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SALADS  Summer House Salad Organic Roby	Croons Boosto	d Roots Charry Tomatons Carbanza I	Rooms	\$9.50
Summer House Salad Organic Baby Greens, Roasted Beets, Cherry Tomatoes, Garbanzo Beans Cucumbers, Balsamic Vinaigrette Add Avocado, Crispy or Roasted Chicken \$3.00				
Lacinato Kale Caesar Salad with Acn		* ·	φε.σσ	\$10.50
	_	Avocado, Crispy or Roasted Chicken	\$3.00	
Wild Arugula & Frisee Salad, Fuji Ap				
Candied Pumpkin Seeds, Cic	-			\$10.50
Small Salad of Organic Baby Mixed	Greens, Pickled	Red Onions, Cucumbers		\$8.00
SOUP				
We offer one soup each day based on	locally availab	le seasonal ingredients.		\$8.00/pint
<b>SANDWICHES</b> (all sandwiches ma	ade with Organ	ic Acme Bread, House Made Mayonna	aise)	
Made to Order Sandwiches				
Apple Smoked Bacon, Avocado, Piqu	iillo Pepper, W	ld Arugula, Mustard-Mayo		\$12.50
Mary's Crispy Chicken, Caraway-Mu				\$12.50
Organic, Grass-Fed Beef Burger, Blu		nelized Onions,		
House Made Pickles, Wild A	rugula			\$12.75
Pre-Made Sandwiches (while ava	ailable)			
•	•	olone, Lemon Aioli, Poppy Seed Kaise	r Bun	\$9.50
Organic Egg Salad with Chives, Acm		11,		\$8.50
PIZZA (all pizza can be partially	baked for carry	-out)		
` 1	•	-out)		\$14.50
Margherita, Tomato Sauce, Mozzarel	la, Fresh Basil			\$14.50 \$15.00
` 1	la, Fresh Basil ozzarella, Orega	no		
Margherita, Tomato Sauce, Mozzarel Hobb's Pepperoni, Tomato Sauce, Mo	la, Fresh Basil ozzarella, Orega ons, Taleggio Cl	ino neese, Sage		\$15.00
Margherita, Tomato Sauce, Mozzarel Hobb's Pepperoni, Tomato Sauce, Mo Butternut Squash, Caramelized Onic	la, Fresh Basil ozzarella, Orega ons, Taleggio Cl eek, Truffle Tar	no neese, Sage tufata, Burrata		\$15.00 \$17.00
Margherita, Tomato Sauce, Mozzarel Hobb's Pepperoni, Tomato Sauce, Mo Butternut Squash, Caramelized Onic Organic Brown Beech Mushroom, L Housemade Fennel Sausage, Tomato	la, Fresh Basil ozzarella, Orega ons, Taleggio Cl eek, Truffle Tar	no neese, Sage tufata, Burrata		\$15.00 \$17.00 \$18.00
Margherita, Tomato Sauce, Mozzarel Hobb's Pepperoni, Tomato Sauce, Mo Butternut Squash, Caramelized Onic Organic Brown Beech Mushroom, L Housemade Fennel Sausage, Tomato Add-On Toppings:	la, Fresh Basil ozzarella, Orega ons, Taleggio Cl eek, Truffle Tar Sauce, Red On	no neese, Sage tufata, Burrata ion, Fennel Pollen	\$3.00	\$15.00 \$17.00 \$18.00 \$17.00
Margherita, Tomato Sauce, Mozzarel Hobb's Pepperoni, Tomato Sauce, Mo Butternut Squash, Caramelized Onic Organic Brown Beech Mushroom, L. Housemade Fennel Sausage, Tomato  Add-On Toppings: Di Stefano Burrata alla Panna	la, Fresh Basil ozzarella, Orega ons, Taleggio Cl eek, Truffle Tar Sauce, Red On \$3.50	ano neese, Sage tufata, Burrata ion, Fennel Pollen Spanish Boquerones	\$3.00 \$2.00	\$15.00 \$17.00 \$18.00 \$17.00
Margherita, Tomato Sauce, Mozzarel Hobb's Pepperoni, Tomato Sauce, Mo Butternut Squash, Caramelized Onic Organic Brown Beech Mushroom, L. Housemade Fennel Sausage, Tomato  Add-On Toppings: Di Stefano Burrata alla Panna Hobb's Pepperoni	la, Fresh Basil ozzarella, Orega ons, Taleggio Cl eek, Truffle Tar Sauce, Red On \$3.50 \$2.50	noo neese, Sage tufata, Burrata ion, Fennel Pollen Spanish Boquerones Farm Fresh Soft Cooked Egg	\$2.00	\$15.00 \$17.00 \$18.00 \$17.00
Margherita, Tomato Sauce, Mozzarel Hobb's Pepperoni, Tomato Sauce, Mo Butternut Squash, Caramelized Onic Organic Brown Beech Mushroom, L Housemade Fennel Sausage, Tomato  Add-On Toppings:  Di Stefano Burrata alla Panna Hobb's Pepperoni Apple Smoked Bacon	la, Fresh Basil ozzarella, Orega ons, Taleggio Cl eek, Truffle Tar Sauce, Red On \$3.50 \$2.50 \$2.50	no neese, Sage tufata, Burrata ion, Fennel Pollen Spanish Boquerones Farm Fresh Soft Cooked Egg Organic Brown Beech Mushrooms	\$2.00	\$15.00 \$17.00 \$18.00 \$17.00
Margherita, Tomato Sauce, Mozzarel Hobb's Pepperoni, Tomato Sauce, Mo Butternut Squash, Caramelized Onic Organic Brown Beech Mushroom, L Housemade Fennel Sausage, Tomato  Add-On Toppings:  Di Stefano Burrata alla Panna Hobb's Pepperoni Apple Smoked Bacon  NIGHTLY DINNER SPECIALS	la, Fresh Basil ozzarella, Orega ons, Taleggio Cl eek, Truffle Tar Sauce, Red On \$3.50 \$2.50 \$2.50 (starting at 4:0	nno neese, Sage tufata, Burrata ion, Fennel Pollen Spanish Boquerones Farm Fresh Soft Cooked Egg Organic Brown Beech Mushrooms	\$2.00	\$15.00 \$17.00 \$18.00 \$17.00
Margherita, Tomato Sauce, Mozzarel Hobb's Pepperoni, Tomato Sauce, Mo Butternut Squash, Caramelized Onic Organic Brown Beech Mushroom, L Housemade Fennel Sausage, Tomato  Add-On Toppings: Di Stefano Burrata alla Panna Hobb's Pepperoni Apple Smoked Bacon  NIGHTLY DINNER SPECIALS  Mary's 1/2 Chicken from the Brick Company of the State of the S	la, Fresh Basil ozzarella, Orega ons, Taleggio Cl eek, Truffle Tar Sauce, Red On \$3.50 \$2.50 \$2.50 (starting at 4:0 oven, Creamy N	nno neese, Sage tufata, Burrata ion, Fennel Pollen Spanish Boquerones Farm Fresh Soft Cooked Egg Organic Brown Beech Mushrooms	\$2.00	\$15.00 \$17.00 \$18.00 \$17.00
Margherita, Tomato Sauce, Mozzarel Hobb's Pepperoni, Tomato Sauce, Mo Butternut Squash, Caramelized Onic Organic Brown Beech Mushroom, L. Housemade Fennel Sausage, Tomato  Add-On Toppings: Di Stefano Burrata alla Panna Hobb's Pepperoni Apple Smoked Bacon  NIGHTLY DINNER SPECIALS  Mary's 1/2 Chicken from the Brick Con Potatoes, Market Vegetables	la, Fresh Basil ozzarella, Orega ons, Taleggio Cl eek, Truffle Tar Sauce, Red On \$3.50 \$2.50 \$2.50 (starting at 4:0 oven, Creamy N & Pan Gravy	nooneese, Sage tufata, Burrata ion, Fennel Pollen  Spanish Boquerones Farm Fresh Soft Cooked Egg Organic Brown Beech Mushrooms 0 p.m.) Mashed	\$2.00 \$4.00	\$15.00 \$17.00 \$18.00 \$17.00
Margherita, Tomato Sauce, Mozzarel Hobb's Pepperoni, Tomato Sauce, Mo Butternut Squash, Caramelized Onic Organic Brown Beech Mushroom, L Housemade Fennel Sausage, Tomato  Add-On Toppings: Di Stefano Burrata alla Panna Hobb's Pepperoni Apple Smoked Bacon  NIGHTLY DINNER SPECIALS  Mary's 1/2 Chicken from the Brick C Potatoes, Market Vegetables of Spicy Braised Duroc Pork Shoulder,	la, Fresh Basil ozzarella, Orega ons, Taleggio Cl eek, Truffle Tar Sauce, Red On \$3.50 \$2.50 \$2.50 (starting at 4:0 oven, Creamy N & Pan Gravy Roasted Pepper	nno neese, Sage tufata, Burrata ion, Fennel Pollen  Spanish Boquerones Farm Fresh Soft Cooked Egg Organic Brown Beech Mushrooms 0 p.m.) Mashed rs, Pimenton, Creamy Polenta, Gremol	\$2.00 \$4.00	\$15.00 \$17.00 \$18.00 \$17.00 \$21.00 \$23.00
Margherita, Tomato Sauce, Mozzarel Hobb's Pepperoni, Tomato Sauce, Mo Butternut Squash, Caramelized Onic Organic Brown Beech Mushroom, L. Housemade Fennel Sausage, Tomato  Add-On Toppings: Di Stefano Burrata alla Panna Hobb's Pepperoni Apple Smoked Bacon  NIGHTLY DINNER SPECIALS  Mary's 1/2 Chicken from the Brick Control Potatoes, Market Vegetables of Spicy Braised Duroc Pork Shoulder, Organic Baia Spelt Pasta, Roasted Br	la, Fresh Basil ozzarella, Orega ons, Taleggio Cl eek, Truffle Tar Sauce, Red On \$3.50 \$2.50 \$2.50 (starting at 4:0 oven, Creamy N & Pan Gravy Roasted Pepper	neese, Sage tufata, Burrata ion, Fennel Pollen  Spanish Boquerones Farm Fresh Soft Cooked Egg Organic Brown Beech Mushrooms  0 p.m.) Mashed  rs, Pimenton, Creamy Polenta, Gremol Butternut Squash, Wilted Kale	\$2.00 \$4.00	\$15.00 \$17.00 \$18.00 \$17.00 \$17.00 \$21.00 \$23.00 \$18.00
Margherita, Tomato Sauce, Mozzarel Hobb's Pepperoni, Tomato Sauce, Mo Butternut Squash, Caramelized Onic Organic Brown Beech Mushroom, L. Housemade Fennel Sausage, Tomato  Add-On Toppings: Di Stefano Burrata alla Panna Hobb's Pepperoni Apple Smoked Bacon  NIGHTLY DINNER SPECIALS  Mary's 1/2 Chicken from the Brick Control Potatoes, Market Vegetables of Spicy Braised Duroc Pork Shoulder, Organic Baia Spelt Pasta, Roasted Brick Grilled Arctic Char, Heirloom Toma	la, Fresh Basil ozzarella, Orega ons, Taleggio Cl eek, Truffle Tar Sauce, Red On \$3.50 \$2.50 \$2.50 (starting at 4:0 oven, Creamy N & Pan Gravy Roasted Pepper ussels Sprouts, to Panzanella, N	neese, Sage tufata, Burrata ion, Fennel Pollen  Spanish Boquerones Farm Fresh Soft Cooked Egg Organic Brown Beech Mushrooms  0 p.m.) Mashed  s, Pimenton, Creamy Polenta, Gremol Butternut Squash, Wilted Kale Nicoise Olives, Capers, Pesto	\$2.00 \$4.00	\$15.00 \$17.00 \$18.00 \$17.00 \$17.00 \$21.00 \$23.00 \$18.00 \$22.00
Margherita, Tomato Sauce, Mozzarel Hobb's Pepperoni, Tomato Sauce, Mo Butternut Squash, Caramelized Onic Organic Brown Beech Mushroom, L. Housemade Fennel Sausage, Tomato  Add-On Toppings: Di Stefano Burrata alla Panna Hobb's Pepperoni Apple Smoked Bacon  NIGHTLY DINNER SPECIALS  Mary's 1/2 Chicken from the Brick Control Potatoes, Market Vegetables of Spicy Braised Duroc Pork Shoulder, Organic Baia Spelt Pasta, Roasted Br	la, Fresh Basil ozzarella, Orega ons, Taleggio Cl eek, Truffle Tar Sauce, Red On \$3.50 \$2.50 \$2.50 (starting at 4:0 oven, Creamy N & Pan Gravy Roasted Pepper ussels Sprouts, to Panzanella, N	neese, Sage tufata, Burrata ion, Fennel Pollen  Spanish Boquerones Farm Fresh Soft Cooked Egg Organic Brown Beech Mushrooms  0 p.m.) Mashed  s, Pimenton, Creamy Polenta, Gremol Butternut Squash, Wilted Kale Nicoise Olives, Capers, Pesto	\$2.00 \$4.00	\$15.00 \$17.00 \$18.00 \$17.00 \$17.00 \$21.00 \$23.00 \$18.00

A la Carte Dinner Sides \$8.00/pint

Mashed Potatoes Farmer's Market Vegetables Creamy Polenta

## **BAKERY PICNIC PROVISIONS**

Breakfast		Fulton Valley Chicken Tenders	\$13.50/#
Cornmeal-Cherry Scone Orange-Apricot Scone	\$3.50 \$3.50	Hearst Ranch Grass Fed Meatballs	\$14.00/#
Summer Kitchen Quiche Kougin Amann Hog's Pretzel	\$4.25 \$4.25 \$4.00	SMALL PICNIC SALADS \$11.99/#	
	7	Curried Chicken Salad Broccoli, Pine Nuts, Parmesan	
Cookies Peanut Butter	\$2.50	Quinoa, Corn, Peppers,	
Chocolate Chip	\$2.50	Roasted Peppers, Lime, Cumin	
Chocolate Dipped Coconut Macaroon	\$2.50		
Valrhona-Chocolate Brownie	\$4.25	Orzo Pasta Salad, Roasted Peppers, Feta	
Individual Tarts		Cheese, Pickled Onions	
Chocolate Ganache Tart	\$4.75	Cucumber, Cherry Tomato, Yellow	Peppers,
Lemon Tart	\$4.75	Pickled Onions	**
Carrot Cake with Lemon Cream Cheese Frosting	\$4.75	Roasted Cauliflower wth Saffron, C	urrants
Cupcakes		and Almonds  Trio of Picnic Salads on Star Route O	raanic
Valrhona Chocolate with Cream Cheese	\$3.50	Greens	\$14.00
Vanilla Bean Cupcakes with Summer Berry Jam	\$3.50 \$3.50	Greens .	φ1 1.00
Coconut Cupcakes with Coconut Cream Mini Cupcakes	\$3.30	BEVERAGES	
Willi Supeukes	Ψ2.00	DEVERAGES	
		Clover Milk	\$2.50
		House Made Mojito Fruit Soda	\$3.00
Individual Desserts		Gattonelli Tomato Juice	\$3.00
Seasonal Jam Jar Pies	\$8.00	Assorted Izze Sparkling Soda	\$3.50
Jam Jar Pot de Creme	\$8.00	Assorted Organic Honest Iced Tea	\$3.50

PICK-	-UP	OR	DER	S

Call ahead to place orders. (510) 981-0538

## **CATERING**

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summerkitchenbakeshop@gmail.com

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