



Bay View Café

Monday October 16, 2017		
<i>Breakfast Bistro</i>	Breakfast Burrito filled with Chorizo, Farm Fresh Eggs, Hashbrowns, and House-made Salsa	\$6.50
<i>Global Station</i>	Free Range Roasted Italian Herbed Lamb, with Creamy Polenta, and Fall Vegetable Gratin	\$12.00
<i>Global Vegetarian</i>	Italian Marinated Tofu, with Creamy Polenta, and Fall Vegetable Gratin	\$9.50
<i>North Beach Deli</i>	Grilled Free Range Chicken with a Pesto Aioli, Tomatoes, Onions, Lettuce and Provolone Cheese	\$9.50
<i>Atomic Grill</i>	Swiss Stuffed Burger with Chipotle Aioli, Avocado and Bacon served with French Fries and Fresh Fruit	\$11.00

Tuesday October 17, 2017		
<i>Breakfast Bistro</i>	Homestyle Biscuits and Gravy accompanied with Eggs any style, and Fresh Fruit	\$6.50
<i>Global Adventure</i>	Free Range Chicken Teriyaki, with Organic Jasmine Rice, and Mixed Vegetable Deluxe	\$12.00
<i>Vegitarian Entrée</i>	Vegan Teriyaki "Chicken" made with Seitan, jasmine Rice, and Mixed Vegetable Deluxe	\$9.50
<i>North Beach Deli</i>	Roast Beef Sandwich, with Caramelized Onions, Horseradish Cream, and Arugula	\$9.50
<i>Atomic Grill</i>	Grass Fed Skirt Steak with a Cilantro Chimmichurri with Fingerling Potatoes, Caramelized Onions and Baby Kale	\$10.00

Wednesday October 18, 2017		
<i>Breakfast Bistro</i>	Fabian's Famous Eggs Benidict, with Canadian Bacon, and Fresh Poached Eggs	\$6.50
<i>Passge to India</i>	Traditional Tikka Masala with Saffron Scented Basmati Rice and Chili Parotta	\$11.00
<i>Global Vegetarian</i>	Goan Khatkhate (Vegetable Stew) served with Saffron Scented Basmati Rice, and Chili Parotta	\$9.50
<i>North Beach Deli</i>	Balsamic Marinated Portobello Mushroom Panini with Zucchini, Organic Squash and Fire Roasted Peppers	\$9.50
<i>Atomic Grill</i>	Pub Style Fish and Chips, with Line Caught Cod, and House Cut Kennebec Fries	\$11.00

Thursday October 19, 2017		
<i>Breakfast Bistro</i>	Classic Huevos Rancheros, with Refried Beans, and Eggs any Style	\$6.50
<i>Kitchen Table</i>	Beef Stuffed Raviolis with Pesto Alfredo, House made Garlic Bread and Broccolini with Roasted Carrots	\$11.00
<i>Garden Patch</i>	Cheese Stuffed Raviolis with a Pumpkin Sage Sauce, house made Garlic Bread, and Broccolini with Roasted Carrots	\$9.50
<i>North Beach Deli</i>	B.L.A.T (Maple Glazed Bacon, Organic Green Leaf Lettuce, Haas Avocados, and Tomatoes)	\$9.50
<i>Atomic Grill</i>	Lemon Herb Roasted 1/4 Chicken with Roasted New Potatoes and Fall Vegetables	\$10.00

Friday October 20, 2017		
<i>Breakfast Bistro</i>	Breakfast Quesadilla with Pepperjack Cheese, Farm Fresh Eggs and Bacon served with Hashbrowns and Fresh Fruit	\$6.50
<i>Global Adventure</i>	Momofuku Style Miso Ramen Bar, with Steak Ssam, 62 Degree Egg, Scallions, Fish Cake, and Pickled Napa Cabbage	\$11.00
<i>Garden Patch</i>	Momofuku Style Miso Ramen Bar, with Tofu Ssam, 62 Degree Egg, Scallions, and Pickled Napa Cabbage	\$10.00
<i>North Beach Deli</i>	Curried Chicken Salad with raisins, apples and celery on a flaky croissant with mixed greens and sliced tomato	\$9.50
<i>Hawaiian Luau</i>	Hawaiian Kalua Pork, Pineapple Fried Rice, Traditional Poi, Shoyu Glazed Chicken, with Bread Pudding Dessert, and much more	\$11.00



EPICUREAN GROUP
the natural choice.

Epicurean Group at Lawrence Berkeley Laboratory

Your General Manager: Dawn Bass(dawn@Epicurean-Group.com)
 Your Executive Chef: Iran Durades(iran@Epicurean-Group.com)
 Your Catering Supervisor: Jeffrey 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
Classic Tomato Bisque
Tuesday
Traditional Pork Posole
Wednesday
Forrest Cream of Mushroom Soup
Thursday
Minestrone Soup
Friday
New England Clam Chowder

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

Promotions

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