



Bay View Café

Monday April 16, 2018

<i>Breakfast Bistro</i>	James Beard's Cornflake Crusted French Toast, served with Farm Fresh Eggs, and Apple-wood Bacon	\$6.50
<i>Global Adventure</i>	Free Range Chicken Cacciatore, served over Creamy Risotto, and accompanied by Roasted Broccoli	\$10.00
<i>Global Vegetarian</i>	Vegetarian Eggplant Cacciatore, served over Spaghetti Noodles and accompanied by Roasted Broccoli	\$8.50
<i>North Beach Deli</i>	Free Range Buffalo Chicken Wrap, with Bleu Cheese Dressing in a Tomato Tortilla	\$9.50
<i>Atomic Grill</i>	Beer Braised Bratwurst, with Sauerkraut and House Cut Kennebec Fries	\$10.00

Tuesday April 17, 2018

<i>Breakfast Bistro</i>	Country Style Biscuits and Gravy with Farm Fresh Cage Free Eggs	\$6.50
<i>Global Adventure</i>	Hawaiian Kalua Pork, served with Steamed Cabbage, and Macaroni Salad	\$10.00
<i>Vegetarian Entrée</i>	Huli-Huli Tempah served over Jasmine Rice, and accompanied by Ratto Farms Hawaiian Coleslaw	\$8.50
<i>North Beach Deli</i>	Asian Free Range Chicken Wrap, with Cabbage, Rice Noodles, Shredded Carrots, in an Asian Dressing	\$9.50
<i>Atomic Grill</i>	The "Elvis" Burger with Fried Plantains, Apple-wood Bacon, and a Peanut Butter Aioli, served with House Cut Kennebec Fries	\$10.00

Wednesday April 18, 2018

<i>Breakfast Bistro</i>	Pineapple Upside Down Pancakes with Whipped Cream and Fresh Fruit	\$6.50
<i>Passage to India</i>	Free Range Tandoori Chicken, served with Gajara, and Scented Basmati Rice	\$10.00
<i>Global Vegetarian</i>	Aloo Gobi served with Gajara, and Scented Basmati Rice	\$8.50
<i>North Beach Deli</i>	Greek Pork Souvlaki Wrap with House Made Tzatziki Sauce, Lettuce, Tomato, Olives	\$9.50
<i>Atomic Grill</i>	Mexican Steak Torta, with Cotija Cheese, Onions, Lettuce, Pickled Jalapenos, and a Avocado Spread, served with Kennebec Fries	\$10.00

Thursday April 19, 2018

<i>Breakfast Bistro</i>	House made Corned Beef and Sweet Potato Hash with a Cage Free Fried Egg	\$6.50
<i>Kitchen Table</i>	Grass Fed Beef Stroganoff, served over Pasta, and a Side Salad with an Herb Vinaigrette	\$10.00
<i>Live Well</i>	Organic Tofu Stroganoff, served over Pasta, and a Side Salad with an Herb Vinaigrette	\$8.50
<i>North Beach Deli</i>	Grilled Chicken Bruschetta Panini with Tomatoes, Basil, and a Balsamic Reduction	\$9.50
<i>Atomic Grill</i>	Catfish Po'boy Sandwich with New Orleans Slaw, and Cajun Fries	\$10.00

Friday April 20, 2018

<i>Breakfast Bistro</i>	Green Eggs and Hamwich (Herbed Eggs, and Sliced Black forest Ham) on an English Muffin, accompanied by Fresh Fruit	\$6.50
<i>Street Food</i>		\$6.50
<i>North Beach Deli</i>	North Beach Deli Chef's Choice	\$9.50
<i>Earth Day BBQ</i>	Grilled Impossible Burgers, Ancient Grain Pilaf, Portobello Burgers, Tofu Hotdogs, Tiger Salad, Kale Smoothie Shooters, and more	\$13.00



EPICUREAN GROUP
fresh. honest. local.

Epicurean Group at Lawrence Berkeley Laboratory

Your General Manager: Alex Rychetsky
Your Executive Chef: Laurence Mosterio
Your Catering Supervisor: Sonia Kumar

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

Organic Tomato Bisque

Tuesday

Chicken, White Bean, and Spinach Soup

Wednesday

Potato Leek

Thursday

Organic Garden Vegetable

Friday

Manhattan Clam Chowder

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 Friday BBQ

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