

Lunch (Served 11am-4pm)

Sandwiches are served with a side of House Slaw.

Add a Side of Regular or Garlic-Herb Fries 3.95

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, Guacamole, Lettuce and Tomatoes. 15.95

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, Guacamole, 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, Guacamole, topped with Heritage Pork Brisket and Organic Greens 17.95

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

Hamburger: 10.95 **Cheeseburger:** 12.95

Add Fresh Avocado, Caramelized Onions, 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

Myer Natural Black Angus 10 oz Flat Iron with Truffle Butter, Chef's Garden Vegetables and your choice of Garlic Frites **or** Organic Potatoes G/F 34.95

Chicken Cordon Bleu with Chef's Lemon-Caper Beurre Blanc, Rice Pilaf and Chef's Garden Vegetables 26.95

Center Cut Pork Chop with Apple-Cherry Chutney, Organic Potatoes and Chef's Garden Vegetables G/F 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 38.95

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

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

Local Carrisito Ranch Grass Fed Ground Beef with Wild Boar Bolognese on Wide Noodles, Topped with Crispy Prosciutto, Parmigiano-Reggiano Cheese and Herb Oil 24.95

Chicken Schnitzel with Chef's Lemon-Caper Beurre Blanc, Braised Red Cabbage and Chef's Garden Vegetables 25.95

Vegan/Gluten-Free Meatloaf 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 Kale-Apple Slaw VEG G/F 3.95 | Braised Red Cabbage VEG G/F 3.95
Chilled Quinoa VEG G/F 3.95 | Chef's Garden Vegetables 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)

Chambord Crème Brûlée Chilled Custard, Caramelized Sugar G/F 10.00

Chocolate Flourless Cake with Chocolate Ice Cream G/F 10.00

Triple Layer Cream Cheese Carrot Cake G/F 12.00

Two Scoops of Raspberry Sorbet G/F, VEG 7.50

Profiteroles with Chocolate Ice Cream and Chef's Chocolate Sauce 12.00

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 or Orange 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: 7.50

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 Pickled Vegetables, and Fig Chutney G/F 18.95 Add Five Slices of Prosciutto 8.00

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

Blistered Shishito Peppers with Miso Ginger Dressing, Heirloom Cherry Tomatoes,
Red Onion and Crispy Quinoa G/F 10.95

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,
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 9.95

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