



Welcome Back!

We are so glad you are here!

There are new rules from our County Health Department we must all follow in order to stay open! Face Coverings must be worn by all customers when not seated at your table. Also, please maintain social distancing of six feet and wash hands and use sanitizer often.

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

Devil's on Horseback Palm Desert Dates Stuffed with Cave Aged Blue Cheese, Wrapped in Prosciutto with a Maple Bourbon Glaze) 11.95 Can be Made G/F

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, Pineapple Pico, Parmesan, Red Peppers and Lemon Basil Vinaigrette G/F 19.95

Caesar Salad with Parmesan Cheese, Rosemary Focaccia Croutons and White Anchovies
Small: 8.95; Large: 12.95

House Salad with Organic Greens, Red-Wine-Sage Vinaigrette, Mixed Veggies and Parmesan Cheese G/F
Small \$6.95; Large 8.95

Add Grass-Fed Beef Burger G/F 7.95 OR **Beyond Vegan "Burger"** G/F 7.95

Sandwiches

Sandwiches are served with a side of our famous Garlic- Herb Fries.

Substitute house salad for \$1 more

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

Fried Chicken Caesar Salad Sandwich with Apple Wood Smoked Bacon, Caesar Dressing and Romaine Lettuce 14.950

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

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

Burgers & Keto Salad Bowls

Our Grass Fed Beef Burgers are cooked Medium unless otherwise requested and served on a Brioche Bun with a side of our famous Garlic-Herb Fries. Or replace the bun and fries with a Gluten-Free Keto-Salad Bowl!

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

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

Juicy J Burger: Grass Fed Beef with Cheddar & Blue Cheese, Chipotle Aioli, Avocado, topped with Heritage Pork Brisket and Organic Greens 17.95

Beyond Vegetarian Burger: with Avocado, Provolone Cheese, & Organic Greens 14.95 (Vegan/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

Black Angus 12 oz New York Steak 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 & 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 & 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 Seafood of the Day Entree plated with Sweet Potato Puree, Pineapple Pico de Gallo, 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

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

Cheesecake of the Day 10.00

Triple Layer Carrot Cake *G/F* 12.00

Two Scoops of Raspberry Sorbet, Chocolate or Vanilla Bean Ice Cream *G/F, VEG* 5.50

Beverages:

Local Fresh Pressed **Julian Apple Cider** 4.00

Sparkling Apple Cider 4.00

Sparkling Water: Sm/Med/Lg

Coke, Diet, 7up 3.50

Bottled: Bundaberg Ginger Soda 4.50

Henry Weinhard Root Beer or Orange Cream Soda 4.50

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 Draft Beers: 7.50 per pint

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 13.00

JEREMY'S NOW HAS WINE TO GOOOOOOOO!



Thank you for your support from our family to yours!

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