

Lunch (Served 11am-4pm)

Sandwiches are served with a side of House Slaw.

Add a Side of Regular or Garlic-Herb Fries 3.95 **Add Beer Battered Avocados** 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,
Caramelized Onions 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 Gluten-Free Keto-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 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.

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

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

Vegan/Gluten-Free Meatloaf with Sweet Potato Purée,
Braised Red Cabbage and Chef's 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

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 Dessert G/F 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

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 7.95 VEG

Full Order 11.95 VEG

Braised Pork Shoulder Mac & Cheese with Creamy Béchamel Sauce 9.95

Beer Battered Avocados with Chipotle Aioli 9.95

Garlic, Truffle & Herb Fries with Blue Cheese and Parmesan Cheese 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