

WELCOME TO JEREMY'S. FROM OUR FAMILY TO
YOURS WE APPRECIATE YOU BEING HERE.

APPETIZERS

BRUSSELS SPROUTS	\$10/14
Crispy. House made Ponzu topped with pineapple pico de gallo, Togarashi and sesame seeds. V	
DEVILED EGGS	\$13
Six deviled eggs with applewood-bacon jam, Malden and petite salad. g/f	
CRISPY COCONUT SHRIMP	\$16
White shrimp with sweet and sour sauce.	
DEVILS ON HORSEBACK	\$15
Palm desert dates stuffed with cave aged blue cheese, wrapped in prosciutto with a maple-bourbon glaze.	
MAC & BRISKET	\$17
House made pepper jack Bechemel with JHC braised pulled pork and house bbq sauce drizzle	
WHITE TRUFFLE FRIES	\$12
House cut garlic-herb fries dressed up with truffle-shallot butter and truffle oil. V g/f	
YUKON & SWEET POTATO CAKES	\$14
Two handmade Yukon potato cakes with pureed sweet potatoes over Heirloom carrot-coconut puree. Served with arugula, balsamic reduction & pomegranate jewels. V	

SOUPS & SALADS

LOBSTER BISQUE	\$10/12
Sherry wine & crème fraîche.	
CARROT-GINGER SOUP	\$9/11
Heirloom Carrots, fresh ginger, roasted shallot & coconut milk. V g/f	
JULIAN APPLE SALAD	\$13
Organic greens, red wine-sage vinaigrette, glazed walnuts, blue cheese dressing & blue cheese crumbles. V g/f	
WINTER HARVEST SALAD	\$11
Hand tossed organic greens with heritage carrots, tomato, quinoa, avocado, feta cheese & sunflower seeds. V g/f	
<u>ADD ONS</u>	
Three crispy coconut shrimp add on	\$13
ABF Farms chicken breast add on.	\$10
8-ounce grass fed ground beef patty	\$9
FRIED CHICKEN BREAST SALAD	\$21
Organic greens, red wine-sage vinaigrette, blue cheese crumbles, bacon, sunflower seeds, deviled egg, avocado, pickled red onion.	

DRAFT BEER

\$9

Selection changes

MARGARITA

\$12

El Jimador

OLD FASHION

\$12

Old Forester

Full Beverage Menu Available

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

SIGNATURE CUISINE

RIB EYE 16 OUNCE	\$55
Rosemary-garlic butter, Yukon whipped potatoes & chef's vegetables. g/f	
FILET MIGNON 6 OUNCE	\$40
Rosemary-garlic butter, Yukon whipped potatoes & chef's vegetables. g/f	
SCOTTISH SALMON	\$35
Pan Bronzed salmon filet over coconut-sweet potato puree, taro chip, avocado & chef's vegetables. g/f	
LAMB RACK	\$43
Roasted Pistachios, honey-Dijon, Yukon whipped potatoes, braised red cabbage & chef's vegetables. g/f	
CHICKEN SCHNITZEL	\$26
Breaded chicken breast served over Yukon whipped potatoes with braised red cabbage, chef's vegetables & lemon beurre blanc.	
50/50 BISON MEATLOAF	\$27
Grass fed bison-ground beef topped with Manchego cheese, pork brisket, Yukon whipped potatoes, braised red cabbage, chef's vegetables & pork jus.	
TATAKI AHI SALAD	\$26
Cajun dusted ahi filet, Hand tossed organic greens with heritage carrots, cherry tomatoes, taro root, avocado, feta cheese & sunflower seeds. g/f	
BAJA HALLIBUT FISH & CHIPS	\$23
A Seasonal Favorite. Local lager beer batter, house cut fries, petite arugula salad & chipotle aioli.	
BEYOND-QUINOA VEGAN LOAF	\$24
Sweet potato puree, taro chip, avocado & chef's vegetables. v g/f	

THANK YOU TO OUR LOCAL FARMERS!

- ◆ Hatfield Creek Aquaponics
- ◆ Gnosis Nursery
- ◆ Volcan Valley Apple Farm
- ◆ Ft. Cross Farms
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HALF POUND GRASS FED BURGERS, SANDWICHES & PROTEIN BOWLS

GRASS-FED BEEF APPLEWOOD BACON & ONION BURGER	\$18
Plus two pieces applewood bacon, cheddar, caramelized onions & arugula.	
GRASS-FED BEEF CALIFORNIA SUNSHINE BURGER	\$17
Plus chipotle aioli, sliced avocado, pineapple pico de gallo & arugula.	
GRASS-FED BEEF JUICY J BURGER	\$20
Plus cheddar, blue cheese, chipotle aioli, sliced avocado & braised pork brisket.	
UNCLE J'S FRIED CHICKEN	\$16
Fried chicken sandwich with sweet barbecue sauce, provolone cheese, bacon & apple aioli.	
JHC SLOW BRAISED PORK	\$17
Pulled pork, apple aioli, cheddar & sweet barbecue sauce.	
PORTOBELLO MUSHROOM	\$17
Served on a Brioche bun with provolone cheese, avocado, chipotle aioli & garlic-herb fries. v	
Our burgers are cooked medium unless otherwise requested & served on a brioche bun with a side of our famous garlic-herb fries. Substitute a house salad for \$3.95 more. Request a gluten free bun for \$2.50 more. Replace the bun & fries with a gluten free salad bowl at no additional charge	

ACCOMPANIMENTS

AVOCADO OR BACON	\$3
BREAD & EVOO SERVICE	\$5
HOUSE SALAD	\$6
SPLIT PLATE WITH EXTRAS	\$8
BRAISED CABBAGE	\$6
CHEF VEGETABLES	\$7
BEURRE BLANC	\$7
SWEET POTATO PUREE	\$8
MASHED POTATOES	\$6
MACARONI AND CHEESE	\$9

YOUNG MENU

1/2# GRASS FED HAMBURGER \$13

Served with lettuce, tomato,
onion on a brioche bun with house cut fries

1/2# GRASS FED CHEESEBURGER \$14

Served with cheddar, lettuce, tomato and onion on a
brioche bun with house cut fries

MAC AND CHEESE \$9

Heavy cream, cheddar
cheese & macaroni noodles

CHICKEN FINGERS \$12

House breaded chicken breast fried to golden brown.
served with fries

FRESH CUT FRUIT \$6

GARDEN SALAD \$6

ROOTBEER FLOAT \$7

APPLE COFFEE FOUNTAIN DRINKS

LOCAL APPLE CIDER \$6

APPLE PALMER \$6

ICED TEA \$4

Freshly brewed

FOUNTAIN DRINKS

\$4

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

MARTINELLI'S SPARKLING

\$7

CIDER

HOT TEA \$6

Black, green or herbal

CAFE MOTO COFFEE \$5

Fair trade certified. regular or decaf

HAND CRAFTED DESSERTS

CAST IRON APPLE COBBLER \$13

Pan glazed & oven roasted with cinnamon, butter, sugar,
German crumble top, Vanilla bean ice cream & chef's
caramel sauce

CHAMBORD CRÈME BRÛLÉE \$11

Chilled custard with a blackberry-raspberry flavored
liquor & blow torched granulated sugar g/f

JEREMY'S SIGNATURE TRIPLE \$15

LAYER CARROT CAKE g/f

TWO SCOOPS VANILLA ICE CREAM \$7

Chef's caramel sauce or house made chocolate sauce g/f

WHITE CHOCOLATE-VALENCIA

ORANGE CHEESECAKE \$15

House made seasonal favorite. Served with
Brandy-caramel sauce and whipped cream

DRAFT BEERS
COCKTAILS
WINE LIST
AVAILABLE

VALENTINES WEEK MENU SPECIALS FEBRUARY 9TH- FEBRUARY 14TH

"Love is in the Air"

APPETIZER

Pepper Jack Stuffed Cremini Mushrooms with White Truffle Oil & Malden
\$13

ENTREES

Garlic-Butter Basted Lobster Tail with Lemon Beurre Blanc, Yukon Mashed Potatoes &
Butternut Squash-Kale Sauté.
\$50

12 Ounce New York "Strip Steak" with Truffle Butter & Garlic-Butter Basted Lobster Tail
with Lemon Beurre Blanc, Yukon Mashed Potatoes then served with a side of our
Butternut Squash-Kale Sauté.
\$95

Chicken Cordon Bleu with Prosciutto, Provolone, Lemon Beurre Blanc, Braised Red
Cabbage, Yukon Mashed Potatoes & Butternut Squash-Kale Sauté .
\$29

DESSERT

House Made Triple Layer Belgian Chocolate Cake, Cinnamon Ice Cream, Garden Mint
& Strawberries.
\$21

CHEFS WINE PARING SUGGESTIONS

BRUT, FOLKTALE WINERY NAPA 40
Green apple, banana and kiwi developing into flavors of peach.

FIERY SLOPE, LATHOM WINES RAMONA VALLEY 55
Grenache 40% Syrah 30% Counties 30%

GRENACHE, VOLCAN MTN. WINERY JULIAN 55
Notes of ripe cherries & a soft dance of velvet on the tongue.

MERITAGE BLEND, WOOF 'N ROSE RAMONA 55
Eglantine. Smooth with dark fruit of cherry and plumb. Creamy.