

Grass-Fed Beef Burgers / Quinoa-Salad Bowls

Burgers are Served on a Locally Made Brioche Bun with Our Famous 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

Bacon-Onion-Cheese Burger: Grass Fed Beef with Cheddar Cheese, Caramelized Onions, Apple Wood Smoked Bacon and Organic Greens 15.95

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

*Substitute the Beef for Cage-Free **Chicken Breast**, Vegan G/F **Veggie Patty** or Chef's Vegan G/F **Tempeh-Veggie-Loaf** on any Burger or Bowl.

Add **Bacon** or **Caramelized Onions** to any Burger or Quinoa Bowl 2.95

Lunch Fare (Served 11am-4pm)

Add a Side of Fresh Pressed, Garlic-Herb Fries 2.95

Grilled and Marinated Cage-Free 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. With Garlic Fries or House Slaw 13.95

Fish of the Day Beer Battered Fish and Chips with House Garlic-Herb Fries 18.95



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 Chef's Garden Vegetables G/F MP

Soz Prime Black Angus Sirloin with House Chimichurri –Garlic Frites or Chef's Potatoes and Garden Vegetables G/F 32.00

Grass Fed Meatloaf featuring local Bison & Beef with Organic Potatoes, Red Cabbage, Chef's Garden Vegetables, Pork Brisket, Manchego Cheese and Pork Jus 25.95

Pistachio Crusted Rack of Lamb with Chef's Dijon Sauce, Blended Quinoa and Chef's Garden Vegetables G/F **Half Rack** 27.95 **Full Rack** 54.95

Today's Wild-Caught Fish plated with Sweet Potato Purée, Pineapple Pico, Chef's Garden Vegetables, Braised Red Cabbage, Smoked Lobster Sauce MP

Cage-Free Chicken Cordon Bleu Stuffed with Prosciutto & Jarlsburg Cheese, with Saffron Cream Sauce, Braised Red Cabbage and Chef's Garden Vegetables 24.95

Fettuccini al Pomodora Fresca with Fresh Roma Tomato, Garlic, Parsley, White Wine, Parmesan Cheese and Basil 18.95

Add **Fish of the Day** 11.25 or **Cage-Free Chicken Breast** 7.95

Chef's Vegan/Gluten-Free Tempeh Veggie-Loaf, with Sweet Potato Purée, Braised Red Cabbage, Chef's Garden Vegetables, Quinoa and House 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 G/F 4.95

Sides: Sweet Potato Purée VEG G/F 3.95 | Chilled Quinoa VEG G/F 3.95 | House Slaw VEG G/F 3.95
Braised Red Cabbage VEG G/F 3.95 | Chef's Garden Vegetables VEG G/F 3.95 | Organic Potatoes G/F 3.95

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.

Handcrafted Desserts

Chef's Turnovers Two Oven-Warmed Rustic Pastries served
with Vanilla Ice Cream and Sugar Candy Garnish 10.00

Chef's Whim Crème Brûlée Chilled custard, caramelized sugar 10.00

House-Made Cheesecake of the Day 10.00

Chocolate Mousse Decadently rich and creamy G/F 9.00

Beverages

Local Fresh Pressed **Julian Apple Cider** served over ice 4.00

Apple Palmer (Iced Tea/Julian Apple Cider) 4.00 Fresh Brewed Black Iced Tea 3.00

Sparkling Apple Cider 4.00 Coke, Diet, Sprite: 3.50 Sparkling Water 4.00

Bottled Soda: Reeds Ginger Ale, Root Beer, Black Cherry, or Orange Cream 4.00

Hot Chocolate with Whip Cream 4.00 Hot Tea (Black, Green and Herbal) 4.00

Café Moto Fair Trade/ Organic, Caffeinated or Decaffeinated Drip Coffee: 4.00

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

Beer and Hard Cider

Choice of Rotating Draft Beers: 7.50

Bottled: Coors Light, Dos Equis or Non-Alcoholic 4.00

Julian Hard Cider:

●12oz Harvest Apple Hard Cider 5.95

●22oz Julian Apple Pie or Cherry Bomb Hard Cider 11.00

Wine List Available Upon Request

Appetizing Starters & Light Grazing

Vegan Soup Du Jour G/F Cup 5.00 Bowl 7.00 **Lobster Bisque** Cup 7.95 Bowl 9.95

Cheese Plate Three Cheeses, accompanied by Apples,

House Pickles, Olives, and Fig Chutney G/F 18.95 Add Charcuterie MP

Jeremy's Famous Brussels Sprouts: Served Crispy in House Ponzu!

Half Order 6.95

Full Order 9.95

Braised Pork Shoulder Mac & Cheese with Creamy Mornay Sauce 9.95

House Made Garlic-Herb Fresh Cut Fries G/F 5.95

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

Pan Bronzed Fish of the Day Salad with Organic Greens, Avocado Mousse,
Quinoa, Pineapple Pico, Parmesan, Red Peppers and Lemon Basil Vinaigrette G/F 19.95

Farmer's Greens and Beet Salad with Organic Hand Picked Greens,
Beets, Grapefruit, Pepitas, Roasted Chick Peas, Feta and Citrus Vinaigrette G/F 14.95

Add Marinated Cage-Free Grilled Chicken Breast or **Grass-Fed Beef Burger** G/F 7.95

Add Fish of the Day G/F 11.25 **Add a Basted Fried Egg** G/F 2.95

Add Grass-Fed 8oz Steak G/F 18.95