

Breakfast

EGGS

Our eggs are local, cage free from the Eben-Haezer ranch in Ramona.

Choice of toast or the Café's signature corn muffin.

All items served with house cubed potatoes grilled with onion & bell pepper & a fresh fruit garnish

American Breakfast \$17

2 eggs served with your choice of ham or sausage or bacon.

Steak & Eggs \$22

2 eggs with USDA charbroiled angus beef

Chicken Fried Steak \$21

Served with 2 eggs & homemade country gravy

Create Your Own Omelet \$13

A 3 egg omelet with your choice of add on ingredients:

Choose from \$1.50 ea: applewood bacon | hickory ham | sausage | avocado | tomato | broccoli | onion | bell pepper | mushrooms | spinach
cheese: American | jack | Swiss | cheddar

EGGS BENEDICT

Classic Benny \$17

2 poached eggs, grilled hickory ham on a grilled English muffin & topped with hollandaise sauce.

Blue Lump Crab Cake Benny \$18

Grilled homemade crab cakes served with 2 poached eggs on a grilled English muffin & topped with Old Bay hollandaise sauce.

Florentine Benny \$15 V

Savory sauteed spinach, 2 poached eggs & heirloom tomatoes on a grilled English muffin. Topped with hollandaise sauce.

Braised Pork Benny \$18

Beer braised pork carnitas & 2 poached eggs served on a grilled English muffin & topped with hollandaise sauce.

SOUTH OF THE BORDER

Served with chips & homemade salsa.

Breakfast Burrito \$16

3 scrambled eggs, applewood bacon, diced tomato, Serrano chiles, scallions & Jack cheese wrapped in a spinach flour tortilla.

Chorizo Burrito \$18

3 scrambled eggs, spicy Mexican sausage (*or soy chorizo upon request*), green bell pepper, cheddar cheese & seasoned potatoes wrapped in a spinach flour tortilla.

Carnitas Chilaquiles \$18

Seasoned pork & crispy tortilla chips topped with green salsa, cotija cheese, pickled onions, cilantro, avocado & drizzle of lemon crema.



Breakfast

SKILLET INSPIRATIONS

Our eggs are local cage free from the Eben-Haezer ranch in Ramona.

Skillets are served with 2 eggs any style.

Choice of toast or the Café's signature corn muffin.

Served with house cubed potatoes are grilled with onion & bell pepper.

Veggie \$15 V

Broccoli, mushrooms, tomato, green bell pepper & cubed potatoes topped with cheddar cheese.

American \$17

Applewood bacon, sausage, ham, onion, mushrooms, green bell pepper & cubed potatoes.

Fajita Delight \$20

Grilled chicken **OR** Tri Tip, tri-color bell peppers, cubed potatoes, tomato, onion, & cilantro topped with jack cheese.

BREAKFAST BOWLS

Steal Cut Oats Bowl \$15 V, VG

Choose one

#1 Brown sugar, gala apples, organic granola & cinnamon.

#2 Banana slices, organic granola & peanut butter drizzle.

#3 Mixed berries, strawberries, blueberries, raspberries, chocolate chips & agave organic syrup drizzle.

Greek Yogurt Bowl \$15 V

Greek yogurt, fresh berries, organic granola, pineapple, dried berries and banana.

Organic Acai Bowl \$15 V, VG

Organic acai, banana, fresh berries, organic granola & shaved coconut drizzled with blue agave syrup.

BREAKFAST SANDWICHES

Served with a cup of fresh fruit or breakfast potatoes.

California Wrap \$17 V

Roasted red bell pepper, roasted corn, avocado, spring mix, jack cheese & 2 scrambled egg whites wrapped in a spinach flour tortilla.

Monte Cristo \$17

Ham, oven-roasted turkey, cheddar & swiss cheese on sourdough, dipped in egg batter & grilled.
Served with Melba sauce

Croissant Breakfast Sandwich \$20

Tri Tip, 2 scrambled eggs, chimichurri, caramelized onion, melted Swiss cheese & arugula on a croissant.



V - Vegetarian
VG - Vegan

Breakfast

FROM THE GRIDDLE

Creme Brulee French Toast \$16

Thick slices of bread are soaked in a rich custard mixture & topped with whipped cream.

Banana Pancakes \$16 VG

Homeade banana mix with oat flour. Garnished with fresh berries.

Chicken & Waffle \$22

A Belgian waffle and breaded chicken, chives and spice infused syrup.

Short Stack Pancakes \$16

Buttermilk pancakes served with butter & syrup.

A FEW FAVORITES

Mashed Avocado Toast \$16 V

Mashed avocado, thick juicy tomato slices, black olives, fresh mozzarella, parsley & sea salt on grilled whole grain toast.

Sliced Avocado Toast \$16 V

Avocado slices, cream cheese spread, rosemary infused EVOO, sea salt & lemon zest on grilled whole grain toast.

Lox & Bagel \$18

A toasted bagel layered with cream cheese spread, smoked salmon, heirloom tomatoes, shaved red onion, capers & avocado.

Granola Parfait \$12 V

Layers of organic granola, low-fat Greek yogurt & fresh strawberries

SMOOTHIES

Strawberry Kiwi \$12 V

Strawberries, kiwi, orange juice, Greek yogurt and honey.

Tropical Green Smoothie \$12 V

Mango, pineapple, spinach, yogurt, orange juice & sweetener.

Pineapple Coconut \$12 V

Pineapple, banana, yogurt, coconut milk and agave syrup.

Mixed Berries \$12 V

Strawberries, blackberries, blueberries, banana, Greek yogurt, almond milk & lemon zest.

Breakfast

FROM THE BAKERY

Pecan Roll \$6
Cinnamon Roll \$6
Assorted Muffins \$6
Bagel \$6
Bagel w/Cream Cheese \$7
2 Buttermilk Biscuits \$6
2 Buttermilk Biscuits w/
Homemade Sausage Gravy \$8

A LA CARTE

One Egg \$4
Two Eggs \$7
Three Eggs \$10
Applewood Smoked Bacon \$5
Hickory Ham \$5
Link Sausage \$5
Breakfast Potatoes \$5
Cold Cereal \$5
Steel Cut Oatmeal \$10
Fresh Seasonal Mixed Fruit Bowl \$9
Fresh Strawberries Bowl \$9

BEVERAGES

Coffee \$4
Tea (hot or iced) \$4
Hot Chocolate \$4
Lemonade & Assorted Sodas \$4
Perricone Farms Orange Juice \$5
Assorted Juices:
Cranberry, Apple, Pineapple \$4
Milk \$4

Or...try one of these

Classic Mimosa \$8.25
Bloody Mary \$9.75
Screwdriver \$9.50

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% gratuity will be added to parties of 8 or more. We're happy to split an entrée for an additional \$3.25.

A 5% surcharge will be added to all guest checks to help cover increasing costs and in support of the increases to minimum wage and benefits for our dedicated team members.

STARTERS

Chicken Wings \$16

Crispy wings tossed with your choice of sauce: buffalo or mango habanero or BBQ or teriyaki or sweet chili. Served with celery and carrots.

Chicken Ribbons \$16

Boneless chicken strips breaded and deep fried. Served with ranch dressing.

Cafe Fries \$10

Crispy fries topped with bacon, cheddar & scallions. Add carnitas, carne asada, or grilled chicken. - \$7 each

Garlic Mussels \$21

Steamed mussels with peppers, onion, tomato, garlic, basil, chardonnay & butter. Served with garlic bread.

Crispy Calamari \$19

Served with wilted arugula, charred lemon & homemade lemon herb tartar sauce.

Chips & Dips \$13

Tortilla chips with homemade salsa and housemade guacamole.

Ahi Poke Nachos \$20

Ahi tartar tossed with sesame vinaigrette with edamame puree, pico de gallo & avocado on wonton chips with chipotle aioli.

FLATBREADS

Margherita \$16 V

Pesto mozzarella, tomato, basil & drizzled with balsamic glaze.

BBQ Chicken \$16

BBQ grilled chicken, mozzarella & gouda finished with pickled onions & cilantro.

Spicy Shrimp \$19

Marinara garlic shrimp, mozzarella & gouda finished with chipotle garlic aioli.

TAQUERIA

Three corn tortilla tacos served with tortilla chips & habanero salsa.

Carne Asada Sonora \$17

Grilled carne asada topped with guacamole & pico de gallo.

Grilled Mahi Mahi \$17

Topped with charred pineapple, mango habanero & jicama lime slaw.

Carnitas \$16

Beer braised pork topped with avocado & pico de gallo

Shrimp \$18

Grilled & topped with chipotle ranch, jicama lime slaw & pico de gallo.

Skinny Tacos \$20

Blackened salmon, black beans, roasted corn salsa & pico de gallo on romaine hearts.

SANDWICHES

Served with French fries fresh fruit or vegetable slaw.

Gluten free bun or bread add \$1

Beyond Burger \$18^{vg}

With lettuce, tomato & onion on a gluten free bun with vegan cheddar cheese.

Seared Ahi \$23

Arugula, caper lemon aioli, pickled onion & avocado on a brioche bun.

Grilled Diablo Chicken \$21

Chicken, jalapeno pepper, bacon, spicy aioli & cheddar cheese served on a torta.

Cuban \$22

Beer braised pork, ham, whole grain mustard aioli, pickles & Swiss cheese on pressed French bread.

Wagyu Beef Burger \$22

With lettuce & tomato & red onion on a brioche bun.

Turkey BLT Wrap \$18

Turkey, bacon, lettuce, tomato & avocado, mayo wrapped in a spinach tortilla.

Beer Battered Fried Chicken Sandwich \$22

With lettuce, tomato, bacon herb tartar sauce served on a brioche bun.

SALADS

Choice of a dinner roll or the Cafe's signature corn muffin.

May add chicken \$6, shrimp \$7, salmon \$9 or plant based Beyond meat patty \$7

Wedge Salad \$16 V

Iceberg lettuce, heirloom tomato, avocado, bacon, blue cheese crumbles & balsamic glaze.

Kale Salad \$16 VG

Baby kale, toasted chickpeas, roasted beets, carrots, raisins, pepitas & barley finished with a ginger miso dressing.

Caesar \$16 V

Romaine, cucumber, tomato, hard-boiled egg, Caesar dressing, croutons & fresh parmesan.

Strawberry Arugula \$16 VG

Arugula, candied almonds, quinoa, strawberries & a strawberry vinaigrette.

Adobo Ahi Tuna \$18

Arugula, romaine, mango, cucumber, avocado & wonton chips topped with chipotle seared ahi tuna & a cucumber wasabi dressing.

— CREATE YOUR OWN LUNCH BOWL \$14 —

Choose one Grain **OR** one Greens,
& up to 3 Mix-ins and one dressing.

Protein add \$7	Grain	OR	Greens	Mix-ins	Dressing
Steak	Barley		Romaine	Edamame	Strawberry Vinaigrette
Chicken	Quinoa		Arugula	Mango	Ginger Miso
Grilled Shrimp	Rice		Kale	Avocado	Wasabi Vinaigrette
Ahi	Black beans			Corn	Balsamic Vinaigrette
Braised Pork				Jicama	Ranch
Plant based-meat				Cucumber	Blue Cheese
				Celery	
				Mushroom	

SOUPS

Tortilla Soup \$16

Chicken breast & vegetables in a chipotle infused chicken broth topped with jack & cheddar cheese, sour cream & tortilla chip strips. Served with warm flour tortillas.

Pozole Soup \$16 VG

Green tomatillo vegan pozole with white hominy, diced avocado, onion, cilantro & radishes.

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