



Cafe de Leon

The Blacksheep

Grilled lamb topped with lettuce, tomato, onion, feta cheese and house made tatziki sauce. Served on grilled naan bread \$10.00

The Curried Phoenix

Curry marinated grilled chicken topped with lettuce, tomato, onion, feta cheese and Thai chili cream sauce. Served on grilled Naan bread \$9.00

The Viking

A ½ pound of thinly sliced grilled beef top round. Served on a toasted Kaiser roll with horseradish crème sauce \$10.00

The café's signature chicken salad

Our spin on a classic, studded with cranberries, toasted pecans and tarragon. Served on a flaky buttery croissant. \$8.00 Make it a gluten free wrap for \$1.00 more

Bocadillo de Leon

Tender slow roasted pulled pork, sweet Virginia ham, swiss cheese, Dijon mustard and dill pickles. Served pressed and warm on La Segun Cuban bread. \$10.00

La Medusa Naranja

Ribbons of fresh zucchini & yellow squash "Noodles" tossed in our signature Florida orange, sesame and ginger vinaigrette. Finished with crumbled feta cheese \$8.00

El Toro Ensalada

Seasoned Chili scented ground beef and kidney beans on a bed of romaine, diced tomato & onion. Served in a crispy tortilla bowl and garnished with black olives, cheddar cheese, salsa and sour cream \$10.00

Soup Du Jour

16oz bowl \$8.00

Quiche Du Jour

\$7.00

Make any of our main offerings a combo with a side and drink

Para los ninos

The iconic grilled cheese \$4.00 or grilled ham and cheese \$5.00

Signature sides

Roasted red pepper hummus & pita chips \$4.00

Deep River Kettle chips \$2.00

Mediterranean pasta salad (served chilled) \$4.00

Soup Du Jour (cup) \$2.00

Beverages

\$2.00