

Starters

Grilled Baby Artichokes

caper-saffron butter

9.00

Garlic Shrimp

sautéed with lime & Madeira, hard-crust bread

9.75

Mezzen Around Platter

hummus, tabbouleh, baba ghanouj,

chutneys, spicy mix-ins

warm pita chips

10.75

Soups

Double Roasted Green Chile Stew

Autumn New Mexico green chile,
tender pork loin, warm flour tortilla

Cup 5.00

Bowl 7.00

Sopa de Poro y Pollo

Mexican chicken potato soup

roasted chicken, leeks, yukon potatoes,
avocado, manchego brittle

Cup 4.00

Bowl 6.00

Flatbread Pizza

greek manouri cheese, ricotta, prosciutto,
shaved broccoli, misted with truffle oil

11.95

fresh smoked mozzarella, roasted garlic,
olive oil poached tomatoes, fresh Basil

9.95

Salads

Baby Field Greens & Prosciutto Figs

candied walnuts, cabrales bleu cheese, champagne vinaigrette

7.25

Classic Caesar

hearts of romaine, parmigiano reggiano, pita croutons

7.25

add grilled chicken or shrimp

9.75/11.75

Pineapple Fruit Bowl

studded with papaya, fresh berries,
side of cottage cheese or yogurt

8.50

Strawberry Fields Forever

chilled salmon filet, butter lettuce, baby spinach, english cucumber, candied walnuts,
strawberries, edamame, roasted tomato vinaigrette

11.50

Charlie Says Ahi Tuna Salad

mélange of baby greens, kalamata olives, french green beans,
fingerling potatoes, grape tomatoes, organic farm fresh egg, honey-dijon dressing

12.50

Steak Frites Salad

seared flatiron steak, grilled romaine hearts, grilled asparagus, bacon vinaigrette,
cabrales bleu cheese, hand-cut fries

12.75

Sandwiches

It's a Guy's Sandwich

Made for a Man but Ladies like it too
thin sliced roast beef, french roll,
peppers, hot gardiniere, au jus

12.50

Grilled Oregano Chicken Gyro

pita bread, harissa, tzatziki

10.50

Grilled Burque Turkey

marinated heirloom tomatoes, basil goat cheese spread,
sprouts, 7-grain whole wheat bread

9.95

B.E.L.T. CLUB

applewood smoked bacon, fried egg,
bibb lettuce, ripe tomato
smoked baby gouda
sourdough bread, green onion spread

9.50

Lucia's Monte Cristo

oven roasted ham, sliced turkey breast, baby swiss
quince dijon mustard, thick cut brioche bread

10.50

Burgers

Andaluz Steak Burger

8 oz sirloin beef, choice of two toppings,
kaiser roll

10.50

*sherry mushrooms, green chile,
applewood smoked bacon,
cabrales bleu cheese, cheddar or swiss,
additional toppings 1.50*

House Made Garden Burger

coarse ground black beans, barley & brown rice
add your choice of two toppings,
whole wheat bun

9.00

Smokey Joe Burger

chipotle B.B.Q., chopped green chile,
apple wood smoked bacon, smoked cheddar
frizzled onions

11.00

Steak Burger Special of the Week

your server will share with you

all sandwiches and burgers offer your choice of fresh fruit, side salad or hand cut fries

Vegetarian Garden Cooks Specials

Monday

Eggplant Napoleon

panko eggplant, portabella mushroom, roasted red peppers,
fresh mozzarella & basil

10.50

Tuesday

Vegetable & Tofu Skewers

orange-ginger soy glazed, served with coconut jasmine rice

10.50

Wednesday

Veggie Quesadilla's

mushrooms sautéed with sherry, roasted red peppers, baby spinach,
zucchini, goat cheese, mozzarella, fire roasted salsa

10.50

Thursday

Mushroom Roasted Tofu Tacos

grilled pineapple salsa, cilantro cream, roasted corn slaw

10.50

Friday

Baked Pomodoro Pasta

fresh tomatoes, basil, mozzarella, parmesan, white wine

10.50

Saturday

Basil Pesto Flatbread Pizza

fresh sliced roma tomatoes, fresh basil, parmesan, pesto sauce

10.50

Your Health, Our Local Economy and Our Environment

Each day we take great pride in presenting a healthy, meatless special prepared by our chefs. We believe vegetarian dining should be a true gourmet experience, while we further our environmental commitment. A recent United Nations study concluded that the raising of farm animals is a bigger contributor to global warming than all of the cars and trucks in the world

If each of us occasionally substitutes a vegetarian meal for a meat meal, the benefits for our environment are enormous. The health benefits are an added bonus – and you'll find that our vegetarian specials are delicious.

Whenever possible, we use locally produced food. They help our local economy, are healthier and reduce the burning of fossil fuels for transportation. Some of our produce is grown without pesticides, in our own garden.

Everything in this restaurant is recycled. Much is composted into fertilizer.