**KIDS MENU**
served with milk or juice box $7

- **Chicken Tenders (2)**
  served with french fries, chips, or fruit

- **Cheese Quesadilla**
  flour tortilla with melted chihuahua cheese,
  served with choice of chips or fruit

**BREAKFAST**
served all day, accompanied by side of fruit

- **Avocado Toast $7 (V,GF)**
  Toasted sliced sourdough bread with mashed avocado, topped with microgreens, drizzled with olive oil
  *Add Bacon $2*
  *Add Fried Egg $2*
  *Tomato $1*

- **Toasted Italian Breakfast Sandwich**
  Pastrami, fried egg, and provolone cheese, side of dijon on fresh bagel $8

- **Curt’s Classic Breakfast Sandwich**
  served on soft Torta with fried farm eggs, cheddar cheese, crispy smoked bacon, and a smattering of mayo $8

- **Breakfast Burrito**
  Served on a spinach wrap, fresh farm eggs, house made chorizo, sweet corn, cilantro, tomatoes, beans, chihuahua cheese and salsa verde $8

- **Fresh Berry Parfait**
  Layers of vanilla greek yogurt and our homemade granola topped with a mixture of sliced strawberries and blueberries $6

- **Berries & Granola (V,GF)**
  Homemade granola, strawberries, blueberries, served with your choice of milk $5

- **Assorted Bagels**
  with cream cheese or butter $3.50

**SWEETS**
Stop in daily to see our selection of house made scones, cookies, bars, and other popular treats!

Not all ingredients are listed. Alert cashier to any special dietary needs.
SIGNATURE SANDWICHES
Served with your choice of chips & pickle, fruit, fries, sweet potato fries

Curt’s Philly Sandwich *
sautéed roast beef, pickled onions, green peppers, provolone, horseradish mayo on a French bread $9

Turkey Club Wrap*
sliced smoked turkey, bacon, crisp lettuce, tomato, ranch dressing on a wrap $9 (on wheat bread if flight)

Caprese Wrap *
roasted tomato, fresh mozzarella, spinach, pesto and a drizzle of balsamic glaze on Tuscan Herb $9

Chef Paige’s Chicken Sandwich
crispy chicken fingers, pickles, lettuce, chipotle mayo on a buttery bun $9

BUILD YOUR OWN SANDWICH OR WRAP $10
Choose from the following categories then please let us know if you would like it heated. Served with your choice of chips & pickle, fruit, fries, sweet potato fries

Artisan Bread & Wraps
-Sliced Sourdough*
-Tuscan Herb*
-Spinach Wrap
-Wheat Bread*
-Croissant
-French Bread*
-Sundried Tomato Wrap
-Gluten Free Bread*
-Vegan Bread*

Spreads
-Mayo
-Chipotle Mayo
-Horseradish Mayo
-Basil Mayo
-Pesto
-Yellow Mustard
-Dijon Mustard
-Olive Oil
-Red Wine Vinegar
-Hummus

Protein (Choose 1 please)
-Smoked Turkey
-Roast Beef
-Curry Chicken Salad
-Ham
-Bacon
-Tuna Salad
-Pastrami
-Hummus

Cheese (Choose 1 please)
-Cheddar
-Provolone
-Swiss
-Pepper Jack

Veggies
-Romaine lettuce
-Spring Mix
-Tomato
-Pickle
-Cucumber
-Spinach
-Kale
-Red Onion
-Jalapeno

Extras $$$
-Fresh Mozzarella
-Avocado
-Bacon
-Extra Cheese
-Extra Meat

HOMEMADE SALADS
Southwest Chicken Salad (V,GF)
spring mix, black beans, corn, tomato, cilantro, avocado, roasted chicken with creamy cilantro dressing topped with crushed tortilla chips $12

Cranberry Walnut Salad (V,GF)
spinach, dry cranberries, tomato, mandarin oranges and gorgonzola cheese with poppyseed dressing $11

Kale Chicken Caesar
chopped romaine lettuce, kale, sliced red onion, shredded parmesan cheese with homemade croutons and caesar dressing $11

Curry Chicken Salad
roasted chicken, celery, onions, grapes in a creamy curry dressing served on bed of greens $11

BLT in a Bowl Salad (V,GF)
chopped romaine lettuce, bacon, tomato, homemade croutons with your choice of ranch or balsamic dressing $11

SOUPS
Chicken Tortilla Soup
tomato based soup with tender chicken, onions, jalapenos, garlic and corn Garnished with tortilla strips and cilantro OR
Chef’s Homemade Soup of the Week $6

(V, GF) Indicates we are happy to prepare item to your dietary guidelines!