

Handcrafted Lunches

Our lunches are served Tuesday through Friday after 11:00 a.m.
We offer "Breakfast Only" on Saturdays and Sundays.

House Favorites

All sandwiches served with a garden salad, coleslaw or waffle fries.

THE REUBEN

Thin sliced corned beef cooked in our kitchen and topped with local sauerkraut, melted Swiss and homemade 1000 island on grilled marbled rye. **13.75**

GOURMET GOBBLER

Freshly sliced, house-roasted turkey breast, crisp bacon, and melted Swiss on grilled whole wheat with lettuce, tomato, and our special sauce. **13.95**

ROYAL HAM MELT

Thin sliced ham and melted cheddar cheese on grilled sourdough bread with lettuce, tomato, and special sauce. **13.75**

HOMEMADE QUICHE

A favorite French peasant dish, this light egg custard is baked with the chef's choice of fresh and seasonal ingredients. Served with a garden salad and a rustic roll. **14.30**



GOURMET BURGERS*

Our 6 oz. hand-formed burgers are 100% ground chuck. Served on a locally-baked bun with your choice of Waffle Fries, Coleslaw, or a Garden Salad.

CLASSIC BURGER

Leaf lettuce, sliced tomato, red onion, and our specialty drive-in sauce. **12.25**
Add sharp cheddar, pepper jack or Swiss .50
Add thick bacon 1.00

BACON BLUE BURGER

Melted blue cheese crumbles, sliced bacon and caramelized onions served on a warm bun with lettuce, tomato, and cajun aioli. **14.15**

MUSHROOM SWISS BURGER

Flavorful sautéed mushrooms piled high and covered in melted Swiss cheese. Served with lettuce, tomato, onion, and drive-in sauce. **13.95**

ELECTRIC HORSEMAN BURGER

Our ground chuck burger smothered in homemade bbq sauce, with pepperjack cheese, jalapenos, sliced tomato and topped with fresh coleslaw. **13.15**

THE TRIO

A cup of our homemade soup, a rustic roll, and a large garden salad with your choice of homemade dressing. **12.45**

House-made Dressings: Apple Cider Vinaigrette, Buttermilk Ranch, Bleu Cheese, 1000 Island, Creamy Balsamic, and Caesar.

THE HOLIDAY

House roasted turkey breast served hot on grilled whole wheat with cranberry sauce, cream cheese, crisp leaf lettuce and mayo. **13.75**

MONTEREY MELT

Caramelized onion and bell peppers with melted pepper jack cheese, sliced avocado, lettuce, tomato, and mayo on grilled sourdough. **13.45**
Add thick Bacon 1.25

THE NEW YORKER

Warm corned beef and melted Swiss cheese under fresh coleslaw on marbled rye. Lightly dressed with homemade 1000 island. **13.75**

B.L.A.T.

Thick cut bacon, lettuce, tomato, and avocado, on a croissant with a hint of mayo. **13.75**

MONTE CRISTO

Thinly sliced ham and melted Swiss cheese nestled between two pieces of golden egg-battered sourdough. Dusted with powdered sugar and sided with raspberry preserves. **13.95**

Entrée Salads

Salads are made with the freshest ingredients, with dressings prepared from scratch.
All salads come with a rustic roll.

RUSTIC CAESAR

Fresh greens tossed in our robust Caesar dressing. Garnished with thickly shaved Italian cheeses, homemade croutons, and a lemon wedge. **12.50**
Top with Wild Pacific Smoked Salmon 4.00

STRAWBERRY FIELDS

A bed of mixed greens topped with fresh strawberries, crisp bacon pieces, imported sheep's milk feta and roasted pecans. Served with our creamy balsamic dressing. **14.95**

HARVEST SALAD

Fresh mixed greens topped with chopped apples, candied walnuts, blue cheese crumbles and sliced turkey breast. Served with our apple cider vinaigrette. **15.95**

FARMHOUSE SALAD

Starting with vibrant mixed greens, we pile on cucumbers, cherry tomatoes, avocado, cheddar, Swiss, diced smoked ham, crumbled bacon, and homemade croutons. Served with your choice of dressing. **14.95**

SEASONAL SOUP

Bowl - served with a rustic roll **7.45**
Cup **6.15**

*Consuming undercooked meat may increase your risk of foodborne illness