



Appetizing Starters & Light Grazing

Yukon Potato and Creamy Leek Soup with Early Spring Vegetables and Coconut Milk

G/F VEG Cup 7.00 Bowl 9.00

Lobster Bisque Cup 8.95 Bowl 10.95

Jeremy's Famous Brussels Sprouts:

Served Crispy in House Ponzu!

Half Order 8.95 VEG

Full Order 11.95 VEG

Signature Cheese and Charcuterie Board

Pt. Reyes Blue, Harvest Nut Crusted Chevre, Nine-Month Aged Manchego, Shaved Truffle Salami, Prosciutto, Taro Chips, Apple-Cherry Chutney, Apples, House Pickled Onion, and Sliced Baguette *(Can be made G/F on Request)* 25.00

Sun Dried Tomato-Basil Hummus with Toasted Pine Nuts, Feta Cheese, Taro Chips and Ribbon Shaved Organic Vegetables G/F, VEG 12.95

Blistered Shishito Peppers Tossed in Miso-Ginger Dressing with Heirloom Tomatoes and Pickled Red Onions G/F, VEG 11.95

Devils 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)

Honey Brined Chicken Wings Baked, Lightly Fried and Tossed with Your Choice Sauce. Accompanied by Shaved Organic Vegetables. Original Buttery Buffalo **OR** Smokey Molasses-Sesame BBQ Sauce G/F 13.95

Automatic gratuity of 20% may be added to parties of six or more. Please understand we may not always be able to split checks. Due to normal kitchen operations, we cannot guarantee an Allergen Free Environment. Not all ingredients are listed in menu descriptions.

Fresh Green Salads

Julian Apple Salad with Mixed Organic Greens, Apples, Candied Nuts, Red Wine-Sage-Vinaigrette, Blue Cheese Dressing and Blue Cheese Crumbles G/F, VEG 12.95

Rare Seared Sesame Crusted Ahi with Organic Greens, Avocado, Pineapple Pico, Pickled Red Onions, Fire Roasted Red Peppers and Organic Lemon-Basil Vinaigrette G/F, 23.95

Garden Gnome Salad with Organic Greens tossed in a Red-Wine-Sage Vinaigrette, Shaved Organic Vegetables, Taro Chip, Heirloom Cherry Tomato, Prosciutto and Feta Cheese
Small 7.95; Large 10.95 G/F
(Can be made VEG on Request)

Sandwiches

*Sandwiches are Served with a Side of Our Famous Garlic-Herb Fries.
Substitute House Salad for \$2.95 More*

Deluxe Grilled Cheese Sandwich with Pulled Pork, Tomato Jalapeño Jam, Cheddar Cheese and Provolone Cheese 15.00

Braised Pulled-Pork Shoulder Sandwich with Aioli & Chef's BBQ Sauce 14.95

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

Portobello Mushroom Cap Sandwich with Chipotle Aioli, Provolone Cheese, Sliced Avocado and Lettuce 15.95
(Can be made Vegan or G/F on request)

Hamburger: 12.95 **Cheeseburger:** 14.95
(Lettuce, Tomato and Onion)

Add Fresh Avocado, Caramelized Onions, or Two Pieces of Bacon for 2.50

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. Substitute a house salad for \$2.95 more. Request a Gluten Free Bun for \$1.50 more. Replace the bun and fries with a Gluten-Free Keto-Salad Bowl at no additional charge.

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 16.95

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

Our Vegan Beyond-Quinoa Burger: Topped with Braised Red Cabbage, Arugula and Fresh Avocado 20.00

Entrees

Pan Bronzed Chicken Breast with Whole Grain Mustard Sauce, Organic Mashed Potatoes and Arugula Heirloom Tomato Petite Garnish 24.95 G/F

Chicken Schnitzel with Chef's Lemon-Caper Beurre Blanc, Organic Mashed Potatoes, Braised Red Cabbage and Early Spring Vegetables 25.95

Beer Battered Cod Fish & Chips with House Garlic-Herb Fries and Chipotle Aioli 19.95

Grass Fed Meatloaf featuring Bison and Beef with Organic Mashed Potatoes, Red Cabbage, Early Spring Vegetables, Pork Brisket, Manchego Cheese and Pork Jus 26.95

Choose Your Steak

All Steaks are Pan Seared, Basted with Butter, Served with Truffle Butter, Farmers Market Vegetables and your Choice of Our famous Garlic-Herb Fries **or** Organic Mashed Potatoes G/F

- 6-ounce Black Angus Top Sirloin 30.95
- 8-ounce Black Angus Flat Iron 34.95
- 16-ounce Black Angus Ribeye 55.00

*"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*

12 Oz Center Cut Porkchop with whole Grain Dijon Mustard Sauce, Organic Mashed Potatoes, Braised Red Cabbage and Early Spring Vegetables 29.95 G/F

Chicken Cordon Bleu with Prosciutto, Provolone, Chef's Lemon-Caper Beurre Blanc, Organic Mashed Potatoes and Early Spring Vegetables 29.95

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

Rare Seared Ahi Filet, Sesame Seed Crusted, with pomegranate Balsamic Reduction, Early Spring Vegetables, Braised Red Cabbage 34.95 G/F

Pan Bronzed Scottish Salmon Filet with Chef's Dijon Mustard Sauce, Mashed Potatoes, Early Spring Vegetables and Braised Red Cabbage 35.95 G/F

Vegan/Gluten-Free Pâté with Arugula Heirloom Tomato Petite Garnish, Braised Red Cabbage and Early Spring Vegetables VEG, G/F 23.95

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. Additional \$1 charge for substitutions

Handcrafted Desserts

Signature Cast Iron Fired Apple Cobbler
with Chef's Caramel Sauce and Vanilla Ice
Cream 12.00
(takes 15 minutes)

Chambord Crème Brûlée Chilled Custard,
Caramelized Sugar G/F 11.00

**Pastry Chef's Special White Chocolate
and Orange Cheesecake** with Chocolate
Crust 12.00

**Our Signature Triple Layer Carrot
Cake** G/F 15.00

Two Scoops of Vanilla Bean Ice Cream
with Brandy Caramel sauce or House made
Chocolate sauce G/F 6.50

Growing Adults Menu

Hamburger: 12.95 **Cheeseburger:** 14.95
with House French Fries
(Lettuce, Tomato and Onion)

*Add Fresh Avocado, Caramelized Onions, or
Two Pieces of Bacon for 2.50*

Chicken Tenders with House French Fries 10.00

Grilled Cheese with House French Fries 6.00


Side of Fresh Fruit 5.00

Add a House Salad 6.95

Root Beer Float 7.95

**Full Bar Available Ask
for Our Chef and
Sommelier Curated
Wine List!**

Non Alcoholic Beverages:

 Local Fresh Pressed **Julian Apple Cider** 4.50 Apple Palmer (Iced Tea/Julian Apple Cider) 4.50
Sparkling Apple Cider 4.00 Sparkling Water: Sm/Med/Lg Fresh Brewed Black Iced Tea 3.95


Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, Ginger Beer 3.95

Hot Chocolate with Whip Cream 4.50 Hot Tea (Black, Green & 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:

Rotating Draft Beers or  Julian Hard Cider: 7.50 Bottled: Dos Equis or Non-Alcoholic 4.50

Hard Ciders

750 ML **Raging Cider & Mead Company** Season Recap – A Sparkling Apple/Grape Wine 30.00

"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* which enabled Jeremy to open his first restaurant at the age of twenty-one. *Jeremy's* is an award winning destination restaurant, known for 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 the General Manager and coordinates off-site events. 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 love what we do!