

FRESH SALADS & SOUPS

The Maven's salads are served with house baked bread.
Top your salad with a grilled free farmed chicken breast for \$4.50
Add braised tofu strips for \$2



KITCHEREE

Cup \$6 Bowl \$8

The famous soup from India with basmati rice, fresh vegetables, mung beans and spices topped with fresh sprouts and served with house baked bread



SOUP of the DAY

Cup \$5 Bowl \$7

Please see our specials for today's selection. Served with house baked bread



BABY GREENS SALAD

Small \$6 Large \$9

Fresh baby field greens, cucumber, shaved red onion and locally grown tomato with roasted garlic balsamic vinaigrette



CAESAR SALAD

\$11

Fresh chopped romaine lettuce hearts tossed with our Caesar dressing and topped with homemade croutons, capers and shaved Romano cheese. *Add anchovies for \$1.25*



GREEK SALAD

\$12

Fresh romaine lettuce, tender baby spinach, marinated roasted red peppers, Kalamata olives, red onion, cucumbers, ripe locally grown tomatoes and feta cheese tossed in our lemon feta dressing



TOMATO AND FRESH MOZZARELLA SALAD

\$12

Red and yellow locally grown tomato wedges, fresh mozzarella, pesto, Kalamata olives, extra virgin olive oil, Australian Murray River salt and balsamic vinegar reduction

CHIPOTLE CHICKEN SALAD

\$13

Crisp romaine lettuce and fresh baby greens tossed with orange chipotle vinaigrette and topped with your choice of herb marinated free range chicken breast or braised tofu, shaved red onions, queso fresco, tomatoes and avocado



GOAT CHEESE, POACHED CHERRIES AND SHALLOTS

\$13

Tender baby field greens with almond encrusted goat cheese, sherry poached dried cherries, frizzled shallots, caramelized pecans and sherry wine vinaigrette

NICOISE TUNA SALAD

\$15

Seared Ahi tuna filet atop fresh baby field greens with blanched haricot verts, wedges of hardboiled egg, ripe locally grown tomatoes, new potatoes, marinated roasted red peppers, capers and an assortment of olives with Dijon herb vinaigrette dressing

**“Las cosas claras y el chocolate espeso.”
(Ideas should be clear and chocolate thick.)**

Spanish proverb

ROMAN STYLE PIZZA

Rustic hand crafted pizza with the finest toppings, slow cooked sauce and a thin bubbly crust



MARGHERITA

\$10

Homemade tomato sauce, mozzarella and fresh basil



PEPPERONI

\$12

The finest pepperoni, homemade tomato sauce and mozzarella. Vegetarian pepperoni available



THE ARTICHOKE

\$12

Artichoke hearts, roasted garlic, roasted red peppers, mozzarella and homemade tomato sauce



MEDITERRANEAN

\$12

Kalamata olives, feta cheese, baby spinach, shaved red onions, sun dried tomatoes, mozzarella and homemade tomato sauce



PESTO

\$12

Fresh basil pesto, sun dried tomatoes and fresh roma tomatoes, mozzarella and Romano cheeses

CHIPOTLE SHRIMP

\$14

Chipotle seared shrimp, red onion, goat cheese, mozzarella and homemade tomato sauce with fresh cut oregano

BUILD YOUR OWN PIZZA

\$9

Gourmet Toppings \$2: Artichoke hearts, Kalamata olives, sun-dried tomatoes, pesto, feta cheese, roasted garlic, roasted red peppers, pepperoni, vegetarian pepperoni

Grilled Chicken \$4.50

Regular Toppings \$1: Mushrooms, green chile, red onions, pineapple, capers, parmesan cheese, smoked mozzarella, spinach, tomatoes

LUNCH COMBOS



SALAD and SANDWICH

\$11

Our fresh baby greens salad with roasted garlic vinaigrette paired with the half sandwich of your choice



SOUP and SALAD

Cup \$10

Bowl \$12

Our fresh baby greens salad with roasted garlic vinaigrette paired with the soup of the day and freshly baked bread



SOUP and SANDWICH

Cup \$10

Bowl \$12

Our award winning soup of the day paired with the half sandwich of your choice

Save our planet. . .It's the only one with chocolate!

DELI SANDWICHES

Sandwiches are served with your choice of the Maven's fresh coleslaw or kettle chips & dill pickle.
Substitute garlic rosemary fries or a salad of fresh baby greens for an additional \$2

MAVEN'S TUNA SALAD CROISSANT

\$10

A classic tuna salad with celery, red onion and mayonnaise served on a fresh Maven croissant garnished with crisp romaine lettuce, locally grown tomatoes and shaved red onion



MAVEN'S VEGGIE BAGUETTE

\$11

Herbed goat cheese, fresh baby greens, shaved red onion, thin sliced cucumber, locally grown tomato, roasted red peppers and alfalfa sprouts and homemade marinated jalapeño on a toasted freshly baked seeded baguette. Excellent without cheese for our vegan friends



TURKEY AND SWISS

\$11

Your choice of thinly sliced turkey or vegetarian turkey, Swiss cheese, lettuce, ripe locally grown tomatoes, green chile, Dijon mustard and mayonnaise on our fresh baked sourdough. Add avocado for \$1



LA CORTONA

\$12

Thick sliced fresh mozzarella, pesto, romaine lettuce, ripe locally grown tomatoes, a sprinkling of extra virgin olive oil and black pepper on our freshly baked focaccia



THE MAVEN'S BLT

\$12

Your choice of applewood smoked bacon or veggie bacon, romaine lettuce and ripe locally grown tomatoes with chipotle aioli and fresh avocado on home baked toasted whole wheat



CALIFORNIA TURKEY

\$12

Your choice of smoked turkey or vegetarian turkey, avocado, Monterey jack cheese, honey mustard dressing, alfalfa sprouts, romaine lettuce and roma tomatoes on freshly baked toasted sourdough



BAJA WRAP

\$12

Grilled herb marinated free range chicken breast, or braised tofu with avocado, queso fresco, crisp romaine lettuce, pickled red onions, fresh cilantro, roma tomatoes and orange chipotle vinaigrette wrapped in home baked flat bread. *(Not available in a salad, soup combo)*

ROAST BEEF AND GOUDA

\$14

Thinly sliced top sirloin roast beef with smoked gouda cheese, locally grown ripe tomato, fresh romaine and shaved red onion with Dijon-horseradish sauce on home baked sourdough

SMOKED SALMON BIALY

\$14

Smoked Atlantic salmon, locally grown tomato, cream cheese dill spread, shaved red onion, capers, cracked black pepper and Australian Murray River salt served on a freshly baked bialy. *(Not available in a salad, soup combo)*

There is nothing better than a good friend, except a good friend with chocolate.

GRILLED SANDWICHES

Sandwiches are served with your choice of the Maven's fresh coleslaw or kettle chips & dill pickle.
Substitute garlic rosemary fries or a salad of fresh baby greens for an additional \$2



THE MAVEN BURGER

\$10

Free range, grass fed Harris Ranch burger (or veggie burger) with lettuce, red onion and ripe locally grown tomato on our homemade sesame seed bun. Choose from the following toppings: Applewood smoked bacon \$1.50, Veggie bacon \$1, Sauteed Portobello mushrooms \$1, Swiss or blue cheese \$1, Vermont cheddar \$2, Avocado \$1, Caramelized onions \$.50, Green chile \$.50 (*Not available as a combo*)



THE MAVEN'S REUBEN

\$12

The classic sandwich made modern with your choice of corned beef, smoked turkey, vegetarian pastrami, or vegetarian turkey with Swiss cheese, sauerkraut, mustard and our tangy sauce on freshly baked light rye (*Not available in salad, soup combo*)



MEDITERRANEAN MELT

\$11

Marinated artichoke hearts, red bell peppers, kalamata olives, capers, red onions, roasted garlic and provolone cheeses melted open face onto a freshly baked baguette



GALISTEO GRILL

\$13

Your choice of free range grilled chicken breast or braised tofu with smoked mozzarella, chipotle aioli, ripe locally grown tomatoes, shaved red onions and crisp romaine lettuce on a freshly baked caramelized onion roll (*Not available in salad, soup combo*)



PORTOBELLO MELT

\$12

Grilled strips of Portobello mushroom, provolone cheese, oven roasted red peppers, shaved red onions, ripe locally grown tomatoes and chipotle aioli grilled on freshly baked sourdough



HAM and BRIE

\$12

Melted brie baked with your choice of thinly sliced naturally raised ham from Niman Ranch or grilled Portobello mushrooms, caramelized apples, shaved red onion, baby spinach, balsamic vinegar reduction and honey mustard on freshly baked sourdough bread

STEAK AU POIVRE

\$14

Your choice of thinly sliced top sirloin steak or vegetarian steak seared on the grill with sherry, cracked black pepper, caramelized onions, poblano chiles and aged provolone served on a toasted baguette (*Not available in salad, soup combo*)

Breaking chocolate into tiny bits splits the calories rendering them harmless



The Maven's pledge of healthy and delicious food:

- No artificial flavors, preservatives or synthetic additives
- Hormone free chicken, beef, ham and eggs
- Unbleached, non-brominated regionally grown flours
- GMO free certification obtained on many ingredients
- French fries cooked exclusively in polyunsaturated canola oil
- Seasonal fresh ingredients from local producers as often as possible
- No hydrogenated oils. Ever.



Denotes lacto vegetarian items, or where a vegetarian alternative is available. Please inform your server if you are ordering the vegetarian option. Vegan options are also available. Please let your server know if you would like an item prepared vegan. Thank you!

We require a minimum order of \$5 per person between 11 and 3.

An 18% gratuity will be added to parties of 6 or more.

Split plating charge \$1.50









LUNCH MENU



SMALL PLATES

-  **TRIO OF SALSAS with BLUE AND GOLD CHIPS** \$8
Three homemade salsas with freshly cooked hand cut blue and yellow corn tortilla chips
-  **GUACAMOLE with BLUE AND GOLD CHIPS** \$8
Fresh, homemade guacamole with freshly cooked hand cut blue and yellow corn tortilla chips
-  **GARLIC ROSEMARY FRIES** Small \$4 Large \$6
French fried potatoes with fresh rosemary and garlic
- CRAB CAKE with ENDIVE SALAD** \$10
Blue crab with shallots, fennel, sherry, fresh herbs and garlic, pan seared and served with an endive salad and tomato-horseradish vinaigrette
-  **BALSAMIC GLAZED ORANGE with PECANS and MINT** \$9
Thick sliced Valencia oranges, caramelized pecans, fresh mint and balsamic reduction

MAVEN SPECIALTIES

-  **SCALLOP PO' BOY** \$14
Pan-seared bay scallops tossed with homemade citrus remoulade and spicy slaw served on a toasted baguette. Served with homemade chips and pickle
-  **FISH AND CHIPS** \$14
Tempura battered grouper served with truffle fries, coleslaw, malt vinegar and citrus caper remoulade
-  **FLANK STEAK AND WARM SPINACH SALAD** \$14
Marinated and grilled flank steak sliced and served over warm baby spinach, chopped tomato, shaved shallots and crispy matchstick potatoes with mustard vinaigrette
-  **COHO RIVER SALMON** \$16
Grilled salmon served with haricots verts, red potato salad with fresh parmesan, balsamic reduction and a fire-roasted cherry tomato salsa

***Chocolate doesn't make the world go around but it
certainly makes the ride worthwhile!***