipped cream and powdered sugar	
<b>Crab Cake Eggs Benedict</b>	15
Two crabcakes with poached eggs on freshly baked ciabatta bread topped with hollandaise sauce, served with herb-roasted new potatoes and fresh fruit	
<b>Huevos Rancheros</b>	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	
<b>Chicken &amp; Waffles</b>	14
Belgian waffle topped with all-natural chicken strips, two sunny-side up eggs, and maple syrup	
<b>Organic Veggie Quinoa Eggs Benedict</b>	13
Two organic quinoa and kale patties with poached eggs topped with honey habanero sauce. Served with mixed greens and fresh fruit	

## BOWLS

<b>Vegan Mediterranean Fusion Bowl</b>	13
Basmati lentil rice with ginger-glazed Brussels sprouts, butternut squash, black beans, pico de gallo, avocado relish and cumin-cilantro aioli	
Add tofu	4
<b>Power Bowl</b>	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	

## THREE-EGG OMELETS

Made with locally sourced farm-fresh cage-free eggs

- Substitute fresh egg whites +2
- Add Applewood-smoked bacon, jalapeño sausage or chicken sausage + 3
- Substitute chicken sausage for jalapeño sausage at no charge

<b>Greek Omelet</b>	12
Three eggs with spinach, feta and tomatoes. Served with herb-roasted new potatoes and fresh fruit	
<b>Ham and Cheese Omelet</b>	12
Three eggs with imported ham and cheese. Served with herb-roasted new potatoes and fresh fruit	
<b>Garden Veggie Omelet</b>	12
Three eggs with a fresh vegetable medley. Served with herb-roasted new potatoes and fresh fruit	
<b>Tex-Mex Omelet</b>	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	

## BIG PLATES

<b>Pork Chops With Bacon Jam</b>	22
Pork chops smothered with a coffee bacon jam and served with crispy sweet potato shoestring fries	
<b>Gyros Plate</b>	16
Slices of savory seasoned lamb and beef, our signature tzatziki, jalapeño hummus, lettuce, tomato, and onion with hand-cut fries and warm pita	
<b>Kabob Plate</b>	17
Tender and juicy skewers of beef tenderloin, grilled all-natural chicken or a combination of both with herb basmati rice, seasonal vegetables, and warm pita	
<b>Southwestern Pasta</b>	17
Angel hair pasta with black beans, tomatoes, bell peppers, and jalapeños with creamy chipotle alfredo and cilantro and your choice of grilled chicken or sautéed shrimp	
<b>Poblano Grilled Chicken</b>	16
All-natural chicken with roasted poblano mushroom cream sauce. Served with creamy whipped potatoes, French green beans and warm pita	
<b>Blackened Salmon</b>	19
Spicy Cajun-blackened salmon served with basmati rice and sautéed seasonal vegetables	
<b>Shrimp with Cauliflower "Grits"</b>	17
Smoked mashed cauliflower and gouda grits infused with truffle oil and served with sautéed shrimp	
<b>The Chicken '401</b>	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	
<b>Eggplant Caprese Stack</b>	16
Lightly-breaded eggplant, tomato, yellow squash, portabello mushroom, mozzarella cheese, and basil drizzled with marinara and olive oil. Served over warm spinach and lentils	

Brunch is available Saturday and Sunday from 9 a.m. - 3 p.m.

Some dishes may contain nuts or other ingredients such as shellfish. Please inform your server of any food allergies.