

[big bottom **BISCUITS**]

the “**biscuit**” with

butter + jam \$4  
mascarpone + honey \$5  
biscuit + gravy \$6  
add bacon \$3 + hardboiled egg +\$2

**sea biscuit \$10.50**

*smoked salmon, crème fraiche, pickled onions + capers, served with organic mixed greens in house-made vinaigrette*

**ham + cheddar biscuit \$9**

*Black forest ham, melted cheddar served warm with organic mixed greens in house-made vinaigrette*

**specialty biscuit \$3.75**

see the daily selections

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**[BREAKFAST]**

*served till 11am*

The “hangover” \$10

*black forest ham, havarti, hardboiled egg, served toasty warm on ciabatta with stone ground mayo-mustard*

Bacon-brekky panino \$10

*zoe’s bacon, hardboiled egg, cheddar, spinach, garlic aioli, warmed and pressed on ciabatta*

The veggie sando \$10

*Spinach, grilled peppers + onions, hardboiled egg, havarti, pesto, garlic aioli, served toasty warm on ciabatta*

Fruit, yogurt, granola bowl \$9

*Strauss’ organic greek yogurt, seasonal fruit compote, house-made granola, agave syrup*

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***SANDWICHES***

*All sandwiches served with organic green salad.*

parson jones \$12

garlic+herb roasted turkey, havarti, arugula, garlic aioli and house-made jalapeño jam on soft French roll

colonel armstrong \$13

curried chicken salad with currants, cashews and apple, garlic aioli on warm brioche with greens

smashed chickpea + artichoke \$12

smashed chickpea + artichoke spread, feta, garlic aioli, dressed arugula on toasted ciabatta

lumber jack \$12

roast beef, shallot jam, jack cheese, arugula, horseradish aioli on ciabatta

prosciutto + fig \$12

prosciutto, provolone, garlic aioli, fig jam + arugula pressed on ciabatta

cubano \$12

black forest ham, herbed turkey, house-made pickles, jack cheese, spicy Mendocino mustard spread, garlic aioli warmed and pressed on a french roll

the Gvilly \$12

roast beef, provolone cheese, grilled peppers + onions, garlic aioli warmed and pressed on ciabatta

not your mama’s grilled cheese \$9

melted jack + provolone cheeses, pesto, garlic aioli warmed and pressed on ciabatta  
add ham + \$3

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**“SALADS AND SUCH”**

curry chicken salad \$13

our yummy curry chicken over organic mixed greens, cucumbers, radish, spiced pepitas, feta cheese, tossed in cumin vinaigrette

chickpea salad \$12

our yummy chickpea artichoke spread, organic mixed greens tossed in champagne vinaigrette, cucumber, radish, spiced pepitas + feta cheese

just greens \$9

mixed greens, radish, cucumber + champagne vinaigrette

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*mezze plate \$11.50*

*a delish plate to share or make as your meal  
daily hummus + spreads, salad, feta, olives and crostini*

**SOUP OF THE DAY** cup \$3 / bowl \$6

**House-made case salads**

½ pint \$4 / pint \$8

**[big bottom market]**

est. 2011 Guerneville, CA