

DAYTIME MENU

(AVAILABLE FROM 11AM UNTIL 4PM)



Made From Scratch, Made to Order Cooking. International/Multi-Cultured Menu. Organic, Where Possible.

SHAREABLES • APPETIZERS • SMALL PLATES • SOUPS • SALADS

BRUSCHETTA (4pcs.) **V** *Rustic Italian Bread. Whole-Milk Mozzarella. Aged Parmesan. Tomatoes. E.V.V.O. Balsamic Reduction. Basil.* **8**

CRISPY, CREAMY TOFU BITES **V** *Extra Firm Tofu. Lightly Fried. Seasoned. Served with Two Dipping Sauces.* **6.5**

EASONED FRIES **V** *Garlic. Sea Salt. Cracked Black Pepper.* **3.5**

SOUPS

SOUP OF THE DAY *Please Inquire.* **4.5/6.5** (Unless Otherwise Noted)

• **ROASTED TOMATO BASIL BISQUE** **V, GF**

• **HOUSE-MADE WONTON** **4.5/7**

SOUP & SALAD *Cup of Soup of the Day & Side House Salad* **9**

GF Dressings Ranch ~ Reduced Balsamic Vinaigrette ~ Blue Cheese ~ Honey Mustard ~ **Non-GF** “Addictive” Peanut-Lime

SALADS

...add marinated, sliced & grilled chicken breast or marinated, sliced & grilled firm tofu to any salad +3
...extra dressing .50 cents

CAFÉ SALAD **V, VG, GF** (side) 6 (Entree) **8**

House Blend Lettuce Mix. Shredded Carrots. Red cabbage. English cucumbers. Tomatoes. Your choice of house made dressing. Crostini.

GF Dressings: Ranch ~ Reduced Balsamic Vinaigrette ~ Blue Cheese ~ Honey Mustard ~ **Non-GF:** “Addictive” Peanut-Lime

THAILAND **V, VG** (side) **6.5** (Entree) **8.5**

Napa & Purple Cabbage. Shredded Carrots. English Cucumbers. Cilantro. Scallions. Bell Peppers. Crushed & Roasted Cashews. Our signature, “Addictive” Peanut-Lime Dressing.

QUINOA SALAD **V, VG, GF** (Entree) *Kale. Romaine. Sesame~Citrus Vinaigrette. English Cucumbers. Red Bell Peppers. Cilantro. Scallions. Roasted Cashews.* **11**

CAPRESE **V** *Sliced Whole-Milk Mozzarella. Roma Tomatoes. Basil Leaves. E.V.V.O Balsamic Reduction. Crostini.* **8**

GREEN & BLUE *Tender Spinach. Blue Cheese. Red Onions. Hard Wood Smoked Bacon. Tomatoes. Egg. Crostini.* (side) **6.5** (Entree) **8.5**

SPECIALTY SANDWICHES

...add small house salad, seasoned fries or cup of fresh made soup +3

All of our **Specialty** sandwiches come on locally sourced, delivered daily, Panzanella bakery breads.

GF Dressings: Ranch ~ Reduced Balsamic Vinaigrette ~ Blue Cheese ~ Honey Mustard ~ **Non-GF:** “Addictive” Peanut-Lime

CUBA *Slow Roasted Pork Shoulder. True, Caramelized Onions. Aged Swiss. Sliced Baked Ham. Mustard-Garlic-Mayo. Sweet Pickles. Bliss.* **8.95**

TURKEY. BACON. HAVARTI. ~ House Dressing. Fresh Lettuce & Tomatoes. **8.50**

MORE SPECIALTY SANDWICHES

FRENCH DIP ~ Thin Sliced Roast Beef. Aged Cheddar. Garlic Mayo. House-Made Au Jus. **8.75**

VIETNAM ~ *Marinated & Grilled Chicken. Pickled Daikon & Carrots. Cilantro. Scallions. Garlic Mayo. "Addictive" Peanut-Lime Dressing*
OR with marinated & grilled firm tofu **V** (**VG** no mayo) **8.5**

ITALY ~ *Fresh, Whole Milk Mozzarella. Basil Leaves. Genovese~Basil Pesto. Balsamic Reduction. Roma Tomatoes.* **V** **8.5**

HOUSE BURGERS 12

...includes a side of seasoned fries or small soup of the day or side simple salad

GF Dressings: Ranch ~ Reduced Balsamic Vinaigrette ~ Blue Cheese ~ Honey Mustard ~ **Non-GF:** "Addictive" Peanut-Lime
...all burgers come on a brioche bun with lettuce & tomatoes.

HP CHEESEBURGER ~ *Marinated, 1/3 lb of 100% Beef. Caramelized Onions. Red Onion Shavings. House Dressing. Aged Cheddar*

PORTABELLA ~ *Marinated & Grilled. Havarti Cheese. Caramelized Onions. Balsamic reduction. Cilantro. Aioli. Red Onions Shavings.*

CHICKEN ~ *Marinated & Grilled. Caramelized Onions. Red Onion Shavings. House Dressing. Aged Cheddar*

add free range, hard-cooked egg +1.00 hardwood smoked bacon +1.00

ENTREES • PASTAS • MACARONI

CLASSIC ~ *Master Blend Cheese Sauce with Aged Cheddar.* (small) 7 (entree) **9.75**

CUBA MAC ~ *Classic Mac + Slow Roasted Pork Shoulder + True, Caramelized Onions.* (entree only) **12.75**

FETTUCINE ALFREDO ~ *Classic Cream Sauce with Garlic & Aged Parmesan.* **12** ...Add Chopped Chicken Breast +3

DESSERTS

MADE TO ORDER FRENCH PASTRIES (4 pcs.) ~ *Cinnamon-Sugar Dust. Whipped Cream. Jam Puree.* **5**

AFFOGATO ~ *Vanilla Bean Ice Cream. A Shot of Espresso. Whipped Cream. Caramel. Chocolate Shavings.* **6**

ITALIAN PASTRIES (ZEPPOLE) 4 pcs. ~ *Cooked Until Golden. Powdered Sugar. Espresso Caramel. Vanilla Bean Ice Cream.* **6**

ICE CREAM ~ *Vanilla Bean. Espresso Caramel. Whipped Cream. Crushed Chocolate. Jam Puree.* **5**

V= vegetarian **VG= vegan (no animal products used)** **GF= gluten friendly**

Please alert us to any allergies/aversions/special requests that you may have and we will do our best to accommodate.

Like us on Facebook and "keep in the know" with specials, promotions and more @ www.facebook.com/thehodgepodgecafe 

Menu items subject to availability and change without notice. Prices subject to change without notice.

Restaurant is available for private events on Mondays

Thank you for your patronage!

Chef/Creator/Proprietor *Kris Chandra* **Partner/Proprietor** *Karen Yang*