



CALEB'S

AMERICAN KITCHEN

BYO

Lunch Menu Served Daily 11:30 AM – 2:30 PM

Menu available Monday – Saturday

STARTERS

Soup of the Day

5/10

Small House Salad

6

balsamic vinaigrette

BIG SALADS

CDP California Cobb (GF)

14

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

substitute grilled salmon

16

substitute chilled shrimp

16

Baby Arugula Salad (GF)

13

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

substitute grilled salmon

15

substitute chilled shrimp

15

Baby Spinach Salad (GF)

13

grilled chicken, golden and red beets, smoked blue cheese, pickled red onions, tomato, toasted almonds, honey-mustard vinaigrette

substitute grilled salmon

15

substitute chilled shrimp

15

Seasonal Harvest Salad

13

ingredients change daily with grilled chicken

substitute grilled salmon

15

substitute chilled shrimp

15

Chicken Salad (GF)

12

classic chicken salad with mayo, sliced tomato, seasonal fresh fruit

BURGERS

artisan 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

15

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

Bacon Cheddar Burger

15

aged vermont cheddar, bacon marmalade, brioche bun

Bleu Burger

15

bleu cheese, balsamic onion, brioche bun

Basic Burger

13

FARM FRESH EGGS

served with seasonal fresh fruit or side salad

Potato Crusted Frittata Special (GF)

13

Quiche Special

13

SANDWICHES

served with house-made potato chips & pickled green beans or side salad (1.25 extra). country white, seven-grain, rye (substitute GF roll \$1)

Poppy's Avocado BLT

10

lancastrer smoked bacon, avocado, arugula, tomato, mayo

Thanksgiving Roast Turkey

12

house-roasted turkey breast, vermont cheddar, arugula, cranberry mayo, raisin walnut bread

Grilled Chicken & Glazed Ham Melt

12

melted gruyere, honey mustard, baby arugula, raisin walnut bread

Roast Turkey Club

13

house-roasted turkey breast, smoked bacon, avocado, lettuce, tomato, chili pepper aioli, brioche bun

Santa Cruz Fish Tacos (GF)

15

two tacos, seasoned wild domestic mahi mahi, salsa fresco, southwestern slaw, corn tortillas

Jackfruit Tacos (GF)

13

two tacos, smoky pulled jackfruit, black bean, salsa fresco, southwestern slaw, corn tortillas

Millennial Monte Cristo

13

brioche french toast stuffed with turkey, ham, swiss cheese and roasted apple sauce, side of maple mustard dipping sauce

Walnut Chicken Salad Wrap

10

sundried cranberries, candied walnuts, tomato, greens

Crabby Lizzy

15

crabcake, NOLA remoulade, tomato, greens, brioche bun

Roasted Turkey Reuben

12

swiss cheese, sauerkraut, pickle pepper sauce, grilled rye bread

OPEN-FACED TOASTS

served with house-made potato chips & pickled green beans or side salad (1.25 extra). country white, seven-grain, rye (substitute GF roll \$1)

Avocado Toast

11

seven-grain toast, avocado, fried egg, tomato, arugula, shaved fennel, balsamic drizzle

Smoked Salmon Toast

15

seven-grain toast, fried egg, lemon herb whipped cheese, caper salsa, shaved fennel, arugula,

Roasted Turkey Toast

13

raisin walnut bread, creamy brie, sliced apples, arugula, fresh thyme honey

Wild Mushroom Toast

11

seven-grain toast, wild mushrooms, sauteed kale, cipollini onions, arugula, nutritional yeast, Braggs amino acid hemp seeds (add egg \$1)

BEVERAGES

Coke, Diet Coke, Sprite, 3

Birch Beer, Ginger, Club

Iced Green or Black Tea 3

Lemonade 3

Coffee or Decaf 3

Lipton Tea or Decaf 3

Harney & Sons Tea 3.25

Acqua Panna (Lg) 6

Milk 2

Chocolate Milk 2.75

Hot Chocolate 3.75

Pellegrino (Lg) 6

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