

Mustard Seed Café Lunch Menu

Quiche of the Day: Always Something Fresh and Delicious, Served with Café Muffin and a Generous Assortment of Fruit.

8.50

Café Soups

Soup of the Day: Always Something Fresh and Delicious

Cup 3.25\ Bowl 4.75

Chef's Tomato Bisque

Cup 3.25\ Bowl 4.75

Three Bean Vegetarian Chili: Tomato Based, Studded with Onion, Celery, Carrot, Green Pepper, Mushrooms, Garbanzo, Kidney and White Beans.

Cup 3.95\Bowl 5.50

Ala Grandé (Topped with Sour Cream and Bubbling Monterey Jack Cheese)

1.50 extra

Café Sandwiches

The Harvest Pannini: Housemade Grilled Zucchini and Walnut Bread Filled with Shaved Turkey, Sliced Apples, Cranberry Chutney and Provolone Cheese.

9.25

Café Chicken Salad Sandwich: Freshly Made with Diced Chicken Breast, Studded with Dried Cranberries and Slivered Almonds, Lightly Bound with Seasoned Mayonnaise Served on Cinnamon Raisin Bread.

8.75

Chef Ken's Grilled Cheese: Sourdough Bread with Mild Cheddar, Tomato and Fontina Cheese.

8.25

Turkey Wrap: Thin Slices of Smoked Turkey, Provolone Cheese, Tomato and Cucumber with Ranch Dressing, Wrapped in a Tomato Basil Tortilla.

8.75

Orchard Pannini: Apple Danish Bread Grilled with Shaved Ham, Sliced Pears, Mild Cheddar and Honey Mustard Served on the Side.

8.95

Café Tuna Melt: Chef's Tuna Salad, Tomato Grilled on 100% Wheat Bread with Monterey Jack Cheese.

8.50

Pannini of the Day: Always something Fresh and Delicious.

8.75

Café Club: Shaved Turkey, Fresh Tomatoes, Organic Mixed Greens, Bacon, with Dijon Mayonnaise on Toasted Sourdough Bread.

8.50

Half and Half: Choose your Sandwich Half and Add a Cup of the Soup of the Day.

8.75

*All Sandwiches served with a "Side of the Day"
Plate splits will be charged \$2.00 extra*

Café Salads

The Café Cobb: Diced Chicken, Bacon, Diced Tomatoes, Blue Cheese, Black Olives atop a bed of Mixed Organic Spring Greens, Topped with Whipped Guacamole.

9.75

Fall Salad: Smoked Diced Turkey Breast, Granny Smith Apple Slices, Dried Cranberries, Candied Pecans, Freshly Grated Parmesan with Chef's Cranberry Vinaigrette.

9.50

Carmen Miranda: A Generous Scoop of our House-made Chicken Salad on a bed of Organic Mixed Greens with Candied Pecans, Strawberries, Cantaloupe and Chef's Blackberry Vinaigrette.

9.75

Salmon Salad: Filet of Atlantic Salmon Atop a Bed of Mixed Spring Greens, Garnished with Mushrooms, Sliced Roma Tomatoes and Sunflower Seeds Drizzled with Chef's Champagne Vinaigrette.

10.75

All Salads are Served with a Freshly Baked Muffin

