

BREAKFAST

	Blueberry Muffin	4.00
GF	Purely Elizabeth Oatmeal Cup	4.00
	Tomato & Feta Egg White Frittata	7.00

HAND CRAFTED SPECIALTIES

	Fresh Baked Croissant	4.00
	<i>delivered fresh daily</i>	
	Overnight Oats	6.50
	Sausage, Egg & Cheese	7.00
	<i>on a bialy</i>	

LUNCH & DINNER

FRESH SELECTIONS

	Gourmet Antipasto Tray	13.50
	<i>salami, prosciutto, rosemary ham, sundried tomatoes, olives, artichokes, aged Asiago, crackers</i>	
	Turkey & Havarti Sandwich	12.00
	<i>honey wheat sunflower bread, arcadian greens, bacon herb aioli</i>	
	Cherrywood Smoked Ham & Fontina	12.00
	<i>marble rye, arcadian greens, apple butter</i>	
	Chicken & Mozzarella Pesto Sandwich	12.00
	<i>everything baguette, arcadian greens, basil pesto</i>	
	Peppered Turkey, Gouda & Spinach	12.00
	<i>rustic oat baguette, cranberry Dijon</i>	

	Artisan Cheese & Fruit Tray
	<i>brie, cheddar, pepper jack, mozzarella, raisins, grapes, strawberries, fig compote, crackers</i>

	Mediterranean Salad
	<i>falafel, hummus, pickled beets, cucumber, arcadian greens, green goddess dressing</i>

	Chicken Caesar Salad
	<i>grilled chicken, arcadian greens, parmesan, croutons, classic Caesar dressing</i>

13.00

HOT FAVORITES

	White Cheddar Mac & Cheese	8.00
	Angus Beef Cheeseburger	8.00
V	Vegan BBQ Burger	7.50
	Hebrew National All-Beef Hot Dog	5.75

SNACKS

GF	Chef's Cut Beef Jerky	7.50
V	Fresh Vegetable Crudites & Hummus	6.00
V GF	Wonderful Pistachios <i>roasted & salted</i>	5.50
	Sanders Milk Chocolate Sea Salt Caramels	5.50
	Haribo Gummy Bears	3.75
	Utz Peanut Butter Filled Pretzel Nuggets	3.50
	Peanut M&M's <i>king size</i>	3.50
GF	KIND Bar <i>dark chocolate sea salt</i>	3.50
	Sandy's Amazing Cookie <i>chocolate chunk</i>	3.50
GF	Justin's Peanut Butter Cups	3.50
	Miss Vickie's Kettle Chips <i>sea salt or jalapeno</i>	2.50
V	Tiny Twists Pretzels	2.50
GF	Smartfood Popcorn <i>white cheddar</i>	2.50

BEVERAGES

NON-ALCOHOLIC

	S. Pellegrino Sparkling Water	5.00
	Smart Water	4.50
	Iced Tea <i>unsweetened</i>	4.50
	La Colombe Cold Brew	4.25
	Starbucks Coffee or Starbucks Teavana Hot Tea	3.50
	Orange or Apple Juice	3.50
	Bottled Water	3.50
	Coke, Diet Coke, Coke Zero, Sprite or Ginger Ale	3.00

PREMIUM WINES

	Banshee Pinot Noir <i>375 ml, Sonoma County</i>
	Daou Chardonnay <i>375 ml, Paso Robles</i>
	19.75

WINES

	Line 39 <i>375ml</i>	15.75
	<i>Chardonnay or Cabernet Sauvignon</i>	
	Cavit Pinot Grigio <i>375ml</i>	15.75
	La Marca Prosecco <i>187ml</i>	12.50

SPIRITS

	Captain Morgan's Spiced Rum
	Tito's Handmade Vodka
	Woodford Bourbon Whiskey
	Tanqueray Gin
	Jack Daniel's Tennessee Whiskey
	Zing Zang Bloody Mary
	9.50

BEERS AND HARD SELTZER

	Dogfish Head 90 Minute IPA	9.50
	Stone IPA	8.50
	Stella Artois	8.50
	Michelob Ultra	8.00
	White Claw <i>black cherry</i>	8.00

 *locally sourced, reduced carbon footprint* **V** *vegan* **GF** *gluten free*

Food served on Amtrak trains may contain or have come in contact with: milk, eggs, wheat, soy, shellfish, peanuts, tree nuts, fish and/or sesame.