

# Signature Sandwiches

*SORRY, NO SUBSTITUTIONS - ONLY ELIMINATIONS*

NAME \_\_\_\_\_



## How to Order

- STEP 1:** Choose your Chef designed Seasonal Sandwich, Signature Sandwich or Build Your Own  
**STEP 2:** Select the Recommended Bread, choose your own or make your sandwich "Salad Style"  
**STEP 3:** Add a Farmer's Market Salad or Soup to your sandwich

# Fall 2009 Seasonal Sandwiches

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**MENDO'S FISH AND CHEF'S SECRET CHIPS 10.95**  
 Baked Cod topped with Chef Judy's Crunchy "Krispies", Housemade Tartar Sauce, Crispy Onions, Shredded Nappa Cabbage Slaw, and Tomatoes on Toasted Ciabatta

**DUCK CONFIT 11.75**  
 Confit of Duck Leg with Roasted Balsamic Jaime Farm's Fig Spread, Crispy Duck Skin "Chicharrones", Breadcrumbs, Herb Aioli, Chimichurri, and Baby Spinach on Ciabatta

**"CHEF JUDY'S SPECIAL SANDWICH PICK"**  
 The best ingredients don't always follow a three month plan. Chef wants to bring you the best the Farmer's Market has to offer. Please ask us about Chef's current pick!

**TURKEY MEATBALL "HEALTHIER" HOAGIE 8.95**  
 Spicy Housemade Turkey Meatballs in Chipotle Tomato Sauce with Cypress Grove Goat Cheese, Chimichurri, and Shredded Romaine on Ciabatta Roll

**BURGER (KING-WAH) QUINOA 9.25**  
 Housemade Vegan Quinoa Patty with Roasted Trevino Farm's Butternut Squash and Chickpeas, Romesco Spread, Roasted Tomatoes, Red Onions, Sauteed Greens, and Spinach on Ciabatta (contains nuts)

**CAN YOU KEEP A SECRET?**  
 Click the  at [www.MendocinoFarms.com](http://www.MendocinoFarms.com) and find out about the **SECRET SANDWICH** of the month - only Mendo the Blue Cow knows!

## Artisan Breads

- RUSTIC WHITE     CIABATTA     BUCKWHEAT     SOURDOUGH WHEAT

- GRILLED TORTILLA WRAP     CURCAMA HAZELNUT     = Very Healthy

- SALAD STYLE** (Served in a bowl w/extra greens, no mustard or aioli and your choice of a dressing on the side)  
 BALSAMIC VINAIGRETTE     DIJON VINAIGRETTE     CHIMICHURRI CAESAR     CITRUS VINAIGRETTE

**CHICKEN**

**CHICKEN MBT (CIABATTA) 8.25**  
 roasted chicken, Gioia fresh mozzarella, basil pesto, tomato, balsamic vinegar, organic farmer's market greens

**HIGHWAY 128 (WHEAT) 8.25**  
 roasted chicken, Herbes de Provence marinated Cypress Grove goat cheese, ancho chili cranberry chutney, organic farmer's market greens, green apple (jalapeno relish by request)

**OR**  
 Try this Sandwich **"Salad Style"**- We remove the bread, add extra organic farmer's market greens and toss it in our housemade citrus vinaigrette

**BBQ CHICKEN (CIABATTA PANINI GRILLED OR TORTILLA WRAP) 7.95**  
 roasted BBQ chicken, smoked gouda, red onions, farm slaw, tomato

**PROSCIUTTO & ROASTED CHICKEN (CIABATTA PANINI GRILLED) 9.50**  
 prosciutto and roasted chicken with local Gioia fresh mozzarella, crushed honey roasted almonds, basil pesto, balsamic vinegar, tomatoes

**OR**  
 Try this Sandwich **"Salad Style"**- We remove the bread, add organic farmer's market greens and let the basil pesto and balsamic vinegar be the dressing

**CURRY CHICKEN SALAD SANDWICH (CURCAMA HAZELNUT) 8.25**  
 roasted chicken breast with green apples and dried cherries in a light yogurt mango curry dressing (no mayo), cucumber, organic farmer's market greens, cranberry chutney, red pepper compote (Try it Salad Style!)

**BLUE BUFFALO (CIABATTA PANINI GRILLED OR TORTILLA WRAP) 7.95**  
 roasted chicken in buffalo sauce, Point Reyes blue cheese cabbage slaw, tomato, farm fried onions

**OR**  
 Try this Sandwich **"Salad Style"**- We remove the bread, add romaine and mixed greens, toss in our blue cheese-buffalo dressing and finish with our fried onions

## LOCAL FARM TURKEY

**FARM CLUB (WHEAT) 9.25**  
 oven roasted, hand carved local farm turkey, applewood bacon, avocado, herb aioli, tomato, organic farmer's market greens, pickled red onion

**RUSTIC CALIFORNIA (RUSTIC WHITE AND PANINI GRILLED) 9.25**  
 fresh local farm turkey, hot pepper jack, smoked gouda, avocado, chili aioli, jalapeno relish, tomato, romaine lettuce, side of chipotle salsa

**OR**  
 Try this Sandwich **"Salad Style"**- We remove the bread, chili aioli and chipotle salsa, add extra romaine lettuce and toss it with our housemade citrus vinaigrette

## VEGAN

**SPICY SOYRIZO AND BLACK BEAN WRAP (TORTILLA WRAP) 9.25**  
 spicy vegan soy-chorizo with black beans, veganaise, red onions, cilantro, fresh jalapenos, tomatoes, and shredded romaine

Phone (213) 620-1114  
 300 S. Grand Ave (Next to Skew's & Tesoro)  
[www.mendocinofarms.com](http://www.mendocinofarms.com)

**STEAK & SPECIALTY MEATS**

**WINE COUNTRY STEAK & BRIE (CIABATTA PANINI GRILLED) 9.25**  
 Point Reyes Farmstead Blue Cheese spread, horseradish crema, carved steak, french brie, caramelized onions, sauteed mushrooms, tomato

**STEAK BLT (RUSTIC WHITE TOASTED) 9.25**  
 carved steak, applewood bacon, romaine lettuce, roasted tomatoes, herb aioli, balsamic roasted onions

**OR**  
 Try this Sandwich **"Salad Style"**- We remove the bread, add arugula, sub roasted tomatoes with fresh tomatoes, finish with crispy onions, tossed with your choice of our citrus vinaigrette or chimichurri caesar

**THE "OLD SCHOOL" MUFFALETTA (CIABATTA) 8.95**  
 Tuscano salami, prime honey ham, spicy coppa, hot pepper jack, herb aioli, romaine lettuce, tomato, traditional spicy pepper relish

**OR**  
 Try this Sandwich **"Salad Style"**- We remove the bread and herb aioli, add organic farmer's market greens and finish with your choice of our citrus or dijon vinaigrette, balsamic vinegar or chimichurri caesar

## PORK

**CUBANO AMERICANO ITALIANO (CIABATTA PANINI GRILLED) 8.95**  
 roasted pork, spicy coppa, prime honey ham, Tuscano salami, hot pepper jack, housemade pickles, Mendocino Mustard

**KUROBUTA PORK BELLY BANH MI (CIABATTA PANINI GRILLED) 9.75**  
 braised and caramelized kurobuta pork belly with housemade pickled daikon and carrots, cilantro, cucumbers, jalapenos, chili aioli

**BBQ PULLED PORK (CIABATTA TOASTED) 8.95**  
 roasted shredded pork in a chipotle BBQ sauce, applewood bacon, housemade pickles, farm house cheddar, farm slaw, crispy fried onions

## FISH

**CITRUS TUNA (BUCKWHEAT) 8.25**  
 all white albacore tuna with citrus aioli, green apple, organic farmer's market greens, tomato, red onion

**FORT BRAGG MELT (RUSTIC WHITE PANINI GRILLED) 8.25**  
 all white albacore tuna (no mayo), smoked gouda, chili aioli, tomato

## VEGETARIAN

**THE VEGGIE BLT MELT (RUSTIC WHITE PANINI GRILLED) 9.25**  
 vegetarian bacon, pepperjack, organic farmer's market greens, tomato, red onion, veganise

**DRUNK 'N GOAT IN PARIS (WHEAT) 8.25**  
 Herbes de Provence marinated Cypress Grove goat cheese, cranberry chutney, french brie, balsamic roasted onions, green apple and organic farmer's market greens

**CAPRESE (CIABATTA) 7.75**  
 local Gioia fresh mozzarella, tomato, basil pesto, organic farmer's market greens, balsamic vinegar (Add Seasonal Roasted Vegetables \$.50)

**OR**  
 Try this Sandwich **"Salad Style"**- We remove the bread, add roasted veggies, toss in balsamic vinegar and we finish it with our crushed honey-roasted almonds

- \$2.50 Soup/Veg.     \$2.50 Side Salad     Panini Grilled  
 \$2.50 Soup/Meat     \$.50 Housemade Pickles     Toasted (just the bread)

**ADDITIONAL CHARGES**  
 ADD BREAD TO SALAD STYLE \$1.00    EXTRA MEAT/VEG. BACON \$2.00    EXTRA CHEESE, AVOCADO OR APPLEWOOD BACON \$1.00  
 ALL FOOD MAY CONTAIN NUTS-SORRY FOR THE INCONVENIENCE

# Build Your Own

## “TOSSED TO ORDER” GOURMET SALAD

- Balsamic Vinaigrette
- Dijon Vinaigrette
- Chimichurri Caesar
- Citrus Vinaigrette
- No dressing
- Organic Farmer's Market Greens
- Shredded Romaine Lettuce
- Spinach
- Arugula

OR

## “CUSTOMIZED” EPICUREAN SANDWICH

- Rustic White
- Buckwheat
- Ciabatta
- Sourdough Wheat
- Curcuma Hazelnut
- Tortilla Wrap (Grilled)
- Panini Grilled
- Toasted (just the bread)

### Proteins

8.25

- Roasted Marketplace Chicken
- Albacore Tuna (no mayo)
- Curry Chicken Salad
- Citrus Tuna Salad (with mayo)

8.95

- Prime Honey Ham
- Tuscano Salami, Prime Honey Ham & Spicy Coppa
- Tuscano Salami
- Spicy Turkey Meatballs

7.50

- No Meat (two cheeses)
- Roasted Vegetables
- Applewood Bacon

9.25

- Hot Hand-carved Steak
- Slow Roasted Pork (Hot)
- Applewood Bacon and Turkey
- Hand-carved Hot Turkey
- Fresh Turkey
- Vegetarian Bacon
- Spicy Soy-Chorizo & Black Beans
- Vegan Quinoa Patty

9.75

- Caramelized Pork Belly

10.95

- Baked Cod

11.75

- Confit of Duck Leg

### Accents

(Choose Two)

- Mendocino Mustard
- Dijon Mustard
- Yellow Mustard
- Spicy Brown Mustard
- Basil Pesto
- Herb Aioli
- Chili Aioli
- Jalapeno Relish
- Vegan Aioli
- BBQ Sauce
- Buffalo Sauce
- Roasted Red Pepper Compote
- Ancho Chili Cranberry Chutney
- Balsamic Vinegar
- Spicy Italian Pepper Relish
- Horseradish Crema
- Chimichurri
- Balsamic Roasted Fig Spread
- Tartar Sauce

\$2.50 Add Soup or Side Salad

\$1.50 Housemade Pickles  
**Additional Charge**

Add bread to Salad Style \$1.00  
Extra Meat/Vegi Bacon \$2.00  
Extra Cheese, Avocado or Applewood Bacon \$1.00

### Spreads and Cheeses (choose one complimentary) (choose more add'l \$1.00 each)

Farm House Cheddar  
Smoked Gouda  
Hot Pepper Jack

**Point Reyes** Farmstead Blue Cheese  
(Crumbles or Spread)  
Avocado  
Romesco

### Artisan and Specialty Cheeses (choose one add \$1.00) (choose more add'l \$1.00 each)

French Brie  
**Cypress Grove** Goat Cheese  
**Gioia** Fresh Mozzarella  
Soy Mozzarella

### Veggies - Choose Three (or add'l .50 each)

Organic Farmer's Market Greens  
Shredded Romaine Lettuce  
Arugula  
Farm Slaw  
Garbanzo Beans  
Blue Cheese Slaw  
Baby Spinach

Cucumber  
Tomato  
Roasted Tomatoes  
Shredded Carrots  
Farm Fried Onions  
Red Onions  
Pickled Red Onions

Green Apple  
Honey Roasted Almonds  
Balsamic Roasted Onions  
Balsamic Roasted Mushrooms  
Sauteed Greens  
Fresh Jalapeño  
Pickled Daikon & Carrot

We Cater! Call our Catering Director at (213) 620-1114