

farm to table

**DRGANIC EGGS** served with breakfast potatoes & toast

FARMER'S MARKET SCRAMBLER 9.95 zucchini, mushrooms, goat cheese, peppers & onions

JACK SCRAMBLER 9.95 mushrooms, spinach & jack cheese

FRIED EGG SANDWICH 8.95 two eggs, bacon & cheddar on sourdough toast

 ${f 0\,MELETS}$  served with breakfast potatoes & toast

SOUTHWEST OMELET 10.95 jack cheese, avocado, cilantro & homemade salsa

SHRIMP & CRAB OMELET 11.95 stuffed with fresh rock shrimp, lump crab, scallions, bell pepper & tomato

GREEK FRITTATA 10.95 Greek-style with fresh spinach, basil, feta cheese, tomato & black olives

FARM HAND OMELET 10.95 ham, bell pepper, onion & cheddar cheese

## ORGANIC FROM THE GRIDDLE

RED VELVET PANCAKES 9.95 with white chocolate drizzle & cream cheese butter

BANANAS FOSTER PANCAKES 9.95 topped with bananas flambéed in rum & banana liquor

BLUEBERRY PANCAKES 9.95 fresh blueberries & mascarpone cheese

OLD FASHIONED BUTTERMILK PANCAKES 9.95 Vermont maple syrup

BRIOCHE FRENCH TOAST 9.95 topped with cream cheese butter

#### SIMPLE SIDES

SMOKED BACON, TURKEY SAUSAGE or CHICKEN APPLE SAUSAGE 4.00

**BREAKFAST POTATOES 3.00** 

BLUEBERRY MUFFIN, BANANA NUT MUFFIN or FRESH BUTTER CROISSANT 3.00

TOAST 2.00 sourdough or multigrain

FRESH SEASONAL FRUIT 3.00

FRESH SEASONAL FRUIT & BERRIES 4.75

THREE FARM EGGS 4.95 fried, scrambled or over easy

### BEVERAGES

COFFEE 2.50 TEA 2.50 MILK 1.95 ORANGE JUICE 3.00 HOT CHOCOLATE 2.50

### FRESH · LOCAL · ORGANIC · NATURAL

Blackburn's organic eggs come from hormone-free chickens, who are free to roam, run, scratch and forage. Did you know free range eggs have a higher nutritional value than eggs produced in cages? They are lower in cholesterol and higher in omega-3 fatty acids, vitamin E and beta carotene!



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LUNCH SALADS

**SALADS** made with fresh, organic greens

FARMER'S MARKET SALAD 10.95 chopped egg, avocado, tomato, bacon, cheddar cheese & turkey

KALE SALAD 8.95 tomato & avocado with a white balsamic vinaigrette

CALIFORNIA SHRIMP & AVOCADO SALAD 11.95 with avocado & papaya on a bed of baby mixed greens

CAESAR SALAD 8.95 romaine, tomato, kalamata olives & parmesan with herb foccacia croutons

ADD CHICKEN 3.00 ADD SHRIMP 4.00

# SANDWICHES served with mixed greens

ORGANIC, HAND CARVED ROASTED TURKEY CLUB 10.95 bacon, tomato & avocado on sourdough LEMON ZEST ALBACORE TUNA MELT 10.95 melted white cheddar on multigrain toast ORGANIC FREE RANGE CHICKEN PANINI 9.95 pesto, sundried tomato & havarti cheese GRASS FED PASTRAMI STACK 10.95 sauerkraut & swiss cheese on multigrain or sourdough BEER CAN SHREDDED ORGANIC CHICKEN 9.95 with chipotle barbeque sauce & green onions GRILLED CHEESE ON SOURDOUGH 5.95 cheddar & jack cheese blend

# FROM THE GRILL served with mixed greens

HAND MADE HAMBURGER OR TURKEY BURGER 9.95 lettuce, tomato & grilled onions

MAHI-MAHI BURGER 10.95 onion, tomato, red leaf lettuce on a brioche bun

ASIAN MARINATED FLANK STEAK SANDWICH 11.95 with asian slaw

#### SIMPLE SIDES

SKILLET MACARONI & CHEESE 7.00 oven baked with a crispy breadcrumb & parmesan crust

ASIAN COLE SLAW 4.00 with peanut sauce

SOUP OF THE DAY 5.95

#### BEVERAGES

ICED TEA 1.95 COKE 1.95 DIET COKE 1.95 SPRITE 1.95 DR. PEPPER 1.95

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DINNER
APPETIZERS

SHRIMP & CRAB MAC & CHEESE 9.95

NEW ZEALAND PETITE LAMB CHOPS 9.95 with mint pesto dipping sauce THAI MARINATED CHICKEN SATE 7.95 with ginger sesame dipping sauce SEARED AHI STACK 11.95 with tropical fruit salsa and wasabi aioli

# SOUP OF THE DAY 5.95

#### SALADS

ORGANIC FIELD GREENS 6.95 cucumbers, tomatoes, sunflower seeds & white balsamic vinaigrette
ORGANIC BABY SPINACH 7.95 strawberries, toasted pine nuts, goat cheese & raspberry vinaigrette
CRISP ROMAINE & KALE CAESAR 7.95 shaved parmesan & grilled focaccia toast

### ENTREE SALADS

SMOKED BARBEQUE CHICKEN 12.95 baby spinach, romaine, red quinoa, sunflower seeds & feta cheese SEARED AHI TUNA 16.95 organic greens, pineapple & crusted parmesan

### ENTREES

CENTER CUT PORK CHOP 18.95 with caramelized peaches & truffle mashed potatoes
SHRIMP SCAMPI 17.95 in a white wine, garlic cream sauce with Italian parsley
LOBSTER RAVIOLI 18.95 in a sundried tomato and pesto sauce
GRILLED BREAST of CHICKEN 16.95 with herb jus and fingerling potatoes
FILET of BEEF MEDALLIONS 28.95 with sautéed wild mushrooms in a Bordelaise sauce
HERB ROASTED WILD SALMON 26.95 with a Moroccan spice sauce
FRESH FISH of the DAY market price

# DESSERTS

TIRAMISU 6.95 chocolate, espresso and mascarpone

NEW YORK CHEESECAKE 6.95 with seasonal berries

BRAZILIA 6.95 whipped chocolate with hazelnut crust

APPLE GALETTE 6.95 baked apple slices in a light pastry

#### BEVERAGES

ICED TEA 1.95 COKE 1.95 DIET COKE 1.95 SPRITE 1.95 DR. PEPPER 1.95