
SANDWICHES AND SUCH

11:30 a.m. - 6 p.m.

ALL NATURAL TURKEY AND FRESH MOZZARELLA PANINI
tarragon aioli, baby spinach, tomato basil tapenade, fresh mozzarella,
sprouted wheat berry bread ~ \$12.75

CHEESE AND APPLE TOAST 
fig chutney, green apple, brie and white cheddar,
baby spinach, ciabatta bread ~ \$11.50

BLT
Niman Ranch maple bacon, vine-ripened tomato, artisan greens,
tarragon aioli, toasted Stone Ground Bakery nine-grain bread
~ \$12.25

OPEN FACE ALBACORE TUNA MELT
Gold Creek Farms cumin spiced cheddar,
vine-ripened tomato, cracked grain mustard,
sprouted wheat berry bread ~ \$13.25

ADDITIONS:

MAPLE PEPPER BACON ~ \$3.50

GUACAMOLE or AVOCADO ~ \$3.25

VINE-RIPENED TOMATO ~ \$3.00


GLUTEN-FREE BREAD AVAILABLE

 gluten-free option available  vegetarian option available  vegan option available

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
(not produced in a vegetarian, vegan or gluten-free environment)


STARTERS AND SALADS


11:30 a.m. - 6 p.m.

DEER VALLEY TURKEY CHILI 
salsa fresca, cheddar, sour cream ~ \$9.75

SOUP DU JOUR ~ WILD MUSHROOM  
parmesan toast ~ \$9.75

BEET HUMMUS 
English cucumbers, flaxseed crackers ~ \$8.75


DVGC NACHOS 
Oomph! spiced tortilla chips, salsa fresca, shaved radish, black beans,
pickled jalapeño, sour cream, scallion, cotija, cheddar cheese ~ \$10.25
add: Deer Valley Turkey Chili ~ \$4.00

DVGC CHOPPED SALAD 
all natural smoked turkey, toasted almonds, maple pepper bacon,
green apple, blue cheese, honey dijon vinaigrette ~ \$16.75

CAESAR
romaine, Copper Moose Farms greens,
parmesan frico, lemon garlic dressing, flaxseed crackers ~ \$9.75

COPPER MOOSE FARM MIXED GREENS 
vine-ripened tomato, quinoa, feta cheese, pickled Spanish red onions,
honey dijon vinaigrette, flaxseed cracker ~ \$9.75

ADDITIONS:

RICE FLOUR TEMPURA SHRIMP  ~ \$7.25
CHICKEN SALAD or CHICKEN BREAST ~ \$7.75
TUNA SALAD ~ \$6.75 AVOCADO ~ \$3.25 BEET HUMMUS ~ \$2.75

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DVGC SPECIALTIES

11:30 a.m. - 6 p.m.

SHRIMP TACOS

rice flour tempura shrimp, mango aioli, mixed micro greens, pickled Spanish red onion, artisan lettuce, green apple, toasted cashews, white corn tortillas ~ \$13.75

DVGC CHICKEN SALAD

~on choice of~

artisan lettuce, whole wheat wrap, toasted ciabatta
roasted chicken breast, fresh herbs, dried cranberries,
toasted almonds, celery, baby spinach, dijon lemon aioli ~ \$13.75

CHICKEN TACO PLATE

pasilla chili braised chicken, citrus cilantro slaw, cotija, guacamole, shaved radish, pickled jalapeño, white corn tortilla ~ \$15.25

CHEESE PIZZETTA

housemade tomato sauce, provolone, fresh mozzarella ~ \$10.50
add: sautéed wild mushrooms or pepperoni ~ \$1.50

KIDS' BENTO BOX

CHOICE OF PROTEIN:

TEMPURA FRIED SHRIMP 

MINI MEATBALL ~ ROASTED CHICKEN

includes fresh berries, avocado, cucumber sticks,
black olives, white cheddar, sliced melon ~ \$11.75

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