

Pesto Bar Café Dinner

*We are committed to using local organic, sustainably farmed everything here
in your/our café... good for Sebastopol... good for our planet.*

starters:

Heirloom Panzanella- local heirloom tomatoes, pan toasted sour dough, feta, & basil - 8.

Little dipper - 2 seasonal pestos served with sliced veggies & toast points - 6.

Mini Skirt Caesar - (*half dressed*) romaine spears, w/ caper pesto crouton-7.

Local greens with raw corn, shredded carrots & toasted almonds in light balsamic-6.

today's soup - cup - 4.5/bowl - 7.

Main courses:

Pasta, Brown Rice, or Quinoa... (your choice) mixed with our pesto of the day and served with local braised organic veggies - 7.

Fresh Fish specially created and presented with seasonal local everything - 9.

4 Cheese Spinach Ravioli in Basil Pesto cream sauce with toasted pine nuts & freshly ground parmesan cheese - 12.

Crispy Chicken Breast topped with our Roasted Red Bell Pepper Pesto, & served with Yukon Gold potatoes, sautéed seasonal veggies - 15.

Filet Mignon with Cabernet reduction, Yukon Gold smashed potatoes, & steamed green beans- 29.

Duck Confit tender, slow roasted Liberty Farms Duck, served with a plum reduction, Yukon gold smashed potatoes & crispy organic baby spinach - 15.

French 'skinny dip' Burger grilled organic lean beef burger, heirloom tomato pesto on sprouted wheat bun made just for us by Village Bakery. comes with french aioli & au jous for 'dipping'... served w/ pesto potato chips-10. add cheese +2. add Niman Ranch bacon +3.
... or bistro style vegetarian burger *served the same great way*

Polenta Napoleon stuffed with local organic mushrooms, baby spinach & feta cheese - 17.

split checks, divided checks, or 5 or more may have 20% added to the bill. refills may be charged. we reserve the right to refuse service for any reason to anyone, at any time.