

# Logic Café

Monday October 24, 2022		Café Service Hours
<b>THE GRILL</b>	Grass Fed Burgers, Free Range Chicken Sandwiches, Garden Burgers, Fresh Fixins and Housemade Sides	Cafe Kiosk: 7am - 2pm
<b>KITCHEN TABLE</b>	Grilled Salmon al Pesto with Saffron Wild Rice Pilaf, Dwelley Farms Roasted Seasonal Vegetables and Tomato Olive Relish \$11.00	
<b>FARMER'S MARKET</b>	Made to Order Fresh Salads with Lean Protein, Organic Greens and Housemade Dressings	Breakfast: 7am-10am
<b>GLOBAL ADVENTURE</b>	Free Range Chicken Parmesan with Housemade Tomato Sauce & Mozzarella, Seasoned Pasta and Seasonal Vegetables \$9.00	
<b>VEGETARIAN</b>	Eggplant Parmesan with Housemade Tomato Sauce & Mozzarella, Seasoned Pasta and Seasonal Vegetables \$8.50	Lunch: 11am-2pm
Tuesday October 25, 2022		Weekly Specials
<b>THE GRILL</b>	Free Range Crispy Buffalo Chicken Sandwich on Sesame Seed Brioche Bun with Lettuce, Tomato, Buttermilk Ranch Dressing and Garlic Parmesan Potato Wedges \$9.00	Monday: Salmon al Pesto Tuesday: Pork Chops Wednesday: Pan Fried Noodles Thursday: Halal Chicken Curry Friday: Rotisserie Chicken
<b>KITCHEN TABLE</b>	Grilled Boneless Pork Chops with Ratto Ranch Roasted Butternut Squash Puree, Crispy Brussels Sprouts, Fall Apple Chutney and Pomegranate Arils \$9.00	
<b>FARMER'S MARKET</b>	Made to Order Fresh Salads with Lean Protein, Organic Greens and Housemade Dressings	
<b>GLOBAL ADVENTURE</b>	Linguine Pasta with Clams, Shrimp, Caramelized Onions, Garlic Cream Sauce, Fresh Parsley and Parmesan Herb Bread Crumbs \$11.00	
<b>VEGETARIAN</b>	Linguine Pasta with Organic Tofu, Caramelized Onions, Garlic Cream Sauce, Fresh Parsley and Parmesan Herb Bread Crumbs \$8.50	
Wednesday October 26, 2022		Promotions
<b>THE GRILL</b>	BBQ Pulled Pork Sandwich on Brioche Bun with Cabbage Cole Slaw, Crispy Onion Straws, Housemade Chipotle BBQ Sauce and Sweet Potato Fries \$9.00	Thursday October 25th Fall Harvest
<b>KITCHEN TABLE</b>	Free Range Chicken Piccata with Roasted Garlic Crispy Red Potatoes, Jacobs Farms Roasted Vegetables and Housemade Lemon Caper Sauce \$9.00	
<b>FARMER'S MARKET</b>	Made to Order Fresh Salads with Lean Protein, Organic Greens and Housemade Dressings	
<b>GLOBAL ADVENTURE</b>	Spicy Pan Fried Noodles with Pork, Dwelley Farms Vegetables and Housemade Spicy Stir Fry Sauce \$9.00	
<b>VEGETARIAN</b>	Organic Tofu Piccata with Roasted Garlic Crispy Red Potatoes, Jacobs Farms Roasted Vegetables and Housemade Lemon Caper Sauce \$8.50	
Thursday October 27, 2022		
<b>THE GRILL</b>	Fish & Chips with Fresh Cod, Gilroy Garlic Fries, Cabbage Cole Slaw, Housemade Tartar Sauce and Malt Vinegar \$11.00	
<b>KITCHEN TABLE</b>	Halal Chicken Curry with Basmati Rice, Garlic Naan, Carrot Onion Salad and Cilantro Jalapeno Chutney \$9.00	
<b>FARMER'S MARKET</b>	Made to Order Fresh Salads with Lean Protein, Organic Greens and Housemade Dressings	
<b>GLOBAL ADVENTURE</b>	Grilled Ham Cheese Sandwich on Crusty Sourdough with Cheddar & Monterey Jack Cheese served with Tomato Basil Soup \$9.00	
<b>VEGETARIAN</b>	Aloo Gobi, Red Potatoes, Peas, Cauliflower and Tomatoes with Basmati Rice, Garlic Naan, Carrot Onion Salad and Cilantro Jalapeno Chutney \$8.50	
Friday October 28, 2022		
<b>THE GRILL</b>	Grass Fed Burgers, Free Range Chicken Sandwiches, Garden Burgers, Fresh Fixins and Housemade Sides	
<b>KITCHEN TABLE</b>	Free Range Rotisserie Lemon Chicken with Garlic Smashed Potatoes, Steamed Broccoli and Lemon Au Jus \$9.00	
<b>PIZZERIA</b>	Housemade Thin Crust Pizzas \$8.00	
<b>GLOBAL ADVENTURE</b>	Stir Friday with Chef's Choice of Meat, Del Cabo Farms Roasted Seasonal Vegetables and Steamed Jasmine Rice	
<b>VEGETARIAN</b>	Stir Friday with Organic Tofu, Del Cabo Farms 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

