

LUNCH

Today's soup cup/4.00 bowl/5.00

SALADS

Additions to any salad:

Grilled Mary's natural free range chicken breast	4.00
Grilled wild American prawns	4.00
Grilled wild fresh fish of the day	5.00
Fresh crab cakes (2)	10.00

Mixed organic greens with balsamic vinaigrette	6.00
with Shaft's California blue cheese	7.25
with Laura Chenel goat cheese	7.25

Shaft's California blue cheese, organic seasonal fruit, organic greens, citrus vinaigrette & fire roasted walnuts	11.00
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New Mexico Caesar with avocado, black beans, salsa, queso fresco & tomatillo, with caesar dressing on organic romaine	12.50
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Portabella salad: organic mixed greens, grilled portabella mushrooms, fresh mozzarella, polenta croutons & pesto vinaigrette	11.50
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Provence salad: organic mixed greens, Kalamata olives, hard boiled eggs, capers, grilled organic vegetables, red onions, potatoes, balsamic vinaigrette	12.50
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Caesar salad with organic Romaine, Grana Parmesan & house made croutons	10.00
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Roasted Duck Salad: Organic wild arugula, grilled nectarines & arancini (risotto croquettes stuffed with aged mozzarella), topped with Maple Leaf Farms natural roasted duck, caramelized red onions & toasted almonds, with citrus vinaigrette	14.00
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SANDWICHES

served with house made potato chips

Club sandwich with roasted turkey breast, Hobbs' applewood-smoked bacon, lettuce, tomato & lemon mayo on house made toasted egg bread	11.50
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Veggie club sandwich with grilled portabella mushrooms, Emmenthaler Swiss & avocado, lettuce, tomato & lemon mayo on house made toasted wheat bread	11.50
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Grilled chicken breast on our Italian bread with caramelized onions, pesto & aged mozzarella	12.75
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Fried chicken sandwich with panko breaded Mary's natural chicken breast, sesame Romaine salad, on our Italian bread	12.75
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Beef meatballs in fresh tomato basil sauce, topped with aged Italian mozzarella on our Italian bread	11.75
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Brisket Dip: Natural Niman Ranch Brisket, braised with red wine and brown sugar, au jus, on our Italian bread	12.75
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Crab Cake: two fresh crab cakes on Italian bread with sesame romaine salad & chipotle aioli, served with a cup of today's soup	18.00
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MAIN COURSES

Mac'n'Cheese: sharp white Cheddar, Emmenthaler Swiss & Grana Parmesan, topped with focaccia breadcrumbs	12.75
Additions: bacon, ham, smoked turkey or grilled vegetables	1.25 each

House made ravioli: organic spinach, ricotta, caramelized onions & pine nuts, in a fresh basil tomato sauce	14.00
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Polenta, sauté of mushrooms, creamy Madeira sauce	12.00
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Veggie Pot Pie: grilled organic vegetables in sharp white cheddar veloute, topped with a traditional pie crust	13.00
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Fish of the day: Petrale Sole, pan roasted, white wine lemon caper sauce, vegies & garlic roasted potatoes	17.00
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Fish Taco: pan seared fish of the day, handmade corn tortilla, tomatillo & tomato salsas, avocado, romaine, black beans	12.75
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Chicken pot pie: roasted Mary's free range chicken, carrots, red garnet yams, celery, onions, topped with traditional pie crust	14.25
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Turkey meat loaf, with mushroom red wine sauce & organic garlic roasted potatoes	13.00
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BREAKFAST served until 2 pm

Eggs & Omelettes

Served with a choice of potato-carrot pancakes (with apple compote & sour cream,) grilled polenta, or fresh fruit.
For egg whites, add 2.00

Two eggs, choice of Hobbs' applewood-smoked meats: ham, bacon, or turkey breast 12.00

Two eggs, choice of sausage: Hobbs' andouille or Aidells' chicken apple, or Field Roast vegan apple sage sausage 12.00

Cheese Omelette: three eggs, choice of white Cheddar, Monterey Jack, or Emmenthaler Swiss cheese 11.00

Meat & Cheese Omelette: three eggs, choice of cheese & smoked meat (Cheddar, Jack or Swiss, with ham, bacon, or turkey) 12.00

Spinach, tomato & mushroom omelette 11.00
with applewood-smoked turkey, add 1.50
with Cheddar, Jack, or Swiss, add 1.50

Messy eggs scrambled with bacon, green onions, garlic & Cheddar, Jack or Swiss 12.00

Huevos Rancheros, cooked any style, served with tomatillo & tomato salsas, black beans, handmade corn tortilla 12.00
with Jack cheese 13.50

Chorizo & eggs, scrambled with green onion, with tomatillo & tomato salsas, black beans, handmade corn tortilla 13.00
with Jack cheese 14.50

Pancakes & French Toast

Pancakes from scratch & French toast with breads from our bakery.

For fresh seasonal fruit, add 3.75

Buttermilk pancakes 11.00

Old fashioned buckwheat pancakes (gluten free) 11.00

Blueberry pancakes, buttermilk or buckwheat 12.50

Swedish oatmeal pancakes with fresh fruit & almonds 12.50

Banana-walnut pancakes, buttermilk or buckwheat 12.50

French toast, with our house made egg bread, cinnamon orange batter 12.00

Benedicts

EGGS BENEDICT: two poached eggs on housemade English muffin, choice of Hobbs' applewood-smoked ham or turkey or spinach, with lemony Hollandaise sauce 14.25

CRAB BENEDICT: two fresh crab cakes on our English muffin, poached eggs, & Hollandaise 18.00

SALMON BENEDICT: Wild Alaskan Sockeye salmon, smoked over hardwood, on our English muffin, topped with poached eggs & Hollandaise (please note that salmon is served cold) 16.50

Specialties

SALMON & ONION SCRAMBLE: Wild Alaskan Sockeye salmon, smoked over hardwood, scrambled with yellow onions & three eggs 14.50

COBB SCRAMBLE: three eggs scrambled with applewood-smoked turkey & bacon, tomatoes, green onions, avocado & Emmenthaler Swiss 12.75

MARY'S SPECIAL: Two Swedish oatmeal pancakes, fresh seasonal fruit & almonds in the pancakes, served with two eggs scrambled with mushrooms, green onions, garlic & Cheddar 13.00

DAVE'S SPECIAL: Two buttermilk pancakes
Two chicken apple sausages
Two eggs 13.00

DAVE'S BLUES: Dave's Special
with blueberries 14.50

Fruits, Grains, Bagels

California Fruit Salad: Fresh fruit salad topped with yogurt & a sprinkle of granola 10.50

Fruit salad of fresh seasonal fruits
cup 4.00
bowl 10.00
served with yogurt, add 1.00

Homemade granola, made with organic oats, with walnuts, almonds, sunflower seeds, dried cherries
topped with fresh fruit, add 7.75
served with yogurt, add 2.00
1.00

Bagel & Salmon: Wild Alaskan Sockeye Salmon, smoked over hardwood, on toasted bagel with cream cheese & red onions, served with potato pancakes 14.00

For egg whites, add 2.00.

There is a charge of 2.50 for split main courses