

## burgers

Our 1/2-pound beef burgers are fresh (never frozen), natural midwest + corn-fed angus. Char-grilled + served with choice of side listed below.

gf No bun (+\$0), Gluten-free bun (+\$3), or served on a bed of greens (+\$1).

**THE GOURMET BLEU BURGER** \$17.50 gf  
beef burger topped with a bleu cheese + basil mixture. lettuce. tomato. avocado. brioche bun.

**NOT-SO-GOURMET BURGER** \$15.75 gf  
plain grilled beef patty. lettuce. tomato. onion. brioche bun.

**SALMON BURGER** \$15.75 gf  
wild-caught salmon patty. cilantro sauce. lettuce. tomato. seeded bun.

**CHICKEN BURGER** \$15.75  
in-house ground, all-natural chicken breast + parmesan cheese patty. chipotle spread. lettuce. tomato. ciabatta roll.

**VEGETABLE BURGER** \$17.75 v  
plant-based burger patty that looks and cooks like beef. lettuce. tomato. seeded bun.

### BURGERS + SANDWICHES SERVED WITH

sweet potato french fries gf v  
salt + pepper french fries v  
house-made potato chips gf v

upgrade your side (+\$1.25)  
cup of soup  
fresh fruit gf  
market basket vegetable salad gf

## sandwiches

All cafe sandwiches are made just for you, grilled on our house-made bread + served with choice of side listed below.

gf Gluten-free bread available (+\$2).

**LELAND'S BEST BLT** \$13.75  
tomato. crispy bacon. lettuce. basil mayo. italian bread.

**ROAST BEEF + CHEDDAR** \$16.25  
sliced roast beef. cheddar cheese. bacon. pub mustard. bbq sauce. ciabatta roll.

**HOT HONEY CHICKEN** \$17.75  
hand-breaded, fried chicken breast. sweet + spicy pickles. honey hot sauce. mayo. lettuce. seeded bun.

**CRISPY COD + SLAW** \$16.25  
hand-battered fried cod. tomato. lettuce. tartar sauce. ciabatta roll. cole slaw.

**CHICKEN FOCACCIA** \$15.75  
grilled all-natural chicken breast. basil pesto. sliced apple. herb focaccia square.

**TOASTED HAM + BRIE** \$14.75  
sliced ham. brie. apricot-dijon compote. rye bread.

**TURKEY CLUB** \$16.75  
sliced turkey breast. crispy bacon. spinach. muenster cheese. tomato. basil mayo. italian bread.

**SMOKED TURKEY + ARTICHOKE** \$15.75  
sliced smoked turkey. artichoke-parmesan spread. roasted red peppers. crunchy earthen bread.

**HARVEST VEGETABLE SANDWICH** \$14.75 v  
zucchini. onions. peppers. herbed goat cheese spread. spinach. herb focaccia square.

**CAPRESE BAGUETTE** \$14.25 v  
tomato. fresh mozzarella. basil pesto. balsamic vinaigrette. petite french baguette.

## soup

All house-made soups.

**DAILY** tomato-basil gf v lc **CUP** \$5 | **BOWL** \$7.50

**SEASONAL SOUP** offered daily

## salads

Hand-selected, freshly chopped ingredients. House-made dressings. Salads are served with a house-made garlic-herb breadstick. Gluten-free crackers available.

**GREEK CHICKEN** \$15.75 lc  
romaine. feta. red onion. tomato. pepperoncini. cucumber. kalamata olives. lemon-herb, all-natural chicken breast. greek vinaigrette.

**CRANBERRY CHICKEN** \$16.75  
romaine. pulled all-natural chicken breast. pecans. dried cranberries. snap peas. red onion. radicchio. celery. poppy seed dressing.

**PROTEIN BOWL** \$14.75 lc v  
field greens. kidney, garbanzo + black beans. quinoa. corn. cucumber. tomato. lemon vinaigrette.

**BUFFALO CHICKEN** \$15.75  
romaine + kale. blackened chicken breast. bleu cheese crumbles. tomatoes. house-pickled carrots + celery. za'taar breadcrumbs. hot sauce. caesar dressing.

**CITRUS SALMON** \$17.75 lc  
asian cabbage mix. dill salmon. avocado. grapefruit. radish. cashews. sesame seeds. fresh mint. basil. sweet + sour vinaigrette.

**SIDE SALAD** \$7.75 lc v  
romaine + leaf lettuce. tomato. cucumber. red onion. balsamic vinaigrette.

### Protein add-ins

all-natural lemon-herb chicken. \$7 gf lc  
dill-roasted canadian salmon. \$9 gf lc

**Extra house-made dressing \$1 each** gf  
balsamic. caesar. poppy seed. ranch. greek. sweet + sour. lemon.

**Add-ins \$2 each** bacon. bleu crumbles.

## plates

**AVOCADO TOAST** \$12.50 v  
choice of toast. smashed avocado. basil. egg. seasonal garnish.

**WHITE PIZZA** \$15.75 v  
fontina. mozzarella. goat cheese. field greens. champagne vinaigrette. pine nuts. tomatoes.

**GRILLED CHEESE + TOMATO-BASIL SOUP** \$13.75 v  
muenster. provolone. dill havarti. italian bread. cup of vegetarian tomato-basil soup.

**QUICHE OF THE WEEK** \$13.75  
square of weekly quiche. fresh fruit.

**TAQUITO OF THE WEEK** \$13.75  
weekly taquito. side tossed salad.

**CHEESE PLATE** \$17.75 v  
our daily cheese selections. fruit. nuts. crackers. seasonal garnish.

**CHIPS, VEGGIES + DIP** v  
**Seasonal Dip** \$12.75  
fresh veggies. pita chips.

**Artichoke-Parmesan Dip** \$15.75  
fresh veggies. pita chips.

**House-Made Potato Chips** \$11.75  
fresh veggies. sun-dried tomato dip.



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## DRINKS

black currant iced tea \$4 (refill \$2)  
cyd's lemonade \$4  
arnold palmer \$4.50  
coke, diet coke, sprite \$4.75  
maine root root beer \$6

coffee \$3.50  
hot tea \$4  
san pellegrino sparkling water \$3.75  
large san pellegrino \$8  
organic milk \$4

wine + beer + cocktails see our lists

## EXTRAS

**CHEESE** \$1.50 each

swiss  
colby-jack  
american  
cheddar  
white cheddar

bleu cheese  
muenster  
brie  
pepperjack  
goat cheese

**HOUSE-MADE SAUCES** \$1

chipotle  
cilantro  
emmy sauce  
ranch  
bbq  
truffle mayo  
honey mustard  
pub mustard

**TOPPINGS** \$2 each

bacon  
avocado  
sautéed mushrooms  
fried egg  
grilled onions  
tomato jam