

Lighter Fare

TODAYS HOMEMADE SOUP

cup 7.00 bowl 10.00

WHITE CHEDDAR MAC 13.00

parmesan-focaccia crumb topping
add bacon 3.00 Italian ham 3.00

SPINACH QUESADILLA 16.00

trio of cheeses, grilled onion, jalapeno, savoy spinach, garlic flour tortilla with a simple salad

add grilled chicken 8.00 make it **vegan 2.00**

Keeping it Green

FARM GREENS 18.00

field lettuce mix, shredded carrots, broccoli, asparagus, cucumber, radish, cherry tomatoes, **choice of dressing** - ranch, bleu cheese, vinaigrette, Russian dressing

PEACH SALAD 18.00

butter lettuce, arugula, fresh peaches, toasted almonds, goat cheese, with **peach vinaigrette**

CAESAR SALAD 16.00

chopped romaine lettuce, fresh grated parmesan, garlic croutons, with **lemon-garlic Caesar dressing**

COBB SALAD 20.00

mixed greens, romaine, chicken, hard boiled egg, bacon, feta cheese, cherry tomato, carrot, red onion, avocado, with **jalapeno ranch dressing**

Jazz it Up!

poached shrimp 8.00 | grilled organic chicken breast 8.00
grilled seasonal veggies 8.00 | fried chicken breast 8.00

Something Else...

french fries with ranch 7.00

house fried potato chips with sea salt & ranch 7.00

simple salad 7.00 | thick sliced bacon 7.00

avocado 4.00 | mushrooms 4.00 | fresh farm egg 4.00

DRINKS

Espresso and Coffee Beverages

'Moschetti' Fresh Brewed Coffee 4.00

Espresso 4.00

Cappuccino | Latte | Mocha 6.00

Cafe au Lait | Macchiato Traditional 6.00

Add extra shot 2.00

Non-Alcoholic Beverages

iced tea | Lemonade | Arnold Palmer 4.00

Apple | Cranberry | Tomato | Pineapple juice **sm. 4.00/lg. 6.00**

Fresh OJ **sm. 4.00/lg. 6.00**

'Two Leaves' Hot Tea 4.00

Awesome hot chocolate, vanilla whipped cream 5.00

Frosty glass of milk, your choice! **sm. 3.00/lg. 5.00**

whole, almond, oat



Lunch Time

Served after 11 AM

Burgers & Sammy's

includes a choice side of:

fries, simple salad, cup of today's soup, or house fried potato chips!

THE PETIT BURGER 20.00

1/3 pounder, white cheddar, thinly sliced red onion, iceberg, sliced tomato, Russian dressing, on Panorama bun
want a really big burger?? add a second patty 4.00

VEGGIE THYME 20.00

grilled squash, roasted red peppers, grilled red onion, pesto, vegan mozzarella, thyme-lemon & chili olive oil, on grilled Panorama bread

JALAPENO POPPER FRIED CHICKEN SANDO 22.00

fried chicken, spicy aioli, coleslaw, topped with cream cheese, pepper jack, mozzarella, white cheddar stuffed jalapeno, on Panorama bun

RUBEN SANDWICH 22.00

corn beef, 1000 island, sauerkraut, gruyere cheese, on home made rye bread

GRILLED CHICKEN SANDWICH 22.00

grilled chicken breast, bacon, fresh mozzarella, basil aioli, arugula, tomato, on herb focaccia

TRI-TIP SANDWICH 22.00

tri-tip steak, provolone cheese, arugula, cipollini onion, mixed mushrooms, sweet tomato jam, on sourdough roll

Petit Sweets

SEASONAL FRUIT SHORTCAKE 12.00

home made shortcake, seasonal fruit & whipped cream

'RORYS BAKEHOUSE' CARROT CAKE 12.00

SCONE DE JOUR 7.00



Wine

Mimosas 12.00

traditional OJ | apricot-mango | peach

Brut Mendoza Argentina, n.v. Toso 10/34

Brut Rose 2022 Housley 15/30

Pinot Grigio Housley Napa 11/22

Local Beer

IPA - Palisades | 16oz | 6.9% 10/34

Pale Ale - Tannery Bend | 16oz | 6% 15/30

Napa County Health Department would like to remind you that eating raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of food borne illness. Our kitchen is not allergy free. We encourage you to ask your server for gluten free & vegetarian preparations of any dish on our menu. 20% gratuity will be added to parties of six or more. Corkage is \$15 per 750 bottle, corkage waived when you buy one of ours. 5 bottle max.

we are not responsible for lost or stolen items.

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