

SALADS

Dailey Method Salad, Roasted Chicken, Golden Beets, Cucumbers Chick Peas, Whole Grain Mustard Vinaigrette	\$8.75
Blood Orange, Shaved Fennel, Sonoma Goat Cheese, Wild Arugula, Candied Pepitas, Balsamic Vinaigrette	\$9.50
Frisee Salad, Fuyu Persimmon, Pomegranate, Shaved Ricotta Salata, Sherry Vinaigrette	\$9.50

SOUP

We offer one soup each day based on locally available seasonal ingredients. \$5.50/pint

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

Apple Smoked Bacon, Piquillo Peppers, Avocado, Wild Arugula, Mustard-Mayo	\$9.25
Crispy Chicken Caraway-Mustard Slaw, House Made Pickles, Aioli	\$9.25
Diestel Turkey, Onion-Cranberry Marmalade, Provolone, Lemon Aioli, Poppy Seed Kaiser Bun	\$7.50
Sicilian Tuna Salad, Olives, Capers, Fennel, Lemon Mayonnaise	\$8.50
Hearst Ranch Burger, Blue Cheese, Caramelized Onions, House Made Pickles, Wild Arugula	\$9.50
Organic Egg Salad with Chives	\$7.50

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

Margherita, Crushed Tomato, Fresh Basil	\$10.99
Hobb's Pepperoni, Tomato, Mozzarella, Oregano	\$12.99
Fingerling Potatoes, Braised Leeks, Truffle Tartufata, Burrata	\$15.99
Butternut Squash, Caramelized Onions, Taleggio, Brown Butter, Sage	\$14.99
Housemade Fennel Sausage, Tomato, Red Onion, Fennel Pollen	\$13.99

Add-On Toppings:

Di Stefano Burrata alla Panna	\$2.00	Spanish Boquerones	\$1.50
Hobb's Pepperoni	\$1.50	Organic Soft Cooked Egg	\$1.00

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

Organic Half Chicken from the Brick Oven, Mashed Potatoes, Market Vegetables, Pan Gravy	\$14.50
Organic Becker Lane Braised Pork Shoulder, Slow Cooked Cabbage and Bacon, Anson Mills Polenta	\$14.50
Baia Whole Wheat Spelt Pasta, Roasted Parsnips, Delicata Squash, Lacinato Kale, Sage	\$13.50
Grilled Arctic Char, Braised Fennel, Frisee, Shaved Fuyu Persimmon, Black Olive Tapenade	\$16.75
Organic Spaghetti with Hearst Ranch Meatballs	\$13.50

A la Carte Dinner Sides

\$5.50/pint

Mashed Potatoes
Anson Mills Creamy Polenta
Farmer's Market Vegetables

BAKERY

BREAKFAST

Cornmeal-Cherry Scone	\$3.25
Orange-Apricot Scone	\$3.25
Summer Parfait with Strauss Organic Yogurt, Our House Made Granola and Berries	\$4.50
Summer Quiche	\$3.50
Grilled Acme Bread with Blue Chair Fruit Preserve	\$3.50
Modern Coffee Cake with Chocolate Chips	\$3.25

COOKIES

Peanut Butter	\$2.00
Chocolate Chip	\$2.00
Chocolate Dipped Coconut Macaroon	\$1.50
Valrhona Brownie	\$2.25

SLICE LOAF CAKE

Valrhona Chocolate Marble Loaf	\$3.25
Citrus Loaf with Berrins and Lemon Glaze	\$3.25
Carrot Cake with Lemon Cream Cheese Frosting	\$3.25

CUPCAKES

Valrhona Chocolate with Cream Cheese	\$2.99
Vanilla Bean Cupcakes with Summer Berry Jam	\$2.99
Coconut Cupcakes with Coconut Cream	\$2.99

PICNIC PROVISIONS

Fulton Valley Chicken Tenders	\$10.99/#
Hearst Ranch Grass Fed Meatballs	\$10.99/#

SMALL SUMMER SALADS

Curried Chicken Salad	\$10.50/#
Broccoli, Pine Nuts, Parmesan	\$9.99/#
Farro, Walnuts and Ricotta Salata	\$9.99/#
Braised Leeks, Oregano Orzo Pasta Salad, Roasted Peppers, Feta Cheese, Pickled Onions	\$9.99/#
Cucumber, Cherry Tomato, Yellow Peppers, Pickled Onions	\$9.99/#
Roasted Delicata Squash, Brussels Sprouts, Toasted Pecans, Maple Vinaigrette	\$9.99/#

Trio of Picnic Salads on Star Route Organic Greens	\$10.50 ea.
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BEVERAGES

Blue Bottle Bella Donovan Coffee	\$2.75
Numi Organic Tea	\$2.00
Orange Juice	\$2.50
Clover Milk	\$1.50
House Made Mojito Fruit Soda	\$2.00
Boylan Ginger Ale	\$2.50
Boylan Root Beer	\$2.50
Assorted Izze Sparkling Juice	\$2.50
Assorted Honest Tea Iced Tea	\$2.50

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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