

LUNCH

SOUPS & GREENS

Soup cup 4.5 / bowl 7
ask your server or see the blackboard for today's soup selection. served with fresh iggy's breads

Chili & Chowder cup 5.5 / bowl 9

Southwestern Cobb 13
gorgonzola, avocado, heirloom cherry tomato, cumin marinated black beans, hard cooked egg, citrus vinaigrette

Baby Arugula & Frisée 13.5
roasted asparagus, sunflower seed gremolata, marinated mushrooms, grana padano frico, lemon herb vinaigrette, and poached eggs

vicki lee's Greek Salad 13
satur farms baby romaine, roasted red pepper vinaigrette, dried olive crouton, whipped feta, pickled peppers, herbed cucumber and tomato salad, and pecan dukkah

Add 4.5
sesame grilled chicken or marinated flank steak

VLB CLASSICS

served with mixed greens, fruit salad, case salad or chips available on spinach wraps upon request

Quiche 8.5
customer favorite! ask your server for selections

Crab Cake single 10 / double 16
jalapeño-lime aioli, fennel slaw, avocado, and mixed greens

Tuna Salad 11.5
avocado, fontina, pressed on country white

Chicken Piccata 13.5
baby arugula, lemon aioli, warm baguette

Tarragon Chicken Salad 12
baby arugula, tomato, and lemon aioli on seven-grain

California Turkey Club 13.5
house-roasted turkey, applewood bacon, lettuce, tomato, avocado, gruyère, and lemon aioli on toasted french bread

Grain Bowl 15
chef's grain of the day topped with seasonal vegetables, and a choice of protein. see the blackboard for our daily specials

in order to provide you consistent, high quality foods we politely request no substitutions

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LUNCH

SEASONAL SANDWICHES

we use only Bell & Evans all-natural chicken and local, extra-large, free-range eggs

Roasted Caprese Chicken 14
basil pesto marinated chicken, roasted tomato, and fresh mozzarella with balsamic reduction and baby spinach on a foccacia roll

Marinated Portobello Mushroom 13
with spring pea pesto, whipped feta, fresh herbs, oil and vinegar, on baguette

Jason's Rueben 14
house corned beef, sauerkraut, gruyère, and russian dressing grilled on seeded rye

YELLOW PLATE SPECIALS

MONDAY 11.5
bacon-wrapped meatloaf, chipotle aioli, house made pickles, on seven-grain, served with mixed greens

TUESDAY 12
avocado BLT, applewood smoked bacon, lettuce, avocado mousse, & tomato pressed on country white

WEDNESDAY 11
falafel wrap, lettuce, tomato, red onion, french feta and tzatziki on syrian bread

THURSDAY 13
sesame chicken pita roll-ups, sesame grilled chicken, alfalfa sprouts, tomato, and scallion aioli on syrian bread

FRIDAY 15
fish tacos! rotating house favorites, see the black board for details

EAT DESSERT FIRST!

at vicki lee's we're known for dessert of course... be sure to ask your server about our daily dessert specials!

GLOSSARY

gremolata

a chopped herb condiment consisting of lemon zest, garlic, parsley, and anchovy. ours has lemon zest, parsley, horseradish, and sunflower seeds

frico

a wafer of shredded cheese that's baked until crisp

labneh

strained yogurt or yogurt cheese, that has been strained to remove most of the whey resulting in a thicker consistency but the same tangy flavor

zhoug

traditionally a fragrant chile pepper relish, ours includes pickled peppers, cilantro, caraway, cardamom seed, and garlic

before placing your order, please inform your server if a person in your party has a food allergy