



# Bay View Café

## Monday August 7, 2017

<i>Breakfast Bistro</i>	Ham, Goat Cheese & Wild Mushroom Omelette, Two Pork Sausage Links & Hash Brown Potatoes	\$6.50
<i>American BBQ Series</i>	Marin BBQ: Free Range BBQ Chicken w/ Watermelon BBQ Sauce, Green Chili and Five Cheese Macaroni, and Braised Sun Valley Farm Greens	\$11.00
<i>Slow Bean Tasting</i>	Heirloom Slow Bean Stew with Fresh Dill & Rich Coconut Cream over Fresh Baby Spinach	\$9.50
<i>North Beach Deli</i>	Spring Pencil Asparagus, Crisp Bacon & Brie Panini with Whole Grain Dijon & Pickled Red Onions	\$9.00
<i>Atomic Grill</i>	Today's Grill Special: Blackened Catfish Louisiana Po'boy w/ Shredded Romaine Lettuce, Sliced Roma Tomato, and House Made Remoulade	\$10.00

## Tuesday August 8, 2017

<i>Breakfast Bistro</i>	Un-Cured Pastrami, Lacinato Kale & Garnet Yam Hash topped with a Sunny Side Up Farm Egg	\$6.50
<i>Taste of Espana</i>	Canary Island Style Ropa Vieja: Grass Fed Braised Beef, Black Bean Dirty Rice, and Chayote Squash	\$11.00
<i>Global Vegetarian</i>	Christopher Ranch Garlic & Jalapeno Mojo Marinated Tofu, Black Bean Dirty Rice, Chayote Squash	\$9.50
<i>North Beach Deli</i>	Grilled Free Range Chicken Gyro Wrap, Roasted Summer Squash, Dill Tzatziki, Sliced Roma Tomatoes & Cucumbers	\$9.00
<i>Atomic Grill</i>	Today's Grill Special: Shaved Milk Fed Pork Loin, Grilled Happy Boy Farms Globe Eggplant, Baby Kale, Italian Salsa Verde, Ciabatta Roll	\$10.00

## Wednesday August 9, 2017

<i>Breakfast Bistro</i>	Toasted English Muffin, Fresh Frisee & Two Poached Cage Free Eggs, Sun Dried Tomato Cream	\$6.50
<i>Spices of India</i>	Traditional Lamb Kofta, Whole Wheat Pita Bread, Cucumber Raita, Biryani Rice	\$11.00
<i>Global Vegetarian</i>	Vegetable Kofta, Whole Wheat Pita Bread, Cucumber Raita, Biryani Rice	\$9.50
<i>North Beach Deli</i>	Italian Triple, Mortadella, Black Forest Ham & Genoa Salami, Swiss Cheese & Wilted Arugula, Italian Vinaigrette, La Baccia Roll	\$9.50
<i>Atomic Grill</i>	Today's Grill Special: New Jersey Diner Style Meatloaf Sandwich w/ Wild Mushroom Gravy and Yukon Gold Mashed Potatoes	\$10.00

## Thursday August 10, 2017

<i>Breakfast Bistro</i>	California Nosh Croissant Sandwich, Onion Sprouts, Cheddar Cheese, Fried Cage Free Egg, Sliced Ripe Avocado	\$6.50
<i>Global Adventure</i>	Classic Spaghetti & Grass Fed Ground Beef Meatballs, Rustic Marinara, Black Pepper Grissini	\$11.00
<i>Global Vegetarian</i>	Summer Vegetable and Wild Mushroom Lasagna, Ricotta & Goat Cheese, Roasted Broccolini	\$9.50
<i>North Beach Deli</i>	Prosciutto & Provolone with Wilted Kale & Sautéed Balsamic Red Onions, Dijonnaise, Sliced Roma Tomatoes	\$9.50
<i>Atomic Grill</i>	Today's Grill Special: Balsamic Marinated Grass Fed Flank Steak, Fried Brussels Sprouts, Creamy Yellow Corn Polenta	\$10.50

## Friday August 11, 2017

<i>Breakfast Bistro</i>	Buttermilk Blueberry Flapjacks with Blueberry Maple Syrup & Crisp Applewood Smoked Bacon	\$6.50
<i>Fried Chicken Friday!!</i>	Buttermilk Fried White & Dark Meat Free Range Chicken, Summer Picnic Slaw, Classic Potato Salad	\$11.00
<i>Live Well</i>	Baked Garnet Yam, Summer Picnic Slaw, Flash Roasted Pencil Asparagus, Molasses Butter Sauce	\$9.00
<i>North Beach Deli</i>	Balsamic Grilled Steak & Portobello Panini, Grilled Red Onion, Green Leaf Lettuce, Blue Cheese	\$9.00
<i>Outdoor BBQ!!</i>	Hawaiian Luau - Braised Kalua Pork or Grilled Chicken w/Macadamia Nut Relish; Classic Mac Salad, Citrus Slaw, and Pineapple Agua Fresca	\$11.00



**EPICUREAN GROUP**  
the natural choice.

### Epicurean Group at Lawrence Berkeley Laboratory

Your General Manager: Michael DiDomenico (MichaelD@epicurean-group.com)  
Your Executive Chef: Ryan Satchwell (Ryan@Epicurean-Group.com)  
Your Catering Supervisor: Jeffrey Borders (Jeffrey@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

Miso Shiitake -or- Yellow Corn & Dunaeness Crab Biscaue

### Tuesday

Classic Three Bean -or- Ham & Corn Chowder

### Wednesday

Curried Cream of Asparagus -or- Indian Lentil & Lamb

### Thursday

Vegetarian Green Minestrone -or- Provencal Chicken & Olive

### Friday

Manhattan Clam Chowder -or- Vegetable Barley & Wild Mushroom

## 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

Join Us for Our "Opening Day" on Opening Day!!

**Baseball and the BayView Café!**

April 3rd Plan on Visiting Us for Our Grand Re-Opening!! New Look Deli; The Opening

of the "Atomic Grill", New Salsa Bar and More!!

Raffles, Give Aways, Music, Hot Dogs, and More!!

Support Your Team by Wearing Baseball Gear and Get a Prize.

## 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**