

Lunch Sandwiches

Served until 4pm. All Sandwiches are served on a Brioche Bun with House 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

Turkey & Bacon Club Sandwich with Roasted Apple Aioli, House Avocado Mousse, Organic Lettuce and Tomatoes. Comes with Garlic Fries or House Slaw. 13.95

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

Grass-Fed 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 **Organic Chicken Breast** Or*

***Chef's Vegan/ Gluten Free Tempeh Veggie-Loaf** on any Burger.*

Juicy J Burger: Grass Fed Beef with Cheddar & Blue Cheese, Chipotle Aioli, Avocado Mousse, topped with Heritage Pork Brisket and Organic Greens 16.95

*Add **Bacon** or **Caramelized Onions** to any Burger or Quinoa 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



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

Entrees

Dry Aged, Flame Grilled, New York 14oz Steak with Point Reyes Blue Cheese, Caramelized Onion, Organic Potatoes, and Butternut Squash – Wilted Kale 38.95

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

Grass Fed Meatloaf featuring local Bison & Beef with Organic Potatoes, 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, Tomato Confit, Parsley and Parmesan Cheese, served with 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, Chef's 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, House 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*

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

Bubbles and Sweets

●**Julian Apple Cider** Mimosa 9.00 Prosecco, Caposaldo, *Italy* 8/28

●Julian Triple-Apple: Apple Wine, Sparkling Apple Wine, **Julian Apple Cider** 14.00

●Sparkling Apple Wine, Volcan Mtn., *Julian* 11/40

Sparkling Brut, Veuve du Vernay, *France 'Split' 7 / Standard 25*

Sweet Dr. Hinkle, *Germany* 11/42 Sweet Sparkling, Celos, *Argentina* 7/30

●Seasonally Spiced Red Wine, Mulled with **Julian Apple Cider**, Served Warm 7.25

White and Rosé Wine by the Glass

●Apple Wine, Volcan Mtn., *Julian* 11/40

Roussanne, Cass Vin., *Paso Robles* 10.50/38

Chardonnay, Brutocao, *Mendocino* 9/32

Sauvignon Blanc, Bliss, *Mendocino* 7/24

Pinot Grigio, Caposaldo, *Italy* 7/24

Rosé, Sables d'Azur, *France* 11/40

Red Wine by the Glass

Ask about our Local Red Wine of the Day!

Petite Sirah, Frank Family, *Napa* 14/52

Malbec, Mil Piedras, *Argentina* 8/28

Joel Gott Pinot Noir, *California* 10.50/38

Merlot, Robert Hall, *Paso Robles* 10/36

Cabernet Sauvignon, Aquinas, *Napa* 13/48

Non-Alcoholic Beverages

●Local Fresh Pressed **Julian Apple Cider**, served fresh over ice or hot with mulling spices 4.00

●Apple Palmer (Iced Tea/Fresh Apple Cider) 3.75 Fresh Brewed Organic Black Iced Tea 2.95

Sparkling Apple Cider 4.00 **Bottled Soda:** Ginger, Root Beer, Vanilla or Orange Cream 4.00

Coke, Diet, Sprite: 3.15 Bottled Acqua Panna Mineral Water 4.00 Bottled Sparkling Water 4.25

Hot Chocolate with Whip Cream 4.50 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.](#)

Thoughtfully chosen beverage selections from Certified Sommelier Brigida Williams and her brother, Chef Jeremy Manley.



Appetizing Starters & Light Grazing

Soup Du Jour Cup 6.95 Bowl 8.95

Lobster Bisque Cup 7.95 Bowl 9.95

Pumpkin Almond Bisque Cup 6.95 Bowl 8.95

Cheese Board with a variety of cheeses, accompanied by Apples,

Black Truffle Salumi, Pickled Cucumbers, Olives, and Fig Chutney ^{G/F} 18.95

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

Braised Pork Shoulder Mac & Cheese with Creamy Béchamel Sauce 9.95

Artichoke Hearts Prosciutto Wrapped and Cheese Stuffed, 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/

Caesar Emulsion, with Avocado, Hard Boiled Egg, Olives and Sliced Red Onion ^{G/F} 14.95

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