

SALADS

Summer House Salad Organic Baby Greens, Golden Beets, Garbanzo Beans, Cucumbers, Balsamic Vinaigrette	Add Avocado, Crispy or Roasted Chicken	\$2.50 each	\$9.50
Lacinato Kale Caesar Salad with Acme Sourdough Croutons, Grana Padano Cheese	Add Avocado, Crispy or Roasted Chicken	\$2.50 each	\$10.50
Wild Arugula & Frisee Salad, Blood Orange Shaved Fennel, Sonoma Goat Cheese, Candied Pumpkin Seeds, Champagne Vinaigrette			\$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 available seasonal ingredients. \$8.00/pint

SANDWICHES (all sandwiches made with Organic Acme Bread, House Made Mayonnaise)

Made to Order Sandwiches

Apple Smoked Bacon, Avocado, Piquillo Pepper, Wild Arugula, Mustard-Mayo	\$12.50
Mary's Crispy Chicken, Caraway-Mustard Slaw, House Made Pickles, Aioli	\$12.50
Organic, Grass-Fed Beef Burger, Blue Cheese, Caramelized Onions, House Made Pickles, Wild Arugula	\$12.75

Pre-Made Sandwiches (while available)

Diestel Turkey, Onion-Cranberry Marmalade, Provolone, Lemon Aioli, Poppy Seed Kaiser Bun	\$9.50
Organic Egg Salad with Chives, Acme Sourdough	\$8.50

PIZZA (all pizza can be partially baked for carry-out)

Margherita, Tomato, Mozzarella, Fresh Basil	\$14.50
Hobb's Pepperoni, Tomato, Mozzarella, Oregano	\$15.00
Asparugs, Spring Garlic, Pesto, Fontina, Wild Arugula	\$17.00
Organic Brown Beech Mushroom, Leek, Truffle Tartufata, Burrata	\$18.00
Housemade Fennel Sausage, Tomato, Red Onion, Fennel Pollen	\$17.00

Add-On Toppings:

Di Stefano Burrata alla Panna	\$3.50	Spanish Boquerones	\$3.00
Hobb's Pepperoni	\$2.50	Farm Fresh Soft Cooked Egg	\$2.00
Apple Smoked Bacon	\$2.50	Organic Brown Beech Mushrooms	\$4.00

NIGHTLY DINNER SPECIALS (starting at 4:00 p.m.)

Mary's 1/2 Chicken from the Brick Oven, Creamy Mashed Potatoes, Market Vegetables & Pan Gravy	\$21.00
Cumin Rubbed Flank Steak, Roasted Yukon Gold Potatoes, Maitre d'Hotel Butter	\$23.00
Organic Baia Spelt Pasta, Asparagus, Spring Peas, Fava Beans, Parmesan, Wild Arugula	\$18.00
Grilled Arctic Char, Spring Pea Risotto, Wilted Greens, Tarragon-Lemon Butter	\$22.00
Organic Spaghetti with Organic Grass Fed Meatballs, Cheese, Basil	\$20.00

A la Carte Dinner Sides

\$8.00/pint

Mashed Potatoes
Farmer's Market Vegetables
Creamy Polenta

Additional Add-Ons: \$1.00 Veg Only, Extra Pickles, Aioli, Vinaigrette, Dressing, Olive Oil, Sauce,

BAKERY

BREAKFAST

Cornmeal-Cherry Scone	\$3.50
Orange-Apricot Scone	\$3.50
Summer Kitchen Quiche	\$4.25
Kougin Amann	\$4.25
Hog's Pretzel	\$4.00

COOKIES

Peanut Butter	\$2.50
Chocolate Chip	\$2.50
Chocolate Dipped Coconut Macaroon	\$2.50
Valrhona-Chocolate Brownie	\$4.25

INDIVIDUAL TARTS

Chocolate Ganache Tart	\$4.75
Lemon Tart	\$4.75
Carrot Cake with Lemon Cream Cheese Frosting	\$4.75

CUPCAKES

Valrhona Chocolate with Cream Cheese	\$3.50
Vanilla Bean Cupcakes with Summer Berry Jam	\$3.50
Coconut Cupcakes with Coconut Cream	\$3.50
Mini Cupcakes	\$2.00

INDIVIDUAL DESSERTS

Seasonal Jam Jar Pies	\$8.00
Jam Jar Pot de Creme	\$8.00

PICNIC PROVISIONS

Fulton Valley Chicken Tenders \$13.50/#

Hearst Ranch \$14.00/#
Grass Fed Meatballs

SMALL PICNIC SALADS
\$11.99/#

Curried Chicken Salad
Broccoli, Pine Nuts, Parmesan

Quinoa, Corn, Peppers,
Roasted Peppers, Lime, Cumin

Orzo Pasta Salad, Roasted Peppers, Feta
Cheese, Pickled Onions

Cucumber, Cherry Tomato, Yellow Peppers,
Pickled Onions

Roasted Cauliflower wth Saffron, Currants
and Almonds

*Trio of Picnic Salads on Star Route Organic
Greens \$14.00*

BEVERAGES

Clover Milk \$2.50

House Made Mojito Fruit Soda \$3.00

Gattonelli Tomato Juice \$3.00

Assorted Izze Sparkling Soda \$3.50

Assorted Organic Honest Iced Tea \$3.50

PICK-UP ORDERS

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

CATERING

Call us about catering your next
meeting or cocktail party:
(510) 981-0538
or email us at:
summerkitchenbakeshop@gmail.com

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