



# Welcome Back!

*We are so glad you are here!*

## 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  
*(Not available for take out orders)*

### **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 on Request)*

## 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

*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.*

## 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 14.95

**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 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 and 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:** 11.95 **Cheeseburger:** 13.95  
*(Lettuce, Tomato and Onion)*

**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

### Choose Your Steak

All steaks are pan seared, basted with butter, served with Truffle Butter, Chef's Garden Vegetables and your choice of Garlic Frites  
**or** Organic Potatoes G/F

- 6-ounce Black Angus Filet Mignon 40.95
- 10-ounce Black Angus Flat Iron 34.95
- 12-ounce Black Angus New York 45.00

*"We serve Black Angus beef because I believe in Black Angus Beef. We source our steaks from the finest Farmers who share our vision. We believe in a never ever hormone program and love that our cattle are treated like cattle. We believe in Aspen Ridge and I hope you taste the difference in our steak program."  
- Chef Jeremy*

**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 25.95

**Grass Fed Meatloaf** featuring Bison and Beef with Organic Potatoes, Red Cabbage, Chef's Garden Vegetables, Pork Brisket, Manchego Cheese and Pork Jus 26.95

**Pistachio Crusted Rack of Lamb** with two Double Chops, Chef's Dijon Sauce, Organic Potatoes and Chef's Garden Vegetables G/F 39.95

**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

**Farfalle with Pesto** Al dente Bowtie Pasta with Chef's Garden Vegetables in Pesto Cream Sauce, topped with Balsamic Reduction, Burrata and Pecorino Romano 25.95

**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

## 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

## Ask for Our Chef and Sommelier Curated Wine List!

*We have a large variety of wine including sparkling and dessert wines, featuring many local wineries.*

## Sides

Sweet Potato Purée VEG G/F 3.95 | Organic Potatoes G/F 5.95

Braised Red Cabbage VEG G/F 3.95 | Chilled Quinoa VEG G/F 3.95 | Chef's Garden Vegetables VEG G/F 5.95 |

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)

**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

## *Growing Adults Menu*

**Plain Hamburger** with French Fries 10.00  
Add Cheddar Cheese .95

**Chicken Tenders** with House French Fries 10.00

**Pulled Pork Braised Sliders** (2) with  
Sweet Barbecue Sauce, Served with House  
French Fries 9.00

**Macaroni and Cheddar Cheese** 6.00

**Side of Fresh Fruit** 5.00

**Add a House Salad** 6.95

### *“The Birth of a Cordon Bleu Chef”*

At age ten, Jeremy wandered into his family's hotel commercial kitchen and fell in love! By age thirteen, he was catering weddings and banquets for hundreds of guests, all along cultivating his culinary love and talent. After high school, Jeremy refined this talent by completing **The Cordon Bleu School**. This classical training enabled Jeremy to open his first restaurant at the age of 21. **Jeremy's on the Hill** is an award winning destination restaurant, known for their farm to table cuisine with a commitment to sustainability. **Jeremy's** specializes in local proteins and produce, while also offering culinary delights designed for vegan and gluten free guests.

Brigida Rasmussen, Chef Jeremy's sister, is the **Certified Sommelier** for the restaurant. Teresa Stilson-Keller, Chef Jeremy and Brigida's mother, is often greeting guests or coordinating an off-site event. During the week, you will find Cousin and Pastry Chef Karla Ludtke, who originally guided Jeremy into the kitchen and taught him at age ten. And sometimes, we have a visit from Grandparents Mitchell and Sally Stilson, who started it all. Most of our team are family, went to school with Jeremy or have become like family members and the one thing we all have in common – we truly loves what we do!

Thank you for being here and for being the **best** part of everything we do at Jeremy's!

***Thank you for your support from our family to yours!***