

BREAKFAST AND LUNCH

APPETIZER

Grilled Polenta & Portabello Ragoût ▼●■

Grilled polenta topped with sautéed diced portabello mushrooms, artichoke hearts, broccolini, and sun dried tomato, in a cashew-cream marsala-tomato sauce. Sprinkled with fresh chopped basil. 7.75

ENTREE PLATES

Shepherd's Breakfast ▼●■

Two grilled Portabello mushrooms topped with poached eggs over a blend of sautéed asparagus, broccolini, zucchini, kalamata olives and tomato basil pesto sauce. Served with grilled polenta and a topping of Gorgonzola cheese and chopped basil. 11.50 *Can substitute grilled organic tofu for eggs.*

Marsala-Berry French Toast ●

Sliced Challah bread drenched in an egg-Saigon cinnamon batter; grilled to perfection. Topped with a sweet marsala wine-berry sauce (strawberries, blueberries, blackberries and raspberries). Garnished with more diced fresh strawberries, slivered toasted almonds and a dusting of organic powdered sugar. 11.50

Imagining India Plate ▼●■

We consider all of our special plates or platos "comfort food". This plate, which has special Ayurvedic seasonal spices to help bring balance to this cold, dry time of year, has our mung beans and rice made extra-green with the addition of organic baby spinach, blended roasted vegetables sauteed in tika masala sauce, an orange-jicama salad, our New American Veggie Patty, and seasoned Grilled Flat Bread. Topped with seasoned almonds with sides of mint cilantro chutney and tamarind pepper chutney. 15.00

Also available with organic tofu, grilled chicken breast or sliced roasted turkey.

Berry & Citrus Salad ▼●■

A melange of strawberries, oranges, mangos, jicama, cherry tomatoes, asparagus and green beans blended with chopped organic baby mixed greens. Tossed in a blood-orange dressing. Topped with creamy goat cheese and candied walnuts. 11.50 *Add grilled chicken breast or grilled organic tofu. 15.00*

Oyster Mushroom Tacos ▼●■

Warm corn tortillas filled with breaded crispy fried oyster mushrooms. Topped with shredded lettuce, jalapeno-marinated vegetables, fire-roasted-tomato salsa and cilantro. Served with chopped romaine salad and Caesar dressing. 12.75

Organic Scottish Salmon ■

Grilled and served atop a blend of turmeric rice, broccolini, zucchini, asparagus, spinach, kale and roasted red peppers. Topped with a sauce of blood orange, aged balsamic vinegar and fresh rosemary. Garnished with diced navel oranges, strawberries and crispy tarragon leaves. 26.00

Chocolate Mousse Crêpes ●



Two chilled crepes topped with a sweet marsala wine berry sauce, whipped cream, crème caramel, chocolate shavings and toasted hazelnuts. Garnished with a strawberry rose and fresh mint. 8.00

Very Berry White Sangria - Blend of raspberries, blackberries, strawberries, blueberries, orange zest and aromatic organic Torrentes white wine with a splash of soda water. 7.00 glass / 19.00 pitcher *Also available with (red) Malbec upon request*

Very Berry Lemonade - Freshly made house lemonade with a blend of raspberries, blackberries, strawberries and blueberries with orange zest. 3.75

Jasmine Lily Display Tea - Hand tied green tea with one Lily flower & a string of Jasmine flowers inside. Made by the cousins of the family that makes our "Dragon Pearls" with Jasmine, and they are as beautiful tasting as they look. Steep several times. 4.00 per pot

▼ vegan recipe ● vegetarian recipe ■ gluten-free recipe () can be made this way. For a full allergen list ask your server. Our kitchens are **not** exclusively gluten-free, vegan or vegetarian. We make every effort to avoid cross contamination, but that cannot be guaranteed.

18% Gratuity will be added to all parties of 6 or more
While we aspire to satisfy your requests we do not split specials featured on this page.

Hugo's

DINNER

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Berry & Citrus Salad (▼)●■

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Moroccan Chicken Tagine (▼)(●)■

A slow-cooked stew of butternut squash, zucchini, onions, carrots, green beans, tomato, garbanzo beans and golden raisins with chicken breast. Delicately seasoned with garlic, Saigon cinnamon, cumin, nutmeg, chili powder, curry powder and paprika. Served in a big bowl with a dollop of yogurt. Garnished with sliced lemon, chopped parsley and a side of organic brown rice. 17.00 *Also available with organic tofu or sliced roasted turkey.*

Sofrito Cubano ■

Diced hanging filet steak sautéed in a light tomato-red wine sauce with red & green peppers, onions, diced tomatoes, cumin and cilantro. Garnished with chopped parsley. Served with fried plantains, roasted tomato chipotle black beans, turmeric rice and warm corn tortillas. 19.00

Organic Scottish Salmon ■

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