

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

House Roasted Turkey & Bacon Club Sandwich with Roasted Apple Aioli,

Avocado Mousse, Organic Lettuce & Tomatoes. Comes with Garlic Fries or Pear 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 2.95*

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

Sides: Butternut Squash – Wilted Kale 4.95 | Chilled House Quinoa 4.95
Pear-Jicama Slaw 4.95 | Sweet Potato Purée 4.95 | Braised Red Cabbage 4.95



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

Entrees

Today's Grass-Fed, Free-Range Steak with Point Reyes Blue Cheese, Caramelized Onion, Organic Potatoes, and Butternut Squash – Wilted Kale G/F MP

8oz 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

Today's Wild-Caught Fish plated with Sweet Potato Purée, Pineapple Pico, Butternut Squash – Wilted Kale Braised Red Cabbage, Smoked Lobster Sauce MP

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

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*

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

*Add a **Fresh, Organic Side 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

White and Rosé Wine by the Glass

● Apple Wine, Volcan Mtn., *Julian* 10/38

● Sangiovese, Volcan Mtn., *San Diego County* 14/52

● Sauvignon Blanc, Hart, *Temecula* 7.50/26

● Cabernet Franc, Woof 'n Rose, *Ramona* 13/50

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

Syrah, Chatom Vin., *Calaveras* 6.50/22

Chardonnay, Sonoma Cutrer, *Sonoma* 11.50/42

Merlot, Robert Hall, *Paso Robles* 9.50/34

Pinot Grigio, Caposaldo, *Italy* 7/24

Reserve Pinot Noir, Balletto, *Russian River* 14/52

Rosé, Sables d'Azur, *France* 10/40

Cabernet Sauvignon, Brady, *Paso Robles* 11/40

Bubbles and Sweets

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

Prosecco, Caposaldo, *Italy* 8/28

Sparkling Brut, Veuve du Vernay, *France* 7/25

Sweet Dr. Hinkle, *Germany* 11/42

Sauternes, La Fleur Renaissance, *France* 2.5oz 10.00

Tawny Port, Gloria, *Portugal* 2.5oz 8.00

● **Julian Apple Cider Mimosa** with Julian Fresh Pressed Apple Cider and Prosecco 8.50

● **Julian Double Apple Mimosa** Julian Sparkling Apple Wine and Fresh Apple Cider 10.00

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

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: Root Beer, Vanilla or Orange Cream 4.00

Coke, Diet, Sprite: 3.15

Mineral Water 4.00 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 5.00 Bowl 7.00

Roasted Lamb Stew Cup 6.95 Bowl 8.95 **Lobster Bisque** Cup 7.95 Bowl 9.95

Cheese Plate Three Cheeses, accompanied by Apples, Mushrooms, House Pickles, Olives, and Fig Chutney G/F 18.95

Charcuterie with Duck Prosciutto, Truffle Salumi, Chorizo de Espana, Olives, Seasonal Fruit, House Pickles, and Brined Mushrooms. G/F 24.95 **Add Cheese** 5.00

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 Mornay Sauce 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

Farmer's Greens and Beet Salad with Organic Greens of Arugula and Broccoli Leaf, Beets, Grapefruit, Pepitas, Roasted Chick Peas, Feta & Miso Vinaigrette G/F 14.95

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

Add Three Diver Scallops 11.25

Add a Basted Fried Egg 2.95

Add Grass-Fed 8oz Bavette Steak 18.95