B R E A K F A S T & L U N C H

M i S S i O N | B A Y @caffecentral | www.caffecentral.com 415-658-7755

BREAKFAST

• FRUIT BOWL \$9.95 seasonal fruits & berries

• YOGURT PARFAIT \$9.95

seasonal berries with granola & yogurt

• CHIA JAR \$9.95

overnight oats, yogurt, chia seeds, honey, fresh mango, fresh blueberries, & almond milk

THE MARINA \$13.50

breakfast sandwich with smoked salmon, avocado, boiled egg, cucumber, tomato, onions, capers & cream cheese on a french butter croissant or bagel

QUICHE 실

LORRAINE \$11.50

bacon, onions, cheddar, swiss & parmesan cheese

OPEN-FACE TOASTS

• AVOCADO & BOILED EGG TOAST \$13.50 open-face toast on acme levain topped with avocado, boiled egg, organic arugula, provolone cheese, tomatoes & olive oil

• HUMMUS & AVOCADO TOAST \$13.95

with alfalfa sprouts, cucumbers, tomatoes & red pepper flakes

THE AMERICAN \$11.50 breakfast sandwich with eggs, smoked ham, provolone cheese & tomato in a brioche bun

• GREEN BREKKIE \$12.95

breakfast sandwich with fried egg, avocado, tomatoes, arugula, onions, cream cheese & chives in a brioche bun

• BACKPACKER \$8.95 almond butter, blueberries, banana, touch of honey & pinch of sea salt on toasted acme pain au levain

SPINACH & MUSHROOM QUICHE \$11.50

• CORN, LEEK & PEPPERS QUICHE \$11.50

TUNA SALAD TOAST \$14.95 home made albacore tuna salad with tomatoes, boiled egg & micro greens

• VIENNA EGG SALAD TOAST \$13.95 house-made egg salad, radish & microgreens

SOUP OF THE DAY \$7.95



SANDWICHES & TOASTS

Sandwiches served with greens & house vinaigrette Available with GF bread

FRENCH CLASSIC \$12.50

smoked ham, swiss cheese, lettuce, tomatoes & home-made aioli on baguette

• CALIFORNIA BAGUETTE \$12.95 GRILLED CHEESE PANINI \$11.50 pesto-aioli spread, lettuce, tomatoes, with provolone, cheddar, swiss, tomato & cucumbers, sprouts, onions, avocado & pepperjack

CHICKEN CLUB & PESTO \$14.50 grilled chicken, bacon, pepperjack cheese, arugula, red onions, tomatoes & sriracha pesto-mayo spread on a ciabatta roll

ULTIMATE PASTRAMI \$14.50 pastrami, swiss cheese, pickled onions, pickles & sriracha-aioli on ciabatta roll

TUNA MELT \$14.50

with aioli, cucumbers, tomato, cheddar cheese & pepperoncini on brioche bun

BBQ CHICKEN SANDWICH \$15.50

with house coleslaw, bbg aioli, pepperjack & ialapenos

SALADS & BOWLS

FARMERS MARKET SALAD \$13.95

roasted beets, goat cheese, sliced almond, arcadian harvest, naval oranges & blood orange dressing

ROMANA SALAD \$14.95

romaine hearts, home-made croutons, grilled chicken, applewood smoked bacon, parmesan & caesar dressing

DIRTY BIRD SALAD \$14.50

signature organic mixed greens salad with grilled chicken, avocado, onion, cucumber & dirty dressing

• BUDDHA BOWL \$15.95

honey-garlic tofu, quinoa, carrots, radish, cucumbers, sesame seeds, avocado, microgreens & honey-garlic sauce

Paninis are hot pressed and served with greens & house vinaigrette

CAPRESE PANINI \$11.50 with ovalini mozzarella, fresh basil, tomatoes, balsamic glaze & olive oil

spinach

TURKEY & AVOCADO BLT \$13.95 smoked turkey, bacon, cheddar cheese, organic arugula, tomatoes & mayo-pesto on acme baguette

CHIPOTLE CHICKEN \$14.95 chipotle chicken, pepperjack, arugula, onions, tomatoes, cucumbers, chipotle mayo

SMOKED CHICKEN & SWISS \$13.95

with pesto-aioli, lettuce & tomatoes on focaccia

grilled chicken +\$4.00 <u>bacon +\$4.00</u> ADD ON avocado +\$3.00 poached salmon +\$6.00

MEDITERRANEAN BOWL \$14.95

quinoa, spinach, hummus, olives, tomatoes, cucumbers, garbanzo beans, feta cheese, red onions, red pepper flakes & lemon vinaigrette

\$16.95 **KING'S BOWL**

poached king salmon, quinoa, pickled onions, cucumbers, sesame seeds, avocado, arugula, carrots, cilantro & tamari sauce

• GODDESS BOWL \$15.95

quinoa, sautéed kale, brussels sprouts, broccoli, roasted sweet potato, sesame seeds & boiled egg, with tahini or pesto

CHICKEN CHIPOTLE BOWL \$16.95

roasted chipotle marinated chicken, quinoa, corn, roasted bell peppers, green onions, arugula, cherry tomatoes, avocado & cilantro-lime dressing