



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** **12**
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 crabcake **4**

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**

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**

Chloe's 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 **5/10**

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

Crabby Lizzy **14**

crabcake, NOLA remoulade, tomato, greens, 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

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**

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