

SANDWICHES

10 each

Tomato and Mozzarella Panini balsamic dressing, basil and arugula on ciabatta

Chicken Salad Wrap apples, grapes, tarragon aioli

Crispy Chicken Sandwich creamy mustard coleslaw, sliced pickles and tabasco aioli on sesame seed bun

The Tasty Burger served with tomato preserves, jack cheese, crispy onions on a brioche bun

Albacore Tuna Melt green olives, roasted tomato and cheddar on ciabatta

Smoked Brisket Reuben house made sauerkraut, russian dressing, gruyere cheese on white rye bread

BBQ Beef Bánh Mì cucumbers, pickled vegetables, cilantro, sweet and spicy chili sauce on baguette

'WICH EXTRAS

4 each

Spicy House Made Pickles / Blvd 16 Garden Herb Fries / Potato Salad

Creamy Mustard Coleslaw / Side Salad / Cup of Chowder / Fruit Salad

BIG SALADS AND MAINS

Grilled Market Flatbread
chef's daily inspiration 11

Caesar Salad
preserved lemon, basil, spanish white anchovies and croutons 11
with chicken 14 with tuna confit 16

American Kobe Beef Salad
thinly sliced grilled flank steak, spinach, mizuna, tangerine, chopped tomatoes, red onion, soy lemongrass vinaigrette, toasted almonds 15

Fennel and Potato Chowder
crunchy biscuit crackers 8

BLVD 16 Chopped Salad
dried currants, blue cheese, crispy bacon, chopped eggs, chopped grilled chicken, walnut and tarragon vinaigrette 14

Confit Albacore Tuna
nicoise style with olives, bean salad, white wine parsley potatoes, soft boiled egg and mustard vinaigrette 18

30 minutes or less, 3 courses, 25 dollars
Entrée comes with side salad and fresh baked cookies

Roasted Baby Rack of Lamb
porcini cous cous, grilled eggplant and peppercorn gastrique

Each menu item has been designed with purpose to create a unique culinary experience

Please no substitutions

BEVERAGES

Sodas 3

Fresh Juices 4

Iced Tea 4

Lemonade 4

Arnold Palmer 4

FONTE ORGANIC COFFEE

Coffee 3

Espresso 3

Latte 4

Cappuccino 4

Mocha 4

Simon's Picks in Season and From Local Farms

Arugula, Apples, Tomatoes, Summer Beans, Romaine Lettuce, German Butterball Potatoes, Cucumbers, Cabbage, Baby Squash and Zucchini, Pistachios, Fava Beans, Bordeaux Spinach, Baby Greens, Meyer Lemons, Carrots, Fresh Herbs

EXECUTIVE CHEF: SIMON DOLINKY