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Kitchen & Wine Merchant

Lunch Menu – July

Starter

Baked Goat Cheese Triangles in Phyllo With Local Honey 12

Charcuterie Platter 17

Hummus With Warm Pita Bread 7

Seasoned Almonds 6

Marinated Olives 6

Bread and Butter 5

Deli Salad

Add Roasted Chicken to Any Salad 5

Mixed Green Salad With Creamy Garlic Dressing 12

Caesar Salad – Romaine Lettuce, Asiago Cheese, Cherry Tomato, Gilroy Garlic Croutons 12

Beet Salad Over Mixed Green With Candied Pecans and Fig Balsamic Drizzle 13

Chinese Chicken Salad With Carrot, Cabbage, Romaine, Wonton, Cashew, Cilantro, Honey Sesame Vinaigrette

Quiche

Quiche Lorraine – Ham and Monterey Jack 15

Spinach & Artichoke Quiche With Monterey Jack 15

Quiche Served With a Mixed Green Salad or Chips. Substitute Beet Salad, Caesar Salad for \$2

Sandwich

Croque Monsieur – Ham, Swiss, Gruyère, and Béchamel 15

Shredded Chicken Pesto Panini With Roasted Bell Peppers, Provolone 15

Sandwiches Served With a Mixed Green Salad or Chips. Substitute Beet Salad, Caesar Salad for \$2

Entrée

Cannelloni With Fresh-Made Pasta, Spinach and Ricotta in Marinara 19

Lasagna With Fresh-Made Pasta, Beef Bolognese, Ricotta and Béchamel 21

Chicken Pot Pie – Celery, Onion, Peas, Carrot, Puff Pastry 17

Entrées Served With a Mixed Green Salad or Chips. Substitute Beet Salad, Caesar Salad for \$2

Side

Chips 2.5

Dessert

Chocolate Budino With Whipped Cream and Cookie Crumble 7



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Macaron Assortment 7

Meyer Lemon Tart With Fresh Berries 7

Vanilla Panna Cotta With Raspberry Coulis 7

Crème Brûlée 7

Host Your Next Gathering At Amapola! Ask About Our Private Events and Catering!



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