

**Rustica Torta** \$9  
Organic sprouted corn tortilla filled with organic black beans, seasonal vegetables and cheeses (see the board), baked in a savory custard and served with salsa and sour cream on a bed of mixed organic lettuce greens.

**Sourdough French Toast** \$10  
Egg battered essential baking organic sourdough bread topped with an organic seasonal fruit compote, butter and maple syrup.

**Northwest Hash** \$8  
Organic polenta and local fingerling potatoes, cast iron pan roasted with garlic, onions and mushrooms topped with melted chunks of spicy pepper jack cheese.

**ca' buni Eggs** \$11  
Island farm fresh eggs lightly scrambled with your choice of seasonal local veggies, a hormone-free meat and an artisan cheese. Served with a fire grilled hunk of bread with butter and fresh fruit.

**Egg-Muk-Sandwich** \$9  
Fried eggs, caramelized onions, provolone cheese, fresh avocado and hot pepper mayo on sourdough toast.

**Bean and Grain Burger** \$10  
Our house-made organic black bean and quinoa burger grilled and topped with provolone cheese, mixed greens, red onion and our lemon tahini dressing.

**Mukilteo Burger** \$12  
Island grown 3 Sisters beef patty, spicy pepper jack cheese, mixed greens, red onion and our roasted jalapeno pepper mayo on an organic wheat bun.

**Turkey Sandwich** \$11  
Oven roasted herbed Washington grown turkey breast with our cranberry balsamic cream cheese, fresh avocado, greens and red onions on toasted sourdough bread.

**Free-Range Chicken Salad** \$11  
Tossed with organic celery, mustard seed and herbs and served over local greens with fresh northwest apples, maple glazed pecans dressed in a sweet-creamy curry dressing.

**Local Mixed Greens** \$7/10  
Fresh organic lettuce topped with match sticked seasonal vegetables and house-made croutons with your choice of dressing. Served with a fire grilled hunk of bread with butter.

**Soup and bread** \$4/6  
Made fresh daily with organic ingredients, served with fire grilled bread and butter.

**Sides:**

\$5 beef burger patty, grilled chicken breast, smoked salmon

\$3 chicken sausage, ham, bean and grain patty, yogurt

\$2 cheese, egg, organic blue corn chips, organic salsa

\$1 salad dressing, sour cream, Jam, butter, peanut butter

## K I D S M E N U

\*\*same organic ingredients...  
whole wheat french toast \$5  
eggs and toast \$4  
Nut-butter-n-Jelly \$4  
grilled cheese \$5  
plain burger \$7  
quesadilla \$4

### Add-ons and such:

Organic sourdough toast with  
butter and seasonal organic  
jam \$3

Honey sweetened yogurt and  
seasonal fruit compote \$5

Organic granola-yogurt-pecans  
served hot or cold \$6

Organic bagels and cream  
cheese \$3

Check out our daily specials  
board for more seasonal  
entrees

\*\*We offer organic bagels,  
gluten-free black rice bread  
along with our other organic  
artisan breads from the  
Essential Baking Company\*\*

[www.cabuni.com](http://www.cabuni.com)

## caffe' ca' buni menu



**"ca' buni" (ka-boon-ee)  
house in the woods**

Our menu changes  
seasonally as all our  
dishes are made in-house  
emphasizing fresh, local  
and organic ingredients.  
Enjoy the taste of passion  
from sprout to finish.  
-Chef Jess

Caffe' hours  
Monday - Saturday 8-4  
3228 Lake Leo Way  
360-321-5270