



SALADS

Baby Gem Caesar Salad- 16/9

Shaved Parm Cheese, Anchovy, GF Breadcrumbs

Bibb & Radicchio- 16/9

Goat Cheese, Toasted Almonds, Mustard-Shallot Vinaigrette

Organic Baby Greens- 15/8

Cucumber, Radish, Red Onion, Cider Vinaigrette

Baby Arugula Salad- 16/9

Toasted Pumpkin Seeds, Avocado, Red Onion, Creamy Raw Cashew-Lime Dressing

Add to any salad-

Pesto Grilled Pasture Raised Chicken- 10

Seared Wild Coho Salmon-12

WRAPS

All wraps are a gluten free quinoa tortilla, served with a seasonal organic green salad.

Fresh Roasted Chicken Salad Wrap-15

Avocado, Heritage Bacon

Grass-Fed Beef Brisket Wrap-16

Avocado, Smoked Chili Aioli, Kerrygold Dubliner Cheddar

The Grilled Cuban Wrap -16

Achiote Shredded Pork, Grass-fed cheddar, pickles, mustard

BEVERAGES

Fresh Brewed Iced Tea - 3 | Small World Organic Coffee - 3 | Spindrift Sparkling Water - 3
Sparkling/Still Bottled Water- 8 | Kombucha- 8 | "Next Level" Organic Coffee with Grass-Fed Butter, Coconut Oil - 6 | Hanley Organic Tea- 3

BOWLS

Vegetable Curry-Rice Bowl-22

Napa, Mushrooms, Thai Basil Green Curry, Coconut Milk, Jasmine Rice

Add Pasture Raised Chicken- 28

Sofrito Short Rib Stew -20

Cipollini Onions, Yukon Potatoes

Cup of House Made Bone Broth-7

Cavé Chicken & Veggie Soup-8

Seasonal Soup of the Day-8

SPECIALTY BURGERS

Served with a seasonal organic green salad.

The Bison, the Duck & the Egg- 19

Fresh Ground Bison Burger with Duck Fat folded in and topped with a Fried Egg, Avocado over Sweet Potato Hash Browns and Seasonal Greens.

Turkey Burger- 17

Pasture Raised Ground Turkey, Bibb Lettuce, Tomato, Chipotle Mayo, Pickles, Soft Gluten-Free Roll

Grass-Fed Angus Burger- 17

Heritage Bacon, House-Cured Pickle, Housemade Avocado Mayo

Help keep our small kitchen running efficiently please refrain from requesting menu substitutions.

3% table charge will be applied to all credit card transactions.

SERVING LUNCH AT NOON | DINNER AT 5 PM & 4PM SUNDAY | CLOSED TUESDAY | cavebistro.com