

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.

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

THE GOURMET BLEU BURGER \$15.75 ☑
beef burger topped with a bleu cheese + basil mixture. lettuce. tomato. avocado. brioche bun.

NOT-SO-GOURMET BURGER \$13.75 ☑
plain grilled beef patty. lettuce. tomato. onion. brioche bun.

SALMON BURGER \$13.75 ☑
wild-caught salmon patty. cilantro sauce. lettuce. tomato. seeded bun.

CHICKEN BURGER \$13.75
in-house ground, all-natural chicken breast + parmesan cheese patty. chipotle spread. lettuce. tomato. ciabatta roll.

VEGETABLE BURGER \$15.75 v
plant-based burger patty that looks and cooks like beef. lettuce. tomato. seeded bun.

BURGERS + SANDWICHES SERVED WITH

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

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

sandwiches

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

☑ Gluten-free bread available (+\$2).

LELAND'S BEST BLT \$11.75
tomato. crispy bacon. lettuce. basil mayo. italian bread.

ROAST BEEF + CHEDDAR \$14.75
sliced roast beef. cheddar cheese. bacon. pub mustard. bbq sauce. ciabatta roll.

HOT HONEY CHICKEN \$15.75
hand-breaded, fried chicken breast. sweet + spicy pickles. honey hot sauce. mayo. lettuce. seeded bun.

CRISPY COD + SLAW \$13.75
hand-battered fried cod. tomato. lettuce. tartar sauce. ciabatta roll. cole slaw.

CHICKEN FOCACCIA \$13.75
grilled all-natural chicken breast. sage-walnut pesto. sliced apple. herb focaccia square.

TOASTED HAM + BRIE \$12.75
sliced ham. brie. apricot-dijon compote. rye bread.

TURKEY CLUB \$14.75
sliced turkey breast. crispy bacon. spinach. muenster cheese. tomato. basil mayo. italian bread.

SMOKED TURKEY + ARTICHOKE \$13.25
sliced smoked turkey. artichoke-parmesan spread. roasted red peppers. crunchy earthen bread.

HARVEST VEGETABLE SANDWICH \$12.75 v
zucchini. onions. peppers. herbed goat cheese spread. spinach. herb focaccia square.

CAPRESE BAGUETTE \$11.75 v
tomato. fresh mozzarella. basil pesto. balsamic vinaigrette. petite french baguette.

soup

All house-made soups.

DAILY tomato-basil ☑ v lc **CUP** \$4 | **BOWL** \$6
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 \$12.75 lc
romaine. feta. red onion. tomato. pepperoncini. cucumber. kalamata olives. lemon-herb, all-natural chicken breast. greek vinaigrette.

CRANBERRY CHICKEN \$13.75
field greens. pulled all-natural chicken breast. pecans. dried cranberries. snap peas. red onion. radicchio. celery. poppy seed dressing.

PROTEIN BOWL \$11.75 lc v
field greens. kidney, garbanzo + black beans. quinoa. green onion. cucumber. tomato. lemon vinaigrette.

BUFFALO CHICKEN \$12.75
romaine + kale. blackened chicken breast. bleu cheese crumbles. tomatoes. house-pickled carrots + celery. za'taar breadcrumbs. hot sauce. caesar dressing.

CITRUS SALMON \$15.75 lc
asian cabbage mix. dill salmon. avocado. grapefruit. radish. cashews. sesame seeds. fresh mint. basil. sweet + sour vinaigrette.

SIDE SALAD \$5.50 lc v
romaine + leaf lettuce. tomato. cucumber. red onion. balsamic vinaigrette.

Protein add-ins

all-natural lemon-herb chicken. \$5 ☑ lc
dill-roasted canadian salmon. \$7 ☑ lc

Extra house-made dressing \$7.50 each ☑
balsamic. caesar. poppy seed. ranch. greek. sweet + sour. lemon.

Add-ins \$1.50 each bacon. bleu crumbles.

plates

AVOCADO TOAST \$9.75 v
choice of toast. smashed avocado. basil. egg. seasonal garnish.

WHITE PIZZA \$13.75 v
fontina. mozzarella. goat cheese. field greens. champagne vinaigrette. pine nuts. tomatoes.

GRILLED CHEESE + TOMATO-BASIL SOUP \$11.75 v
muenster. provolone. dill havarti. italian bread. cup of vegetarian tomato-basil soup.

QUICHE OF THE WEEK \$11.75
square of weekly quiche. fresh fruit.

TAQUITO OF THE WEEK \$11.75
weekly taquito. side tossed salad.

CHEESE PLATE \$16.75 v
our daily cheese selections. fruit. nuts. crackers. seasonal garnish.

CHIPS, VEGGIES + DIP v
Chickpea Hummus \$10.75
fresh vegetables. pita chips.

Artichoke-Parmesan Dip \$12.75
fresh vegetables. pita chips.

House-Made Potato Chips \$8.75
fresh vegetables. sun-dried tomato dip.



#lovecyds
#cydlovesme
#cydslife

DRINKS

black currant iced tea \$2.75
cyd's lemonade \$2.75
arnold palmer \$3
fresh-squeezed OJ \$5
coke, diet coke, sprite \$3
maine root root beer \$4.50

intelligentsia coffee \$2.75
hot tea \$3.25
san pellegrino fruit beverages \$3.75
lg pellegrino sparkling water \$7.25
organic milk (white or chocolate) \$4
wine + beer + cocktails *see our lists*

EXTRAS

CHEESE \$1

swiss
colby-jack
american
cheddar
white cheddar

bleu cheese
muenster
brie
pepperjack
goat cheese

HOUSE-MADE SAUCES \$0.75 each

chipotle
cilantro
emmy sauce
ranch
bbq
honey mustard
pub mustard

TOPPINGS \$1.50

bacon
avocado
sautéed mushrooms
fried egg
grilled onions
tomato jam