



amapola

Kitchen & Wine Merchant

Lunch Menu - September

Starter

Baked Goat Cheese Triangles in Phyllo With Local Honey	12
Spinach & Artichoke Crab Dip	15
Charcuterie Platter	16
Marinated Olives	6
Bread and Butter	5

Deli Salad

Add Roasted Chicken or Shrimp to Any Salad	5
Mixed Green Salad With Creamy Garlic Dressing	12
Beet Salad Over Mixed Greens With Candied Pecans and Fig Balsamic Drizzle	12
Caesar Salad - Romaine Lettuce, Asiago Cheese, Cherry Tomato, Gilroy Garlic Croutons	12

Quiche

Sliced Quiche Served With a Mixed Green Salad or Chips	
Quiche Lorraine	14
Spinach Quiche	14

Sandwich

All Sandwiches Served With a Mixed Green Salad or Chips	
Muffaletta - Turkey, Salami, Ham, Provolone, Olive Tapenade	15
Shredded Chicken Pesto With Tomato and Provolone	15
Croque Monsieur - Ham, Swiss, Gruyère, and Béchamel	15

Entrée

All Entrées Served With a Mixed Green Salad or Chips	
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 With a Mixed Green Salad	16

Side

Boulder Canyon Chips	2.5
----------------------	-----

Dessert

Vanilla Panna Cotta With Raspberry Coulis	7
Chocolate Budino With Whipped Cream and Cookie Crumble	7
Crème Brûlée	7
Meyer Lemon Tart With Fresh Blueberries	7
Macaron Assortment	7