



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) **10**
served with rosemary roasted potatoes

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

Three Egg Omelet (egg whites available) **12**
served with rosemary roasted potatoes and choice of toast

choose two: 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, gruyere, American, brie (add \$1.50), goat cheese (add \$1.50)

Eggs Benedict

two poached eggs, topped with hollandaise sauce on english muffin with maple glazed ham **12**
with steamed spinach **11**
with gravlax smoked salmon **16**
with crabcake **16**
with smoky jackfruit **12**

Caleb's Breakfast Sandwich **10**
two eggs (fried or scrambled), cheese, meat on brioche bun served with rosemary roasted potatoes

choose one: american, cheddar, feta, mozzarella, gruyere, swiss
choose one: hickory smoked bacon, martin's chicken-apple sausage, chorizo

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

Breakfast Quesadilla **11**
scrambled eggs, chorizo, onions, peppers, cheddar in a crispy flour tortilla with side of fresh salsa

Breakfast Tacos (GF) **11**
soft corn tortillas, eggs, feta cheese, peppers, onions, black bean salsa, cilantro pesto

Quiche or Potato Crusted Frittata (GF) **of the Day** **13**
served with fresh fruit

FROM THE GRIDDLE

served with pure vermont maple syrup

All-American **11**
two pancakes, two eggs, strips of bacon

Buttermilk Pancakes **8**

Blueberry Pancakes **9**

Apple & Candied Walnut Pancakes **9**

Cranberry, Granola & Super Seed Pancakes **9**

Challah French Toast (GF roll \$1) **9**

NOLA Bananas Foster French Toast (GF roll \$1) **11**

Crème Brûlée French Toast (GF roll \$1) **11**
crème anglaise

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**

OTHER GOOD EATS

Tofu Scramble (GF, V) **10**
firm tofu scrambled with brown rice, spinach, black bean, onion and pepper, served with fresh salsa and avocado

Bacon & Brown Rice Scramble (GF) **11**
scrambled with aged vermont cheddar, brown rice, spinach, black bean, onion and pepper, topped with eggs any style served with fresh salsa and avocado

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

Chloe's Acai Bowl (GF) **12**
frozen puree of acai, blueberry, chia seeds topped with banana, strawberry, granola, toasted coconut

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

Organic Steel-Cut Oatmeal **6**
with raisins and brown sugar
add strawberries and banana **2**

Fresh Fruit Bowl **7**

Fresh Fruit Cup **5**

Half Avocado **5**

STARTERS 12:00 noon – 2:30 pm

Soup of The Day **5/10**

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)

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**

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)

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) **15**

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

Crabby Lizzy **15**

crabcake, NOLA remoulade, tomato, greens, brioche bun

Smoked Salmon Toast **15**

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

Avocado Toast **11**

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

Add Super Seeds (Hemp, Chia, Flax) to any dish **1**

Almond Milk available on request

BEVERAGES

Coffee or Decaf **3**

Lipton Tea or Decaf **3**

Harney & Son Tea **3.25**

Hot Chocolate **3.75**

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**

Virgin Mimosa **Pitcher 12**

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