



CALEB'S

AMERICAN KITCHEN

BYO

Sunday "Good Morning" Breakfast Menu Served 8:00 am- 2:30 pm

GF = Gluten-Free

V = Vegan

FARM FRESH EGGS & MORE

Two Eggs Any Style (egg whites available) **9**
served with rosemary roasted potatoes

choose two: lancaster hickory smoked bacon, martin's chicken apple sausage, chorizo, maple glazed ham, fresh fruit, avocado and fresh salsa, sliced tomato, sautéed spinach, toast

Three Egg Omelet (egg whites available) **10**
served with rosemary roasted potatoes and choice of toast

choose two: lancaster hickory smoked bacon, martin's chicken-apple sausage, chorizo, maple glazed ham, spinach, sautéed onions, mushrooms, tomatoes, roasted red/green peppers

choose one cheese: aged vermont cheddar, feta, swiss, fresh mozzarella, american

Quiche or Potato Crusted Frittata (GF) **of the Day** **11**
served with fresh fruit

Eggs Benedict **10**
two poached eggs, maple glazed ham or sautéed spinach topped with hollandaise sauce on english muffin

substitute gravlax smoked salmon **4**
substitute pulled pork **3**

Paleo Breakfast of Champions **10**
three poached eggs, chorizo over sautéed spinach topped with fresh salsa and avocado

Breakfast Quesadilla **10**
scrambled eggs, chorizo, onions, peppers, cheddar in a crispy flour tortilla with side of fresh salsa

Caleb's Breakfast Sandwich **9**
two eggs (fried or scrambled), cheese, meat on brioche bun served with rosemary roasted potatoes

choose one: american, cheddar, feta, mozzarella, swiss

choose one: lancaster hickory smoked bacon, martin's chicken-apple sausage, chorizo

HEALTHY ALTERNATIVES

Tofu and Corn Tortilla Scramble (GF, V) **9**
firm tofu scrambled with onion, pepper and spices served with corn tortilla, fresh salsa and fresh fruit

Gravlax Smoked Salmon Plate **14**
rye toast points, tomato, red onion, capers and cream cheese

Baked House-made Granola **9**
granola (oats, raisins, cranberries, almonds, walnuts, pumpkin seeds) low-fat greek vanilla yogurt, strawberries

Vegetarian Corned "Beef" Hash and Eggs **10**
corned "beef" seitan, potatoes, onions and peppers, two eggs any style, choice of toast

Breakfast Tacos (GF) **10**
soft corn tortillas, eggs, feta cheese, peppers, onions, black bean salsa, cilantro pesto

Organic Steel-Cut Oatmeal **5**
with raisins and brown sugar

add strawberries and banana **2**

Fresh Fruit Bowl **7**

Fresh Fruit Cup **4**

Coffee or Decaf **3**

Lipton Tea or Decaf **3**

Harney & Son Tea **3.25**

Hot Chocolate Bar **3.75-4.75**

Fresh Squeezed **2.50/4**

Orange Juice

Grapefruit, V8 or **2/3**

Cranberry

Milk **2**

Chocolate Milk **2.75**

Virgin Bloody Mary **5, Pitcher 12**

Hot Chocolate Bar **3.75-4.75**

FROM THE GRIDDLE

served with pure vermont maple syrup

Buttermilk Pancakes **7**

Blueberry Pancakes **8**

Apple Candied Walnut Pancakes **8**

"Stars n Stripes" Pancakes **9**

strawberry, white chocolate, blueberry

Banana Nutella Pancakes **9**

Challah French Toast (add GF bread 1.50) **8**

NOLA Bananas Foster French Toast (add GF bread 1.50) **10**

Crème Brûlée French Toast crème anglaise **10**

All American two pancakes, two eggs, strips of bacon **10**

STARTERS 12:00 noon – 2:30 pm

Soup of The Day **5/7**

BIG SALADS 12:00 noon – 2:30 pm

Baby Arugula Salad (GF) **13**

grilled chicken, baby arugula, apple, candied walnuts, sundried cranberries, roasted onion, citrus vinaigrette

substitute grilled salmon **15**

CDP California Cobb (GF) **14**

grilled chicken, bleu cheese, avocado, lancaster smoked bacon, egg, tomato, romaine, basil dijon vinaigrette

substitute grilled salmon **16**

BURGERS 12:00 noon – 2:30 pm

Artesian ground beef blend of short rib & brisket, fresh-cut fries,

pickled green beans & onion ring (add GF roll 1.50)

substitute any beef burger for ground white turkey

CAK Signature Burger **14**

gruyere cheese, roasted red onion, rosemary aioli, brioche bun

Bacon Cheddar Burger **14**

aged vermont cheddar, bacon marmalade, brioche bun

Bleu Burger **14**

bleu cheese, balsamic onion, brioche bun

Basic Burger **12**

SANDWICHES 12:00 noon – 2:30 pm

served with house-made potato chips & pickled green beans or side

salad (1.25 extra). country white, seven-grain, rye bread

(add GF roll 1.50)

Poppy's Avocado BLT **10**

lancaster smoked bacon, avocado, arugula, tomato, rosemary mayo

Thanksgiving Roast Turkey **11**

house-roasted turkey breast, vermont cheddar, arugula, cranberry

mayo on raisin walnut bread

Santa Cruz Fish Tacos (GF) **14**

two tacos, seasoned wild domestic mahi mahi, corn tortillas,

salsa fresco, southwestern slaw

Seared Ahi Tuna (rare) **14**

marinated in ginger, scallions & soy with wasabi aioli, roasted onion,

arugula on brioche bun

Millennial Monte Cristo **13**

brioche french toast stuffed with turkey, ham, swiss cheese and

roasted apple sauce, side of maple mustard dipping sauce

BEVERAGES

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. For your convenience, a service charge of 20% gratuity will be added for parties of 8 or more