

THANKS FOR 23 LUNCH

ZESTWICHES

*tortilla crusted fresh catfish filet with lettuce, tomato, red onion and pickled jalapeño tartar sauce on homemade flatbread 11.95

slow braised short rib torta with monterey jack cheese, caramelized onions, shredded cabbage and lettuce on hector's hoagie served with a side of tomatillo salsa 10.95

french brie cheese, grilled chicken breast, apricot jam and baby arugula on homemade focaccia bread 10.95

herb roasted turkey, chicken bacon, smoked pimento cheese & avocado on toasted honey wheat bread 9.95

grilled turkey burger, smoked gouda cheese, pickled jalapenos, tomato and leaf lettuce with roasted garlic aioli on a homemade potato cross bun 9.95

grilled yellow squash, roasted red peppers, fresh mozzarella and fresh spinach with basil aioli on toasted focaccia bread 8.95

regular soup with caesar, house or chicken salad combo 9.95

-above zestwiches served with your choice of fresh honey poppyseed slaw, zesty pasta salad or kettle chips

-substitute house or caesar salad .95

-substitute regular soup of the day 1.95

-substitute fresh fruit of the season 1.95

SOUPER SOUPS OF THE DAY

choice of veg or not-veg
regular 4.50
grande 7.00

PEASANT CRUST PIZZESTA

chili pulled chicken, gouda cheese, caramelized onions and zesty marinara topped with diced scallions and sweet and spicy bbq sauce 9.95

SALAD DEPT

tarragon chicken salad – chunks of chicken, roasted carrots and fresh celery tossed with an incredible tarragon - scallion dressing on mixed greens with a balsamic reduction 9.95

eat more kale – orange slices, raisins, avocado, asiago cheese and pistachios atop a bed of tender kale and mixed greens tossed in chili lime vinaigrette 7.95

select – black mission figs, fresh pears, crumbled blue cheese and toasted walnuts over a bed of mixed greens with raspberry balsamic vinaigrette 7.95

orchard salad – honey crisp apples, goat cheese, raisins and honey roasted pecans over a bed of mixed greens with champagne vinaigrette 7.95

zesty caesar – crisp romaine lettuce with pecorino romano cheese, toasted focaccia croutons and the most fantastic caesar dressing ever
*anchovies by request
regular 6.95 grande 7.95

the house – specially picked mixed greens surging from a cucumber wrap with your choice of zestmade raspberry balsamic, lemon tahini, champagne vinaigrette, chili lime vinaigrette or honey wasabi dressings
regular 6.95 grande 7.95

	with salad	a la carte
*grilled shrimp	4.00	6.00
*salmon filet	4.00	6.00
salmon cake	4.00	6.00
chicken breast	3.00	5.00

MAINS

chicken milanese – pan fried parmesean crusted chicken breast with creamy alfredo sauce – served with an arugula salad tossed in a lemon caper dressing and grilled garlic focaccia bread 10.95

awesome quesadilla – roasted chicken, poblano peppers & sweet potatoes with monterey jack cheese stuffed in flour tortillas – served with cuban black beans, lettuce, and tomato salsa 10.95

spinach and cheese ravioli with zesty marinara sauce, topped with pine nuts and romano cheese – served with a house or caesar salad 10.95

grain bowl – red and white quinoa with paprika toasted chickpeas, feta cheese, chili lime vinaigrette tossed kale, diced cucumbers and tomatoes with tzatziki sauce 9.95

EXTRAS

artichoke hummus with bread	3.95
fresh fruit of the season	2.95
simple house or caesar salad	2.95
(*add protein at a la carte price)	
tortilla chips	1.95
kettle chips	1.95
zesty pasta salad	1.50
fresh honey poppyseed slaw	1.50
2 slices of honey wheat toast	1.50
ramekin of sour cream	.50
grape or homemade seasonal jelly	.50

***These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for food-borne illness.**