



Bay View Café

Monday June 12, 2017		
<i>Breakfast Bistro</i>	Ham & Sweet Potato Hash with 2 Poached Eggs & Fresh Frisee Dressed with Local Olive Oil & White Balsamic Vinegar	\$6.50
<i>Taste of Espana</i>	Smoked Pork Loin Medallions, Chimichurri Roasted Brentwood Corn, Charred Broccolini, Walnut Romesco Sauce	\$12.00
<i>Global Vegetarian</i>	Spanish Style Summer Vegetable Ratatouille with Charred Broccolini, Yellow Bomba Rice & Chimichurri Roasted Brentwood Corn	\$9.50
<i>North Beach Deli</i>	Goat Cheese, Sliced Apple & Black Forest Ham on Herbed Focaccia with Sweet Grilled Onions and Wild Arugula	\$9.00
<i>Atomic Grill</i>	Sweet Chili Chicken Stir Fry, Bamboo Shoots, Broccoli, Red Bell Pepper & Pineapple, Garlic & Sesame Fried Rice	\$12.00

Tuesday June 13, 2017		
<i>Breakfast Bistro</i>	Honey Buttered White Corn Grits, 2 Fried Cage Free Eggs & Pork Sausage	\$6.50
<i>American BBQ Series</i>	Santa Barbara Spiced Grilled Grass Fed Tri-Tip, with Creamy Cheddar & Mac 'n' Cheese, Roasted Tri Color Cauliflower.	\$11.00
<i>Vegetarian Entrée</i>	Barley & Kale Risotto Stuffed Portobello Mushroom, Roasted Garlic Brussels Sprouts, Sundried Tomato Cream, Roasted Yellow Corn	\$9.50
<i>North Beach Deli</i>	Fried Eggplant, Basil Pesto & Mozzarella Panini, Sliced Roma Tomato, Wild Arugula, Herbed Focaccia	\$9.00
<i>Atomic Grill</i>	Turkey Meatball Hero, Rustic Marinara & Provolone Cheese on a French Baguette with Hand Cut Kennebec Fries	\$10.00

Wednesday June 14, 2017		
<i>Breakfast Bistro</i>	Shrimp & Avocado Omelette, with Cherry Tomatoes & Onion Sprouts, Hash Brown Potatoes	\$6.50
<i>Taste of India</i>	Tandoori Mahi Mahi with Classic Biryani Rice, Curried Mango & Chili Relish, Fried Brussels Sprouts	\$12.00
<i>Global Vegetarian</i>	Matur Paneer, Paneer Braised with Green Peas, Cilantro Rice, Creamed Garlic Spinach	\$9.50
<i>North Beach Deli</i>	Salt Crust Roast Beef & Walnut Romesco Panini with Swiss Cheese & Wild Arugula on Fresh Ciabatta	\$9.00
<i>Atomic Grill</i>	Caribbean Jerk Shrimp Mofongo, Butter Braised Yams & Plantains, Cilantro Pesto Rice	\$12.00

Thursday June 15, 2017		
<i>Breakfast Bistro</i>	Huevos Rancheros, Sunny Side Up Cage Free Egg, Fried Corn Tortillas, Refried Black Beans, Guajillo Sauce, Sliced Avocado	\$6.50
<i>Asian Street Food</i>	Teriyaki Chicken Donburi, Stir Fried Red Cabbage, Water Chestnut & Shiitake Mushrooms, Steamed Jasmine Rice	\$11.00
<i>Global Vegetarian</i>	Black Bean & Garlic Baked Nigari Tofu Steak, Sweet Chili Bean Thread Noodles, Stir Fried Red Cabbage, Water Chestnut & Shiitake Mushrooms	\$9.50
<i>North Beach Deli</i>	Vietnamese Bahn Mi, Shaved Ham, Pulled Pork, Swiss Cheese, Sour & Spicy Asian Slaw, French Baguette, Sriracha Aioli	\$9.00
<i>Atomic Grill</i>	Sweet & Spicy Chicken Satay, Asian Style Citrus & Chili Slaw, Chilled Sesame Soba Noodles, Soy-Almond Dipping Sauce	\$12.00

Friday June 16, 2017		
<i>Breakfast Bistro</i>	Summer Berry Flapjacks, Triple Stack of Buttermilk Pancakes topped with Wild Berry Compote, 2 Strips of Bacon or Sausage	\$6.50
<i>Fried Chicken Friday!</i>	Our Signature Buttermilk Fried Chicken, Bacon & Tomato Braised Black-eyed Peas, House-made Buttermilk Biscuit with Whipped Honey Butter	\$11.00
<i>Live Well</i>	Cajun Blackened Catfish, Whole Grain Mustard Cream, Apple Cider Braised Collard Greens, Steamed Brown Rice	\$10.00
<i>North Beach Deli</i>	House Smoked Turkey Breast & Pepperjack Torta, Pickled Jalapenos, Sliced Avocado, Roasted Red Bell Peppers & Cilantro Aioli	\$9.00
<i>Atomic Grill</i>	Classic Crab Cakes with Bay Shrimp and Dungeness Crab, Fresh Baby Greens Dressed with Local Olive Oil & White Balsamic Vinegar	\$12.00



EPICUREAN GROUP
the natural choice.

Epicurean Group at Lawrence Berkeley Laboratory

Your General Manager: Lee Walters (Lee@Epicurean-Group.com)
 Your Executive Chef: Ryan Satchwell (Ryan@Epicurean-Group.com)
 Your Catering Supervisor: Brittney Harris (Brittney@Epicurean-Group.com)

We at Epicurean Group are always happy to accommodate dietary needs & restrictions. Please feel free to provide feedback! Thank You

Café Service Hours
Breakfast: 7:30am - 9:30am
Lunch: 11:30am - 2:00pm
Espresso: 7:30am - 3:00pm

Soups
Monday Roasted Garlic & Cauliflower Puree -or- Classic Chicken Noodle
Tuesday Tomato, Kale & Cannellini Bean -or- Bacon & Cheddar Loaded Potato
Wednesday Country Style Spit Pea & Ham -or- Curried Tomato & Eggplant
Thursday Thai Style Red Curry Coconut & Tofu -or- Shrimp Noodle Saimin
Friday New England Style Clam Chowder -or- Spicy Cucumber & Tomato Gazpacho

Deli & Grill Bundles!
Make it a Combo with your Sandwich! Grab a bag of Chips or a side salad from the Deli Bar and a Medium Drink for an additional \$1.50

Promotions
June 14th International Flag Day Come and Celebrate The Flags of the World Atomic Breakfast Every morning from 7:30 am to 9:30 am Fresh, Organic and Healthy

Did You Know?
The Epicurean Group only offers Grass Fed Beef Antibiotic Free Poultry Clover Milk In-House made Soups Cage Free Eggs Monterey Bay Aquarium Sustainable Seafood Dolphin Free Tuna Dressings are from Scratch House Cured Meats Because we care