

# DINNER

## STARTERS

- SMOKED GOUDA FONDUE** SWEET TOMATO RELISH, GRILLED TUSCAN BREAD 9
- HONEY GARLIC WINGS** SPICY AIOLI DIPPING SAUCE 9
- HUMMUS TRIO AND PITAS** TRADITIONAL, BLACK BEAN, ROASTED RED BELL PEPPER 9
- CAPRESE TOWER** FRESH MOZZARELLA, TOMATO, OLIVE OIL, BALSAMIC REDUCTION 9
- SPINACH AND ARTICHOKE DIP** HOMEMADE LAVOSH 9
- PRAWNS TEMPURA** ASIAN SLAW, SRIRACHA AIOLI, SWEET THAI CHILE SAUCE 12
- CALAMARE STEAK FRA DIAVOLO** PEPPERY GARLIC AIOLI, MARINARA 10
- HOUSE CHEESE PLATE** MANCHEGO, BRIE, SMOKED CHEDDAR WITH FRUIT AND CRISPS 12  
ADD GENOA SALAMI 3

## SALADS

- ICEBURG WEDGE** CANDIED PECANS, TOMATO, BACON, BLEU CHEESE 8
- TRADITIONAL CAESAR** CROUTONS, SHAVED PARMESAN 8  
WITH CHICKEN ADD 4 WITH STEAK OR SHRIMP ADD 7
- PEAR AND GORGONZOLA** TOMATO, PEAR, PECANS, GREENS, BALSAMIC VINAIGRETTE 12
- ANTIPASTA** GREENS, MOZZARELLA, SALAMI, PEPPERS, RED WINE VINAIGRETTE 13
- SAN FRANCISCO COBB** BACON, CHICKEN, EGG, AVOCADO, BLEU CHEESE 13
- HONEY SALMON** ASPARAGUS, ONION, ORANGES, LEMON SHALLOT VINAIGRETTE 13
- TENDERLOIN SALAD** PROSCIUTTO, ONION, PARMESAN, TOMATO, DIJON VINAIGRETTE 15

## SANDWICHES CHOICE OF SIDE

- TUSCAN CHICKEN** OPEN-FACED WITH SALAMI, PROVOLONE, PESTO 12
- TENDERLOIN PO'BOY** TANGY SLAW, CRISPY ONIONS, GRIDDLED CIABATTA 15
- RASPBERRY CHIPOTLE CHICKEN** BACON, JACK, MAYO 11
- CALIFORNIA ROLLUP** CHICKEN, BACON, RANCH, AVOCADO, JACK, LETTUCE, TOMATO 10
- CHICKEN CAESAR ROLLUP** ROMAINE, CRISPY PROSCIUTTO, PARMESAN 10
- VEGETARIAN PORTABELLA MELT** SWISS, ONION, RED BELL PEPPER MAYO 10
- ROYALE WITH CHEESE** DOUBLE BEEF, DOUBLE CHEDDAR, SPECIAL SAUCE 10

## PASTA

- TUSCAN FARFALLE** CHICKEN, PROSCIUTTO, MUSHROOM, SPINACH, PARMESAN,  
LIGHT BROTH 15
- PAPPARDELLE BOLOGNESE** SHAVED PARMESAN, TRADITIONAL MEAT SAUCE 14  
ADD BAKED CHEESE 2
- SHRIMP SCAMPI ANGEL HAIR** WHITE WINE LEMON BUTTER, TOMATO, BASIL 19
- ROASTED CHICKEN LASAGNA** MUSHROOM, SPINACH, MARINARA, CHEESES 16
- LOBSTER RAVIOLI** MADEIRA CREAM, FRESH SHAVED PARMESAN 19

## MAINS

- FREE RANGE CHICKEN** ROSEMARY LEMON PAN JUS, PECAN WILD RICE, ASPARAGUS 17
- BLACK ANGUS FLAT IRON** STOUT STEAK SAUCE, SEA SALTED FRIES 19
- TENDERLOIN MEDALLIONS** SWEET MARSALA, CREAMED LEEK MASHERS, ASPARAGUS 24
- CITRUS GLAZED MAHI** FRESH GRILLED ASPARAGUS 17
- BRAISED SHORT RIBS** SHIRAZ REDUCTION, SMOKED CHEDDAR GRITS 18
- TEMPURA PRAWNS** TARTAR AND COCKTAIL SAUCES, SEA SALTED FRIES 19
- BBQ PORK SHANKS** GREEN CHILE MAC AND CHEESE 17
- BUTTERMILK PAN FRIED CHICKEN BREAST** CREAM GRAVY, MASHERS, APPLE CHUTNEY 16
- FISH TACOS** MANGO SALSA, NAPA CABBAGE, CITRUS CREAM, BLACK BEANS AND RICE 12
- CHICKEN FRIED PORTABELLA** CREAM GRAVY, MASHERS, APPLE CHUTNEY 14
- SEASONAL VEGETABLE PLATE** RATATOUILLE PEPPER, SPINACH ARTICHOKE MASHERS 14



## SIDES 5

- SMOKED CHEDDAR GRITS
- GREEN CHILE MAC AND CHEESE
- CREAMED LEEK MASHERS
- WILD RICE
- SEA SALTED FRIES
- SEASONAL VEGETABLE
- GARLIC SPINACH
- BUTTERED ASPARAGUS
- FRESH FRUIT
- GARDEN SALAD
- CAESAR SALAD
- HOMEMADE CUP OF SOUP
- BLACK BEANS AND RICE

## COCKTAILS

- FROZEN CHERRY LIMEADE 8  
WITH THREE OLIVES  
VODKA
- FROZEN PEACH BELLINI 8
- HOMEMADE SANGRIA 7
- POMEGRANATE  
MARGARITA 8

BREAD WINNERS IS AVAILABLE FOR YOUR GATHERINGS AND SPECIAL OCCASIONS. CHECK OUT OUR WEBSITE FOR MORE INFORMATION ON PARTIES AND CATERING.  
[WWW.BREADWINNERSCAFE.COM](http://WWW.BREADWINNERSCAFE.COM)

THERE IS A RISK ASSOCIATED WITH RAW SHELLFISH AND UNDERCOOKED PROTEINS. OUR KITCHEN AND BAR USE NUTS, DAIRY, EGGS, AND GLUTEN PRODUCTS. PLEASE MAKE YOUR SERVER AWARE OF ANY AND ALL FOOD ALLERGIES AT THE TABLE.

20 % GRATUITY WILL BE ADDED TO GROUPS OF SIX OR MORE. NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES.