

Lunch Sandwiches

Served until 4pm. All Sandwiches are served on a Brioche Bun with Pear-Jicama Slaw.

Grilled and Marinated Organic Chicken Breast Sandwich with

Garlic Aioli, Chef's BBQ Sauce and Avocado Mousse 12.95

Braised Pulled-Pork Shoulder Sandwich with Aioli & Chef's BBQ Sauce 14.95

Beer Battered Salmon Sandwich with House Tartar Sauce,

Red Onions and Mixed Organic Greens 15.95

Add Our Fresh Pressed, Garlic-Herb Fries to any Sandwich 2.95

Chefs Burgers & Quinoa-Salad Bowls

Burgers are Served on a Brioche Bun with Our Famous, House Cut Garlic-Herb Fries.

Or Replace the Bun and Fries for a Gluten-Free Quinoa-Salad Bowl!

California Sunshine Burger: Grass Fed Beef with Chipotle Aioli, Avocado Mousse,

Fresh Pineapple Pico de Gallo and Organic Greens 14.95

Substitute the Beef for Chef's Vegan/ Gluten-Free **Tempeh Veggie-Loaf

Juicy J Burger: Grass Fed Beef with Cheddar & Blue Cheese, Chipotle Aioli, Avocado

Mousse, topped with Heritage Pork Brisket and Organic Greens (*Jeremy's Favorite!*) 16.95

*Add **Bacon** or **Caramelized Onions** to any Burger or Burger Bowl 3.95*

*Add Our Famous, **House Made Garlic-Herb Fries** to any Quinoa Bowl 2.95*

Sides: Butternut Squash – Wilted Kale 5.95 | Chilled House Quinoa 5.95

Pear-Jicama Slaw 5.95 | Sweet Potato Purée 5.95 | Braised Red Cabbage 5.95

Entrees

Flame Grilled New York 14oz Steak with Point Reyes Blue Cheese, Caramelized Onions, Organic Potatoes and Butternut Squash – Wilted Kale 35.95

8oz Bavette Steak with House Truffle Butter, Chef's Savory 'Motor Oil' Aioli, Sweet Potato Purée and Butternut Squash – Wilted Kale 28.95

Star B Ranch Grass Fed Bison Meatloaf with Organic Potatoes, Braised Red Cabbage, Butternut Squash – Wilted Kale, Pork Brisket, Manchego Cheese and Pork Jus 25.95

Pecan Crusted Rack of Lamb with Chef's Barbecue Sauce, Blended Quinoa, and Butternut Squash – Wilted Kale ^{G/F} **Half Rack** 27.95 **Full Rack** 54.95

Fettuccini Aglio e Olio is infused with Garlic, Parsley and Parmesan Cheese, served with Tomato Confit and Butternut Squash – Wilted Kale 18.95

*Add **Three Diver Scallops** for 11.25 or **Organic Chicken** for 7.95*

Sesame Checkerboard Ahi Tuna with Sweet Potato Purée, Tempura Avocado, Wild Caught Diver Scallop, and Butternut Squash – Wilted Kale 33.95

Chicken Cordon Bleu Stuffed with Prosciutto & Jarlsburg Cheese, with Lemon Beurre Blanc, Braised Red Cabbage and Butternut Squash – Wilted Kale 24.95

Vegan/Gluten-Free Tempeh Veggie-Loaf Savory and House Made, with Sweet Potato Purée, Braised Red Cabbage, Quinoa and Pear-Jicama Slaw ^{VEG G/F} 19.95

Beer Battered Salmon Fish & Chips with Garlic-Herb Fries & Chipotle Aioli 18.95

*Add a **Fresh, Organic House Salad** with Red-Wine-Sage Vinaigrette, Mixed Veggies, and Parmesan Cheese to any Entrée du Jour 4.95*



Automatic gratuity of 18% will be added to parties of six or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Due to normal kitchen operations, we cannot guarantee an Allergen Free Environment. You Must Notify Your Server If You Would Like Your Dish Prepared Gluten Free.

Beer and Hard Cider

Six Rotating Draft Beers Available 7.50 Bottled: Coors Light, Dos Equis or Non-Alcoholic 4.00

- 12oz Harvest Apple Hard Cider, *Julian Hard Cider* 5.95
- 22oz Julian Apple Pie or Cherry Bomb Hard Cider, *Julian Hard Cider* 11.00
- 330ml Hard Wild Berries Cider, *Rekorderlig* 5.00

Bubbles and Sweets

- Julian Triple-Apple ‘Sangria’: Made with Local Julian Apple Wine, Julian Sparkling Apple Wine, and Julian Fresh Pressed Apple Cider 14.00
- Julian Fresh-Pressed Apple Cider Mimosa 10.00
- Apple Wine, Volcan Mtn., Julian 11/40 •Sparkling Apple Wine, Volcan Mtn., Julian 11/40
- Sweet* Huxelrebe, Dr. Hinkle, Germany 9/31 *Sweet* Sparkling Torrontés, Celos, Argentina 7/30

White & Rosé Wine by the Glass

- Burlesque, Ramona Ranch, Ramona 10/36
- Chardonnay, Carmenet, California 6/21
- Pinot Grigio, Forest Glen, California 8/28
- Rosé of Zinfandel, Volcan Mtn., S.Coast 7.50/26

Red Wine by the Glass

- Cabernet Franc, Corazón, Mesa Grande 8/28
- Pinot Noir, Alias, California 6/21
- Estate Grenache, Cass, Paso Robles 11/40
- Cabernet Sauvignon, Aquinas, Napa 13/48

Non-Alcoholic Beverages

- Local Fresh Pressed Julian Apple Cider 4.95
- Sparkling Apple Cider 4.00
- Coke, Diet Coke or 7up 3.15
- Bottled Acqua Panna Mineral Water 4.00
- Hot Chocolate 4.50
- Apple Palmer (Iced Tea/Fresh Apple Cider) 3.75
- Fresh Brewed Organic Black Iced Tea 2.95
- Bottled Soda:** Ginger, Root Beer, Vanilla or Orange Cream 4.00
- Bottled Sparkling Water 3.00/4.25/7.00
- Hot Tea (Black, Green and Herbal) 3.95

Café Moto Fair Trade/ Organic, Caffeinated or Decaffeinated Drip Coffee: 3.95

Café Moto Fair Trade/ Organic French Press Coffee for One or Two: 5.50/8.50

•**Locally Produced less than 45 miles from your table!** Full Wine List Available Upon Request.

Beverage selections from both Chef Jeremy Manley and his sister, Certified Sommelier Brigida Williams.

www.jeremysonthehill.com



Appetizing Starters & Light Grazing

Soup Du Jour Cup 6.95 Bowl 8.95 **Lobster Bisque** Cup 7.95 Bowl 9.95

Cheese Board with a variety of cheeses, accompanied by Apples, Black Truffle Salumi, Pickled Cucumbers, Olives, and Fig Chutney ^{G/F} 18.95

Prawn Shrimp Cocktail: Four Baja Prawn Shrimp served chilled with Chef's House-Made, Zesty, Bourbon Cocktail Sauce. 15.25

Jeremy's Famous Brussels Sprouts: Served Crispy in House Ponzu Sauce made with Red Pepper Flakes, Brown Sugar and Ginger Root.

Half Order 6.95 **Full Order** 9.95

Six Deviled Eggs topped with ‘Bacon Jam’, Blue Cheese and Crispy Prosciutto ^{G/F} 9.95

Braised Pork Shoulder Mac & Cheese with Creamy Béchamel Sauce 9.95

Artichoke Hearts: Cheese Stuffed, Wrapped in Prosciutto Served on Organic Greens 9.95

Farm-Fresh Green Salads

Julian Apple Salad with Mixed Organic Greens with Apples, Candied Nuts, Red Wine-Sage-Vinaigrette, Blue Cheese Dressing and Blue Cheese Crumbles ^{G/F} 10.95

Trio of Pan Bronzed Diver Scallops with Local Organic Greens, Avocado Mousse, Parmesan Cheese, Blended Quinoa, Red Peppers and Lemon Basil Vinaigrette ^{G/F} 19.95

Local Salad of Mixed Organic Greens, tossed in Sun Dried Tomato/ Roasted Garlic Emulsion, with Avocado, Egg Whites, Olives and Sliced Red Onion ^{G/F} 14.95

Add to Anything Organic, Marinated/Grilled Chicken Breast or Grass-Fed Beef Burger 7.95