



"I am dedicated to using the finest and freshest ingredients available from local farms and ranches

-Chef Jeremy Manley

Appetizing Starters & Light Grazing

Soup Du Jour Cup 6.95 Bowl 8.95

Lobster Bisque Cup 7.95 Bowl 9.95

Jeremy's Famous Brussels Sprouts: Served Crispy in House Ponzu Sauce made with Red Pepper Flakes, Brown Sugar and Ginger Root.

Half Order: 6.95

Full Order: 9.95

Six Deviled Eggs topped with Bacon Jam, Blue Cheese and Crispy Prosciutto G/F 9.95

Braised Pork Shoulder Mac & Cheese with Creamy Béchamel Sauce 9.95

Artisan Cheese and Charcuterie Board with Apples, Humboldt Fog Cheese, Pt. Reyes Blue, Manchego, Black Truffle Salumi, Prosciutto and Fig Chutney G/F 18.95

One or Two Pan Bronzed Diver Scallops with Butternut Squash - Kale Sauté, Fresh Pineapple Pico de Gallo and Lemon Beurre Blanc G/F 7.95/15.95

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 10.95

Catch of the Day Salad with Local Organic Greens, Avocado Mousse, Parmesan Cheese, Blended Quinoa, Red Pepper and Lemon Basil Vinaigrette G/F 19.95

Caesar Salad with Filete de Anchoa, Parmesan Cheese and Taro Chip 14.95

**Add Mary's Organic Marinated/Grilled Chicken Breast or Grass Fed Beef Patty... \$7.54*

Lunch Sandwiches

Sandwiches are served on a Brioche Bun with Apple Slaw --Served until 4pm--

Grilled and Marinated Organic Chicken Breast Sandwich with Garlic Aioli, Chef's BBQ Sauce, Avocado Mousse and House Taro Root Chip 12.95

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

Beer Battered Salmon Sandwich with Tartar Sauce, Red Onions, Mixed Organic Greens and House Taro Root Chip 15.95

**Add Our Famous, Fresh, House Pressed, Garlic-Herb Fries 2.95*

Gourmet Burgers & Quinoa-Salad Bowls

Burgers are Served on a Brioche Bun with Our Famous, House Cut Garlic-Herb Fries.

Or *Replace the Bun and Fries making it a Gluten-Free, Quinoa-Salad Bowl!*

California Sunshine Burger: Grass Fed Beef with Chipotle Aioli, Avocado Mousse, Fresh Pineapple Pico de Gallo and Organic Greens 14.95

***Substitute the Beef for Chef's Vegan, Gluten Free, Tempeh "Meatloaf"*

Juicy J Burger: Grass Fed Beef with Cheddar & Blue Cheese, Chipotle Aioli, Avocado Mousse, topped with Heritage Pork Brisket and Organic Greens (*Jeremy's Favorite!*) 16.95

Portobello Mushroom Cap: Marinated Portobello Mushroom, Garlic Aioli, Humboldt Fog Goat Cheese, Avocado Mousse and Organic Greens VEG 14.95

*Add **Bacon** or **Caramelized Onions** to any Burger or Burger Bowl 3.95*

*Add Our Famous, **House Made Garlic-Herb Fries** to any Quinoa Bowl 2.95*

*Add Organic Marinated **Chicken Breast** or **Grass Fed Beef Patty** 7.95*

Entrees Du Jour

Add a Fresh Mixed, Organic Greens Salad to Any Entrée du Jour 6.95

Grandpa's Flame Grilled 15oz Rib Eye Steak with Point Reyes Blue Cheese, Organic Potatoes, Butternut Squash - Kale Sauté and Caramelized Onion 38.95

8oz Flat Iron Steak with House Truffle Butter, Chef's Savory 'Motor Oil' Aioli, Sweet Potato Purée and delicate Butternut Squash - Kale Sauté 26.95

Star B Ranch Grass Fed Bison Meatloaf with Organic Potatoes, Braised Red Cabbage, Butternut-Kale Sauté, Pork Brisket, Manchego Cheese and Pork Jus 25.95

Pecan Crusted Rack of Lamb with Chef's Barbecue Sauce, Blended Quinoa, and Butternut Squash - Kale Sauté G/F **Half Rack** 31.95 **Full Rack** 54.95

Sesame Checkerboard Ahi Tuna with Sweet Potato Purée, Chef's Tempura Avocado, Wild Caught Diver Scallop, and Butternut Squash - Kale Sauté 33.95

Chicken Cordon Bleu Stuffed with Prosciutto & Jarlsburg Cheese, with Lemon Beurre Blanc, Braised Red Cabbage and Butternut Squash-Kale Sauté 24.95

Vegan/Gluten-Free Tempeh 'Meatloaf' with Sweet Potato Purée, Braised Red Cabbage, House Quinoa and Apple Slaw VEG G/F 19.95

Beer Battered Salmon Fish & Chips with Garlic-Herb Fries & Chipotle Aioli 18.95

Side Options

Sweet Potato Purée 5.95 | Braised Red Cabbage 5.95 | Butternut Squash-Kale Sauté 5.95
House Quinoa 5.95 |

Hand Crafted Desserts

Jeremy's Apple Cobbler Oven Warmed, served with Vanilla-Bean

Ice Cream and House Caramel Brandy Sauce

\$9.54

Chef's Crème Brûlée of the Day Chilled Custard, Caramelized Sugar

G/F \$10.54

Chef's Cheesecake of the Day

\$10.54

Chocolate Ganache Mousse Rich, Creamy Belgian Chocolate Ganache

G/F \$9.54

Drafts, Brews and Hard Ciders

Six Rotating Draft Beers Available 7.50 Coors Light, Dos Equis or Non-Alcoholic 4.00
●Local Rotating Meade Beer, *Golden Coast* 11.00 ●Harvest Apple, *Julian Hard Cider* 11.00
Hard Pear Sweet Cider, *Rekorderlig* 9.00 Hard Wild Berries Sweet Cider, *Rekorderlig* 5.00

White or Rose Wine by the Glass

Sparkling Brut, Opera Prima, *Spain* 7/24 ●Sauvignon Blanc, Hart, *Temecula* 8.50/30
●Viognier, Shadow Mountain, *Warner Springs* 9/32 Pinot Grigio, Caposaldo, *Italy* 7.50/26
Chardonnay, Bianchi, *Santa Barbara* 10/36 Estate Rose, Bliss, *Mendocino* 9/32

Red Wine by the Glass

●Malbec, Chuparosa, *Ramona* 14/54 ●Mature Oak Syrah, Edwards, *Ramona* 12/45
●'Unlabeled' Sangiovese, Hellanback, *Ramona* 10/36 Merlot, Field Stone, *Sonoma* 10/36
Cab Sauv, Aquinas, *Napa Valley* 11/40 Pinot Noir, Costa De Oro, *Santa Barbara* 9.50/34

Non-Alcoholic Beverages

●Fresh Pressed Julian Apple Cider 4.95 Sparkling Apple Cider 4.00
Bottled Root Beer, Ginger Beer Soda or Orange Cream 4.00 Coke, Diet Coke or 7up 2.75
Brewed Black Ice Tea 2.95 Apple Palmer (Iced Tea/Apple Cider) 3.75
Aqua Panna Bottled Mineral Water 4.00 Perrier Sparkling Water 2.75/5.00
Hot Chocolate with Whipped Cream 4.50 Hot Tea (Black, Green and Herbal) 3.95

Café Moto Fair Trade/ Organic, Caffeinated or Decaffeinated Drip Coffee 3.95

Café Moto Fair Trade/ Organic French Press Coffee for One or Two: 5.50/8.50

●**Locally Produced less than 45 miles from your table!**

Full Wine List Upon Request. Wine Selections from both Chef Jeremy and his sister, Certified Sommelier – WSET Advanced Graduate, Brigida Williams.



Growing Adults Menu

Grilled and Marinated Chicken Sandwich on a Brioche Bun with Cheddar Cheese and Garlic Aioli, Served with House Cut Fries	\$10
Pulled Heritage Pork Braised Sliders (2) with Sweet Barbecue Sauce, Served with House Cut Fries	\$9
Macaroni and Cheddar Cheese	\$6
Side of Fresh Fruit	\$5
Add a House Salad	\$6
Milk	\$3
Julian Apple Cider (flash pasteurized)	\$4.95
Sparkling Apple Cider	\$4.00
Bottled Root Beer	\$3.25