

The White Paper Menu. Season 20.

sandwiches/

All sandwiches & grilled sandwiches are served with deli potato chips & pickle spears. **available on Gluten Sensitive baguette or wrap /3**

California Turkey Club/ 19lg/ 12sm turkey breast, house guacamole, tomato, red onion, smoky bacon, Monterey Jack cheese, organic mixed greens and smoked roasted red pepper aioli, on fresh baked focaccia bread.

Curry Chicken Apple Fold/ 16 grilled garlic naan folded with chicken breast, red & green bell peppers, feta cheese, granny smith apple slices, organic mixed greens & Moroccan vinaigrette.

Tangiers Chicken Fold/ 16 grilled garlic naan folded with chicken, sugar spiced pecans, red & green bell peppers, raisins and organic mixed greens. Drizzled with roasted red pepper aioli & feta.

grilled sandwiches/

El Cubano Sandwich/ 17 honey roasted ham, swiss cheese, shredded roast pork with yellow mustard and pickles on a fresh baked French baguette. Served with dill pickle aioli for dipping.

Mediterranean Falafel Wrap/ 15 roasted eggplant, zucchini, red onion, roasted red pepper, spinach and warm falafel with pesto and hummus spread on a pesto wrap and then lightly grilled. **plant-based**

Prime Rib Sandwich/ 18 in-house slow roasted prime rib with sweet spicy aioli, roasted mushrooms, and onions on a garlic toast ciabatta, served with au jus on the side.
add blue, swiss or mozzarella cheese /2.5 each

Chimichurri Steak Sandwich/ 23 NEW! marinated steak on toasted garlic bread topped with our signature basil aioli, chimichurri, radish, and arugula.
add sauteed mushrooms & onions /2.5

Grilled Bacon, Tomato & Avocado on Sunflower Bread/ 15 grilled multi-grain bread topped with fresh basil & roasted garlic aioli, crisp bacon strips, roma tomato, creamy avocado, kale & arugula. **DS**

Honey Roasted Ham & Swiss Panini/ 18lg/ 9.75sm honey roasted ham, fresh tomato slices, real swiss cheese, red onion, crisp romaine and honey dijon mayo grilled in our fresh baked herb & onion focaccia bread.

Italian Grilled Pesto Chicken Panini/ 19lg/ 12sm classic basil pesto, cream cheese, chicken breast, mozzarella cheese, roma tomato slices, bacon, red onion on fresh baked focaccia bread. Grilled, then stuffed with organic mixed greens.

The Greatest Grilled Cheese/ 13.5 mild Swiss cheese, rich aged cheddar and creamy provolone, grilled in a garlic butter on a French baguette.

The Greatest Vegan Grilled Cheese/ 16 smoked 'gouda', creamy 'swiss' and sharp 'cheddar', grilled in a dairy free garlic spread on a French baguette. **plant-based**
add bacon, ham, chicken or extra cheese /3 each
add tomatoes & onions, no charge.
add plant-based pesto, sun-dried tomatoes /2 each
basil ketchup served on the side upon request

market burgers/

All beef burgers are crafted with 100% extra lean beef & bison. Served with roasted baby potatoes, dill pickle spears & basil ketchup.
Replace the potatoes and upgrade to our classic caesar salad /4 available GS /3

Bacon Cheese Burger/ 21 1/2 pound char-broiled beef burger topped with bacon, cheddar cheese, tomato, onion, organic mixed greens and housemade BBQ sauce on an toasted sesame brioche bun.

Local Bison Burger/ 25 1/2 pound char-broiled bison burger topped with roasted red pepper aioli, arugula, swiss cheese and crispy onions on a toasted sesame brioche bun.

Grilled Cajun Chicken Burger/ 22 Cajun chicken breast, arugula, tomato, red onion and our house garlic aioli on a toasted sesame brioche bun.

quesadillas & flatbreads/

All quesadilla meals below are served with a side Mexican salad, salsa & sour cream. You can substitute for any of our daily soups or side salads at no cost. **available on GS wrap/ 3**

BBQ Chicken Quesadilla/ 20 house made BBQ sauce with seasoned chicken breast strips, mozzarella & cheddar cheese, cream cheese, red & green bell peppers, red onions, all grilled in a tomato tortilla shell.

Roasted Mediterranean Quesadilla/ 20 spinach tortilla, filled with cream cheese, sun-dried tomatoes, roasted red peppers, eggplant, zucchini, red onion, mozzarella and basil pesto. **VG (plant-based /3)**

Pulled Pork Quesadilla/ 20 filled with cream cheese, BBQ pulled pork, crisp red onions, red & green bell peppers, shredded mozzarella and cheddar on a basil & roasted garlic tortilla shell.

Alfredo Shrimp Flatbread/ 17 warm naan layered with housemade alfredo sauce, shrimp, roasted red peppers, red onion, and mozzarella.
add a starter caesar for /4 or California mixed greens salad for /5

quiche & soup/

Best of everyday we create a variety of seasonal soups and quiche for you from the best ingredients we can find. Ask about our daily choices.

Fire Roasted Tomato Bisque NEW!/ 7.5 cup /10.75 pot
fire roasted tomatoes, butternut squash, onion, carrot, celery, maple, and cream, served with a cheddar & chive biscuit
(GS cheddar & chive biscuit available upon request)

Daily Soup/ 7.5 cup /10.75 pot our soups are made from scratch in house each day, served with a cheddar & chive biscuit
(GS plant-based cheddar & chive biscuit available upon request)

Sun-dried Tomato Chicken Quiche/ 17.50 tender pastry filled with chicken, sun-dried tomatoes, cheddar, celery, onions, whole eggs, cream and spices. Topped with hollandaise. Served with a side green apple salad and cheddar & chive biscuit.
(daily vegetarian options available)

Lunch Sandwich Combo/ 14 NEW!

Your choice of our half size California Turkey Club or Italian Grilled Chicken Pesto Panini and a cup of soup, served with a cheddar and chive biscuit. (no substitutions allowed, not available **GS**)
add a caesar for /4 or California mixed greens salad for /5

salads/

California Harvest Cobb Salad/ 23 kale and romaine lettuce topped with pomegranate seeds, avocado, feta cheese, crisp bacon, butternut squash, oven baked chicken and a hard boiled egg. Served with our preserved lemon vinaigrette. **GS**
add shrimp or falafel /6

Moroccan Sun Salad/ 19 organic mixed greens with sweet bell peppers, sweet grape tomatoes, crisp red onions, sticky dates, Turkish raisins, sugar-spiced pecans and our sweet Moroccan curry dressing, served with warm garlic buttered naan bread. **GS DS**
add shrimp or falafel /6 grilled Cajun chicken breast half/6 full/9

Jeffrey's Golden Caesar/ 17.5 crisp romaine tossed with our own golden Caesar vinaigrette, tangy and rich with garlic. Topped with fresh grape tomatoes, red bell peppers, in-house focaccia croutons and parmesan petals. Served with a fresh baked cheddar & chive biscuit.
add shrimp or falafel /6 grilled Cajun chicken breast half/6 full/9

Nicoise Salad/ 25 NEW! seared Ahi tuna, organic mixed greens, radishes, chilled green beans, red onion, warm potatoes, boiled egg, marinated olives, grape tomato and lemon. Served with our dijon vinaigrette. **GS**

power bowls/

Santa Monica/ 20 organic mixed cargo rice, kale & arugula, crispy beet chips, grape tomatoes, avocado, blueberries, hemp seeds, roasted chickpeas, pomegranate seeds, pumpkin seeds, dried cranberries, fresh lime and a peanut, agave vinaigrette. **GS plant-based**
add shrimp or falafel /6 grilled Cajun chicken breast half/6 full/9 feta cheese /2.5

Akumal/ 20 organic mixed cargo rice, kale & arugula, avocado, grape tomatoes, radish, sweet bell peppers, red onion, hemp seeds, black beans, corn & edamame, dried beets, cilantro, lime, salsa and a spicy lime vinaigrette. **GS plant-based**
add shrimp or falafel /6 grilled Cajun chicken breast half/6 full/9 feta cheese /2.5

side salads/

Add half Cajun chicken breast & a biscuit to any side salad for /7

California Mixed Greens/ 10 organic mixed greens topped with bell peppers, roma tomato, red onion, dried cranberries, California almond slices, feta cheese and balsamic vinaigrette. **VG GS**

Green Apple Salad/ 9.5 kale, spinach & red cabbage topped with red bell peppers, grape tomatoes, apple slices, Turkish raisins, sugar roasted pumpkin seeds and our sweet Moroccan curry dressing.
GS plant-based

Classic Caesar Salad/ 9 crisp romaine tossed with our own Caesar vinaigrette, parmesan petals, and oven baked focaccia croutons.

Mexican Side Salad/ 10 crisp romaine with poblano ranch dressing, red onion, roma tomatoes, a bean medley and feta. **VG GS**

Soup and Salad Combo/ 15 NEW! classic caesar salad, and a cup of soup served with a cheddar and chive biscuit.
try our California mixed greens salad for an additional /1

entrees/

Butter Chicken Rice Bowl/ 18 enjoy our signature butter chicken recipe loaded with chicken and a rich curry sauce. Made with carrots, sweet peppers, onions and celery, served with warm garlic buttered naan bread and basmati rice on the side.
add a starter California mixed greens salad for /5

Alfredo Pasta Bowl/ 15 imported Italian pasta coated in rich alfredo sauce, with asparagus, grape tomatoes and red bell peppers served with garlic focaccia bread.
add on a starter caesar salad for /4
add shrimp /6 add grilled Cajun chicken breast half /6 full /9

Lobster Ravioli / 27 tender lobster filled ravioli in a white wine cream sauce with shrimp and lobster meat, served with garlic focaccia bread.

Jeffrey's Daily Stir Fry/ 16 try our new rotating weekly stir fry option. Fresh vegetables wok fried with housemade sauce, served over rice, served with warm garlic buttered naan bread on the side.
add shrimp /6 add grilled Cajun chicken breast half /6 full /9

Rustic Beef Stew/ 20 tender beef, carrots, celery, pearl onions, butternut squash, rutabaga and parsnips. Served with a green apple salad and a cheddar chive biscuit.
(Gluten & Dairy Free biscuit available upon request) GS DS

Kerala Curried Cauliflower/ 18 sauteed cauliflower and vegetables with a southern Indian curry sauce, topped with roasted cashews, roasted pumpkin seeds and cilantro. Served with basmati rice and garlic pita.
GS plant-based /add on a starter green apple salad for /4.5
add shrimp /6 grilled Cajun chicken breast half /6 full /9

available after 4pm/

BBQ Grilled Ribs/ half/ 25 full/ 30 signature rubbed pork ribs basted with Blackwood honey BBQ sauce. Served with roasted potatoes, seasonal roasted vegetables and garlic focaccia. **GS DS**

Atlantic Salmon with Mango Salsa/ 28 butter & herb roasted salmon topped with fresh mango salsa, served with seasonal roasted vegetables and skillet rice, served with warm garlic buttered naan bread. **GS DS**

Grenadine Chicken/ 27 chicken marinated in the tropical island spices of Granada, serve with fresh citrus salsa, skillet rice and seasonal roasted vegetables, served with grilled garlic naan. **GS DS**

Coconut Tilapia/ 26 tilapia with mango and coconut paste, steamed in a banana leaf served with coconut fried rice and seasonal vegetables. **GS DS**

Plant-Based/ Vegan, Dairy Sensitive
VG/ Vegetarian
GS/ Gluten Sensitive /does not include breads
DS/ Dairy Sensitive

