

# Handcrafted Lunches

Our lunches are served Monday 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. Gluten-free bread \$1.00

### 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. **17.75**

### GOURMET GOBBLER

Freshly sliced, house-roasted turkey breast, crisp bacon, and melted Swiss on grilled whole wheat with lettuce, tomato, and our special sauce. **17.50**

### ROYAL HAM MELT

Thin sliced ham and melted cheddar cheese on grilled sourdough bread with lettuce, tomato, and special sauce. **17.25**

### CAJUN TURKEY MELT

House-roasted turkey, grilled onions, melted pepper jack cheese, lettuce, tomato, mayo and a spicy aioli on grilled whole wheat. **17.50**

## 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. Gluten-free bun \$1.00

### CLASSIC BURGER

Leaf lettuce, sliced tomato, red onion, and our specialty drive-in sauce. **15.95**

Add sharp cheddar, pepper jack or Swiss **1.25**

Add thick bacon **2.95**

### BACON BLUE BURGER

Melted blue cheese crumbles, sliced bacon and caramelized onions served on a warm bun with lettuce, tomato, and cajun aioli. **17.95**

### MUSHROOM SWISS BURGER

Flavorful sautéed mushrooms piled high on our ground chuck burger and covered in melted Swiss cheese. Served with lettuce, tomato, onion, and drive-in sauce. **17.25**

### ELECTRIC HORSEMAN BURGER

Our ground chuck burger smothered in homemade bbq sauce, with pepperjack cheese, jalapenos, sliced tomato and topped with fresh coleslaw. **17.25**

### THE TRIO

A cup of our homemade soup, a rustic roll, and a large garden salad with your choice of homemade dressing. **14.75**

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

### MONTEREY MELT

Caramelized onion and bell peppers with melted pepper jack cheese, sliced avocado, lettuce, tomato, and mayo on grilled sourdough. **17.25**  
Add thick Bacon **2.95**

### THE NEW YORKER

Warm corned beef and melted Swiss cheese under fresh coleslaw on marbled rye. Lightly dressed with homemade 1000 island. **17.75**

### B.L.A.T.

Thick cut bacon, lettuce, tomato, and avocado, on grilled sourdough with a hint of mayo. **17.25**  
Add cheese **1.25**

### 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. **17.50**

## Entrée Salads

Salads are made with the freshest ingredients, garnished with cucumbers and diced tomatoes and with dressings prepared from scratch. Served 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. **15.25**

Top with Wild Pacific Smoked Salmon **4.50**

### STRAWBERRY FIELDS

A bed of mixed greens topped with fresh strawberries, crisp bacon pieces, feta cheese and roasted pecans. Served with our creamy balsamic dressing. **17.95**

### HARVEST SALAD

Fresh mixed greens topped with chopped apples, candied walnuts, blue cheese crumbles and sliced turkey breast. Served with our apple cider vinaigrette. **18.25**

### FARMHOUSE SALAD

Starting with vibrant mixed greens, we pile on cucumbers, diced tomatoes, avocado, cheddar, Swiss, diced smoked ham, crumbled bacon, and homemade croutons. Served with your choice of dressing. **18.25**

### SEASONAL SOUP

Bowl - served with a rustic roll **9.75**  
Cup **8.50**

\*Consuming undercooked meat may increase your risk of foodborne illness