



## LUNCH MENU

### STARTERS

#### FARMER'S HUMMUS – \$10

House-made chickpea hummus, sliced cucumbers, grilled naan flat bread

#### THAI CHICKEN NACHOS –\$14

Tri-colored tortilla chips, three cheese sauce, sweet chili, chicken, shredded cabbage, diced tomatoes, green onion

#### WOODSIDE WINGS - \$13

Choice of house-made sauces: Stella Artois Barbecue, Mango-Habanero or House Buffalo

### SOUP & SALADS

#### SOUP DU JOUR - Cup \$5 / Bowl \$7

#### GAIA SALAD - \$12

Wild arugula, pine nuts, shaved parmesan, candied lemon peel & fennel, fresh Meyer Lemon vinaigrette.

#### BABY FALL LETTUCES & FRUIT - \$13

Mixed chicories, apples, pears, blueberries, Humboldt Fog goat cheese, candied pecans, sherry vinaigrette

#### CAESAR SALAD - \$12

House-made Caesar, organic romaine hearts, creamy Caesar dressing, sourdough croutons, parmesan

#### THAI SALAD - \$13

Mixed chicories, Thai basil, mint, cucumber, honey-roasted cashews, vermicelli crouton with a delicate house-made sweet & spicy vinaigrette

*Add: grilled chicken \$4 / or ahi tuna \$7 to any salad*

### GAIA BOWLS

#### MEDITERRANEAN BOWL - \$13

Grilled organic chicken breast, baby spinach, Israeli couscous, cucumber, heirloom cherry tomato, feta, avocado, tzatziki yogurt sauce

#### LUAU BOWL - \$15

Ahi tuna poké, sesame, scallions, soy, shredded carrots, cabbage, chili sauce, cucumber, coconut, avocado, roasted macadamia nut, atop steamed basmati rice

*\*All menu items are made to order. Preparation times may vary depending on dish and desired temp.*

**CHEF BOWL - \$15**

Fried pork belly, micro-greens, whole black beans, avocado, chipotle/cilantro crème, atop steamed basmati rice

## HOUSE CREATIONS

**WOODSIDE BURGER - \$15**

Local organic grass fed beef (or substitute veggie patty), shaved Romaine, avocado, heirloom tomato, smoky chipotle aioli, choice of cheese, fries (sweet or classic) *Add: bacon, caramelized onions, sunny egg \$2each*

**FOCACCIA CLUB SANDWICH - \$14**

Oven roasted turkey, smoked ham, bacon, romaine, tomato, garlic mayo, focaccia bread, side of fries

**BÁNH MÌ SANDWICH - \$14**

Vietnamese-style sandwich with house-smoked pork belly and Asian-marinated beef, cilantro, cucumber, pickled carrots, peppers, Korean mayo on French baguette

**FISH & CHIPS - \$14**

House-Battered wild cod, tartar sauce, sweet or classic fries

## BRUNCH

**GAIA BREAKFAST - \$10**

Two eggs your way, hash browns, thick cut bacon or sausage links

**AVOCADO SMASH - \$12**

Grilled Flat bread, avocado, tomato, feta cheese, two fried eggs, cilantro

**TEXAS FRENCH TOAST \$10**

Texas Toast griddled golden brown, two eggs your way, thick cut bacon or sausage links, powdered sugar

**TRADITIONAL EGGS BENEDICT - \$13**

Two poached eggs, hollandaise, and Canadian bacon on top of toasted English muffins. Served with hash browns

## DESSERTS

**CRÈME BRULÉE - \$7**

Sugar-glazed, French vanilla custard, house-made

**DECADENT CHOCOLATE CAKE - \$7**

Flourless dark chocolate cake, gluten free, house-made

**DIANA TORTE - \$7**

Chocolate & vanilla ice cream layered cake, almond roca & caramel. House-made.

**GAIA GUILTY PLEASURE - MARKET PRICE**

Ask your server about our seasonal creation

*\*All menu items are made to order. Preparation times may vary depending on dish and desired temp.*