

Lunch (Served 11am-4pm)

Sandwiches are served with a side of House Slaw.

Add a Side of Regular Fries, Garlic-Herb Fries 3.95 **Add Onion Rings** 4.95

Deluxe Grilled Cheese with Pulled Pork, Tomato Jalapeno Jam, Cheddar Cheese and American Cheese 14.00

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

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

Southwestern Chicken Sandwich with Chipotle Aioli, Swiss Cheese, Onion Ring and Barbeque Sauce 14.95

Uncle J's Fried Chicken Sandwich with Aioli, Provolone Cheese, Bacon, Barbeque Sauce and Lettuce 15.95

Burgers & Keto Salad Bowls (Available all day)

Burgers are cooked Medium unless otherwise requested and they are served on a Brioche Bun with a side of Garlic-Herb Fries. Or you may replace the bun and fries with a G/F Keto-Salad Bowl!

Upgrade your French Fries to Onion Rings for 1.00 more!

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 Vegetarian Burger: with Avocado Mousse, Provolone Cheese, and Organic Greens 14.95 (Vegan and GF on request)

Add Avocado, Caramelized Onion, or two pieces of Bacon for 2.50 each.

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

Due to normal kitchen operations, we cannot guarantee an Allergen Free Environment. Not all ingredients are listed in menu descriptions.

Entrees (Available all day)

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

Prime Black Angus 8oz Flat Iron with Truffle Butter, Garden Vegetables and your choice of Garlic Frites **or** Organic Potatoes 32.95

Merlot Braised Short Rib with Organic Potatoes, Olive Oil-Rosemary Poached Cherry Tomatoes and Chef's Vegetables. 35.95

Center Cut Pork Chop with Apple Chutney, Organic Potatoes and Garden Vegetables 24.95

Grass Fed Meatloaf featuring 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 two Double Chops, Chef's Dijon Sauce, Organic Potatoes and Chef's Garden Vegetables G/F 32.95

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

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

Fresh Pasta Scampi with Fish of the Day with Lobster Stock, Olive Oil, Sun Dried Tomato and Garlic Cloves 34.95

Farfalle with Pesto Al dente Bowtie Pasta, with Chefs Seasonal Vegetables in Pesto Cream Sauce, topped with Balsamic Reduction, Burrata and Pecorino Romano 22.95

Add Fish of the Day 11.95 **or** **Cage-Free Chicken Breast** 7.95

Chicken Schnitzel with Chef's Lemon-Butter Caper Sauce, Braised Red Cabbage and Chef's Vegetables 25.95

Chef's Vegan/Gluten-Free Tempeh Veggie-Loaf, with Sweet Potato Purée, Braised Red Cabbage and Chef's Garden Vegetables VEG G/F 19.95

Sides

Sweet Potato Purée VEG G/F 3.95 | Fresh Apple Slaw VEG G/F 3.95 | Braised Red Cabbage VEG G/F 3.95
Chilled Quinoa VEG G/F 3.95 | Butternut Squash and Kale Sauté VEG G/F 5.95 | Organic Potatoes G/F 5.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any allergies. You Must Notify Your Server If You Would Like Your Dish Prepared Gluten Free.

Handcrafted Desserts

Apple Cobbler with Chef's 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

Two Chocolate Decadence Cupcakes with Cream Cheese Frosting *G/F* 9.00

Triple Layer Cream Cheese Carrot Cake *G/F* 12.00

Vegan / Gluten Free Dessert 8.50

Beverages

Local Fresh Pressed **Julian Apple Cider** 4.00

Apple Palmer (Iced Tea/Julian Apple Cider) 4.50 Sparkling Apple Cider 4.00

Sparkling Water: Sm/Med/Lg Fresh Brewed Black Iced Tea 3.00

Coke, Diet, 7up 3.50 **Bottled:** Bundaberg Ginger Soda 4.50

Bottled: Henry Weinhard Root Beer, Orange Cream or Vanilla Cream 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, and Fig Chutney *G/F* 18.95 Add Charcuterie *MP*

Steamed Mussels *one full pound* with Chef's White Wine-Cream-Saffron Sauce 15.95

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 with Blue Cheese Horse Radish Sauce 10.00

Garlic Truffle Herb Fries with Blue Cheese and Parmesan *G/F* 9.95

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

Wedge Salad with Pickled Red Onion, Blue Cheese Dressing, Blue Cheese Crumbles, Bacon Crumbles and Cherry Tomatoes *G/F* 8.95

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