Breakfast

All served with side of fruit

FRESH BERRY PARFAIT (V,GF)  7.00
Layers of vanilla Greek yogurt and our house made crunchy granola
topped with seasonal fresh berries

FRENCH TOAST (V)  10.00
topped with powdered sugar and side of maple syrup
Optional Sides: Berries and whipped cream, fried egg, turkey sausage, bacon ($2/ea)

CURT’S CLASSIC BREAKFAST SANDWICH (V,GF)  9.00
Served on Texas toast or croissant with two fried eggs, crispy smoked bacon and cheddar cheese with a smattering of mayo
Option: Sub turkey sausage

BREAKFAST BURRITO (V)  10.00
Scrambled eggs, turkey sausage, sweet corn, cilantro, tomatoes, black beans, mixed with Chihuahua cheese, and salsa verde
Options: Veggie

SWEET POTATO & QUINOA BREAKFAST BOWL (V, VE, GF)  11.50
With wilted kale, fried egg, and balsamic glaze drizzle

OMELETTE OF THE WEEK (GF)  varies
Served with toast and fruit
Option: Scrambled style, add turkey sausage $2

AVOCADO TOAST BAR (V, GF)
On Rustic Sliced Sourdough, choose your style:
-Original: topped with micro greens, drizzled with olive oil $7
Option: fried egg $2, tomato $1, bacon or turkey sausage $2
-Mexican: topped w/Chef Byron’s corn salsa, crema drizzle & paprika $11
-Caprese: topped with mozzarella, tomato, basil and drizzle of balsamic $11

Kids Menu

All kids meals include juice box, chips or fruit $7.00

PEANUT BUTTER AND JELLY SANDWICH
CHICKEN TENDERS
GRILLED CHEESE PANINI

Bakery, Smoothies & Coffee

CURT’S HOMEMADE PASTRIES
Scones, cookies, bars, and other specialty items made daily

SMOOTHIES & FRAPPE
A Variety of delights including our famous Green Drink & delicious Oreo Frappe

COFFEE, ESPRESSO & TEA
Uncommon Coffee Roasters, Todd & Holland Tea - we serve all your favorite hot & cold beverages
Lunch

All served with choice of chips & pickle, fruit, or soup, french fries, sweet potato fries $2

SMOKED TURKEY (GF) 10.00
With basil mayo, cheddar cheese, lettuce, tomato, on multigrain bread

TUNA SALAD (GF) 10.00
White albacore tuna mixed with onion, mayo, capers, and celery, with lettuce and tomato on wheat roll

CLASSIC BLT (GF) 10.00
Crisp bacon, lettuce, tomato and a touch of basil mayo on toasted wheat bread

PESTO CLUB (GF) 12.00
Sliced ham and swiss, with crispy bacon, avocado, pesto on French bread

CHICKEN CAPRESE (GF) 12.00
Marinated chicken breast topped with warmed fresh mozzarella, spinach, pesto, tomato, sliced red onions, balsamic drizzle on French bread

VEGETARIAN CAPRESE (V,GF) 10.00
Fresh mozzarella topped with pesto, tomato, red onion, balsamic glaze on French bread

BUFFALO CHICKEN WRAP 10.00
Roasted chicken with bleu cheese dressing, buffalo sauce, lettuce and tomato on wheat wrap

HUMMUS KALE WRAP (V,VE) 11.00
With avocado, mixed greens, sliced cucumber, marinated roasted red pepper, feta cheese, and pickled red onion with side of Greek dressing on spinach wrap

SWEET POTATO WRAP (V,VE) 11.00
With black bean, corn salsa, avocado, purple cabbage, and pickled red onion with honey chipotle vinaigrette on spinach wrap

KALE CHICKEN CAESAR WRAP 10.00
Our popular salad, all wrapped up, mix of romaine and kale served with roasted chicken, shaved Parmesan, sliced red onion and creamy Caesar dressing on wheat wrap

Salads/Soups

SOUTHWEST CHICKEN SALAD (V,VE,GF) 12.00
Mixed baby greens, black beans, corn, tomato, cilantro, avocado topped with crushed tortilla chips, and a side of house made creamy cilantro dressing

KALE CHICKEN CAESAR SALAD (V,GF) 12.00
Mix of romaine and kale served with roasted chicken, shaved Parmesan, sliced red onion, house made croutons and tossed with creamy Caesar dressing

CAPRESE AVOCADO BOWL (V,GF) 12.00
Romaine lettuce, fresh mozzarella, avocado, cherry tomatoes, roasted peppers, and basil, with balsamic glaze
Options: Add chicken $2

SIGNATURE QUINOA BOWL (V,VE,GF) 13.00
Black beans, corn salsa, roasted sweet potato, avocado, purple cabbage, pickled red onion, with honey chipotle vinaigrette
Options: Add chicken $2

HUMMUS BOWL (V,VE,GF) 13.00
Bed of romaine lettuce, cucumber, cherry tomato, crumbled feta, pickled red onions, quinoa, garbanzo beans, with Greek dressing

SOUP OF THE WEEK
Cup $4.00 Bowl $6.00

Can be made  V=Vegetarian  VE=Vegan  GF=Gluten Free