

Logic Café

Monday October 3, 2022		Café Service Hours
THE GRILL	Grass Fed Burgers, Free Range Chicken Sandwiches, Garden Burgers, Fresh Fixins and Housemade Sides	Cafe Kiosk: 7am - 2pm
KITCHEN TABLE	Smoked Bacon Wrapped Pork Loin stuffed with Rosemary, Apples & Caramelized Onions served with Scalloped Sweet Potatoes, Ratto Ranch Green Beans and Red Wine Reduction \$9.00	
FARMER'S MARKET	Made to Order Fresh Salads with Lean Protein, Organic Greens and Housemade Dressings	Breakfast: 7am-10am
GLOBAL ADVENTURE	Shrimp & Grits, White Corn Grits with Roasted Mushrooms, Roasted Brussels Sprouts, Grilled Peppers, Red Onions, Fine Herbs, Chipotle Adobo and Grilled Garlic Bread \$11.00	
VEGETARIAN	Organic Tofu & Grits, White Corn Grits with Roasted Mushrooms, Roasted Brussels Sprouts, Grilled Peppers, Red Onions, Fine Herbs, Chipotle Adobo and Grilled Garlic Bread \$8.50	Lunch: 11am-2pm
Tuesday October 4, 2022		Weekly Specials
THE GRILL	Crispy Honey Sriracha Free Range Chicken Sandwich on Brioche Bun with Cabbage Apple Slaw and Sweet Potato Fries \$9.00	Monday: Shrimp & Grits Tuesday: Chicken Sandwich Wednesday: Fresh Salmon Thursday: Beef Stroganoff Friday: Chicken Cordon Bleu
KITCHEN TABLE	Classic Beef Bourguignon with Caramelized Onions, Dwelley Farms Roasted Root Vegetables, Garlic Smashed Potatoes and Grilled Garlic Bread \$10.00	
FARMER'S MARKET	Made to Order Fresh Salads with Lean Protein, Organic Greens and Housemade Dressings	
GLOBAL ADVENTURE	Sweet & Sour Pork Stir Fry with Bell Peppers, Onions and Baby Corn with Steamed Coconut Rice \$9.00	
VEGETARIAN	Sweet & Sour Organic Tofu Stir Fry with Bell Peppers, Onions and Baby Corn with Steamed Coconut Rice \$8.50	
Wednesday October 5, 2022		Next Promo
THE GRILL	Philly Cheesesteak on Soft French Roll with Peppers, Onions, Monterey Jack Cheese and Garlic Fries \$10.00	Thursday October 13th Celebrate Pumpkin!
KITCHEN TABLE	Pan Seared Fresh Salmon with Saffron Wild Rice Pilaf, Del Cabo Farms Roasted Seasonal Vegetables and Housemade Romesco Sauce \$11.00	
FARMER'S MARKET	Made to Order Fresh Salads with Lean Protein, Organic Greens and Housemade Dressings	
GLOBAL ADVENTURE	Pasta Ala Norma with Free Range Chicken, Roasted Eggplant, Caramelized Onions, Fresh Basil, Vine Ripened Tomatoes and Lemon Garlic Bread Crumbs \$9.00	
VEGETARIAN	Pasta Ala Norma with Organic Tofu, Roasted Eggplant, Caramelized Onions, Fresh Basil, Vine Ripened Tomatoes and Lemon Garlic Bread Crumbs \$8.50	
Thursday October 6, 2022		
THE GRILL	Boneless Chicken Wings with Buffalo or BBQ Sauce with Crispy Potato Wedges and Buttermilk Ranch Dressing \$9.00	
KITCHEN TABLE	Halal Chicken Curry with Aromatic Rice, Garlic Naan, Spicy Carrot Onion Salad and Housemade Cilantro Chutney \$9.00	
FARMER'S MARKET	Made to Order Fresh Salads with Lean Protein, Organic Greens and Housemade Dressings	
GLOBAL ADVENTURE	Beef Stroganoff with Fitz Farms Watsonville Mushrooms, Caramelized Onions, Garlic, Ratto Ranch Fine Herbs and Clover Cream over Pasta with Roasted Vegetables \$10.00	
VEGETARIAN	Vegetarian Stroganoff with Fitz Farms Watsonville Mushrooms, Caramelized Onions, Garlic, Ratto Ranch Fine Herbs and Clover Cream over Pasta with Roasted Vegetables \$8.50	
Friday October 7, 2022		
THE GRILL	Grass Fed Burgers, Free Range Chicken Sandwiches, Garden Burgers, Fresh Fixins and Housemade Sides	
KITCHEN TABLE	Free Range Chicken Cordon Bleu stuffed with Ham and Swiss Cheese served with Rice Pilaf and Dwelley Farms Seasonal Vegetables \$9.00	
PIZZERIA	Housemade Thin Crust Pizzas \$8.00	
GLOBAL ADVENTURE	Stir Friday with Chef's Choice of Meat, Roasted Seasonal Vegetables and Steamed Jasmine Rice	
VEGETARIAN	Stir Friday with Organic Tofu, Roasted Seasonal Vegetables and Steamed Jasmine Rice \$8.50	

Epicurean Group at Logic Café
 General Manager: Tom Ash tom@epicurean-group.com
 Executive Chef: Sal Garcia sal@epicurean-group.com
 District Manager: Eric Pevar eric@epicurean-group.com



Menu Key															
	Vegetarian		Grass Fed		Cage Free		Organic		Gluten		Free Range		Vegan		Plant Inspired