

Lunch (Served 11am-4pm)

Sandwiches are served with a side of House Slaw.

Add a Side of Regular or Garlic-Herb Fries 3.95

Jeremy's Nachos with Pepper Jack Béchamel, Pulled Pork, Avocado, Pineapple Pico de Gallo, Pecorino Romano, Fine Herbs and Pickled Sport Peppers 13.95

Roasted Vegetable Sandwich with Grilled Cheese on Whole Wheat with Avocado 12.95

Braised Pulled-Pork Shoulder Sandwich with Aioli & Chef's BBQ Sauce 13.95

Italian Deli Sandwich with layers of Prosciutto, Salami Colosseum, Provolone, Lettuce, Garlic Aioli, served on a mini French Baguette 11.95

House Roasted Turkey & Bacon Club Sandwich with Roasted Apple Aioli, Avocado Mousse, Lettuce and Tomatoes. 13.95

Burgers & Quinoa Bowls

On a Brioche Bun with Garlic-Herb Fries. Or replace the bun & fries with a G/F Quinoa-Salad Bowl!

California Sunshine Burger: Grass Fed Beef with Chipotle Aioli, Avocado Mousse, Fresh Pineapple Pico de Gallo and Organic Greens 15.95

'Gloopy' 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 17.95

Beyond Veggie Burger: with Avocado Mousse, Caramelized Onions, Sautéed Zucchini and Organic Greens 14.95

Substitute Beef for Cage-Free/Antibiotic-Free **Chicken Breast or Vegan G/F 'Beyond Burger' **Veggie Patty** on any Burger or Quinoa Bowl.*



OUR FARM IS LESS THAN A MILE FROM YOUR TABLE

LOCALLY SOURCED INGREDIENTS • ECO-CONSCIOUS SUSTAINABILITY

Entrees

Add a Fresh, Organic Side Salad with Red-Wine-Sage Vinaigrette, Mixed Veggies and Parmesan Cheese to any Entrée du Jour G/F 6.95

Today's Grass-Fed, Free-Range Steak with Point Reyes Blue Cheese, Caramelized Onion, Organic Potatoes, and Chef's Garden Vegetables G/F MP

8oz Filet Mignon with Cognac Cream Demi-Glace, Garden Vegetables and your choice of Garlic Frites **or** Chef's Potatoes 42.95

Merlot Braised Short Rib with Roasted Garlic Mashed Potatoes, Olive Oil-Rosemary Poached Cherry Tomatoes and Green Beans. 35.95

Center Cut Pork Chop with Apple Chutney, Chef's Potatoes and Garden Vegetables 24.95

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

Pan Seared Chicken Breast with Dijon-Taragon Cream Sauce, Chef's Potatoes and Garden Vegetables 24.95

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

Salmon Beer Battered Fish and Chips with House Garlic-Herb Fries 19.95

Farfalle with Pesto Al dente Bowtie Pasta, with Chefs Seasonal Vegetables in Pesto Cream Sauce, topped with Balsamic Reduction, Burrata and Pecorino Romano 23.00

Add Fish of the Day 11.95 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

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 5.95 | Organic Potatoes G/F 5.95

Automatic gratuity of 18% may be added to parties of six or more. We are only able to spit checks two ways.

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. Not all ingredients are listed in menu descriptions.

Please notify your server of any allergies. You Must Notify Your Server If You Would Like Your Dish Prepared Gluten Free.

Handcrafted Desserts

All desserts are made in-house with the finest ingredients available.

Apple Cobbler with Brandy-Caramel Sauce and Vanilla Ice Cream 11.00 (takes 15 minutes)

Crème Brûlée of the Day Chilled Custard, Caramelized Sugar 10.00

Cheesecake of the Day 10.00

Cream Cheese Carrot Cake G/F 12.00

Beverages

Local Fresh Pressed **Julian Apple Cider** 4.00

Apple Palmer (Iced Tea/Julian Apple Cider) 4.50 Fresh Brewed Black Iced Tea 3.00

Sparkling Apple Cider 4.00 Coke, Diet, 7up: 3.50 Sparkling Water 4.00

Bottled Soda: Henry Weinhard Soda (ask your server) or Ginger Soda 4.50

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, Hard Cider and More

Choice of Rotating Draft Beers: 7.00

Bottled: Coors Light, Dos Equis or Non-Alcoholic 4.50

Julian Hard Cider:

●12oz Harvest Apple Hard Cider 6.95

●22oz Julian Apple Pie or Cherry Bomb Hard Cider 13.00

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 VEG

Full Order 10.95 VEG

Braised Pork Shoulder Mac & Cheese with Creamy Béchamel Sauce 9.95

Onion Rings Beer Battered Onions Fried with Blue Cheese Horse Radish 10.00

Garlic Truffle Herb Fries with Blue Cheese and Parmesan G/F 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 12.95

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

Shaved Zucchini Salad with Fire Roasted Red Peppers, Toasted Pine Nuts, Pecorino Romano, Organic Greens and Lemon-Basil Vinaigrette G/F 12.95

House Salad with Organic Greens, Red-Wine-Sage Vinaigrette, Mixed Veggies and Parmesan Cheese G/F 8.95

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

Add Fish of the Day G/F 11.95