

LUNCH

Mon - Fri: 10:30am - 3:00pm

JavaMo

STARTERS

HUMMUS BOARD 13.5

Roasted garlic hummus, pepperoncini, roasted red pepper, red onion, tomato, scallions, cucumber, feta, greek olives, stuffed grape leaves, olive oil & toasted pita

BAKED SPINACH ARTICHOKE DIP 13.5

with toasted pita

FEISTY FETA DIP 13

Roasted red pepper, feta, scallions, toasted pita

TOMATO BASIL BRUSCHETTA 12.5

Tomato, garlic, basil, olive oil, parmesan, balsamic glaze, baked crostini

GLUTEN-FRIENDLY ADD-ONS

Pita 2 Crackers 2

MAC & CHEESE

Cheddar, monterey jack, parmesan 14.5

Like it Smoked? | Add house-smoked pulled pork, Ellsworth cheese curds & BBQ drizzle 4

Like it Hot? | Add sriracha & jalapeño 1

Add-ons | Chicken 4 Shrimp* 6

Gluten Friendly Noodles 2

SALADS + BOWLS

HARVEST SALAD 13

Spring mix, cold roasted beets, butternut squash, red onion, candied almonds, goat cheese, drizzled balsamic reduction & local honey from C&C Family Apiary

BERRY SALAD 13

Spring mix, blueberries, strawberries, candied almond, feta, cucumber, blood orange shallot vinaigrette
"Hold the feta" makes this vegan!

MEDITERRANEAN AVOCADO SALAD 13

Spring mix, avocado, greek olives, cherry tomato, sumac roasted chickpeas, feta cheese, cucumber, house vinaigrette, lemon wedge
"Hold the feta" makes this vegan!

HOUSE SALAD 8

Spring mix, tomato, red onion, cucumber, feta, house vinaigrette | "Hold the feta" makes this vegan!

ALOHA POKE BOWL 16

Ahi tuna* in sesame vinaigrette, quinoa, pickled red onion, sliced avocado, shredded carrot, black & white sesame seeds, wasabi roasted edamame, green onion

ANCIENT BUDDHA BOWL 15

Choice of quinoa or farro topped with beets, turmeric roasted cauliflower, roasted sweet potato, crisped kale + brussel sprout blend, sumac roasted chickpeas, housemade lemon tahini dressing | served cold (V)

ADD-ONS:

Chicken 4 Shrimp* 6 Burger Patty* 4 Fried Egg* 1.5
Smoked Pulled Pork 4 Roasted Veggie Pinto Burger 5

ADDITIONAL DRESSING: Ranch, Parmesan Peppercorn, French

PICK TWO LUNCH SPECIAL

Choice of: cup of soup, house salad or half panini 11.5
(Florentine, Mozzarella Caprese, or Featured Half Sandwich)

SOUP

Two daily homemade soups served with french bread | **Cup 5.5 Bowl 7.5**

LIGHTER FARE

KIDS CLASSIC 8.5

one egg*, one piece of bacon or sausage, hashbrowns, and one piece of toast

KIDS WAFFLE PLATE 8

one-half original waffle, one piece of bacon or sausage, butter & syrup

GRILLED CHEESE ON SOURDOUGH

with choice of chips or apples 6.5 | Add ham 2

HOMEMADE MAC & CHEESE 8.5

We kindly ask for **NO SUBSTITUTIONS**, these requests compromise the unique characteristics of our food & the efficiency of our service.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

HANDHELDS

Choice of seasoned kettle chips or sliced apples

All panini on pressed ciabatta bread

MOZZARELLA CAPRESE PANINI 12.5

Fresh mozzarella, spinach,
slow-roasted tomato, fresh basil
Add chicken* 4

CLUB PANINI 12.5

Turkey, ham, bacon, cheddar, spinach,
tomato, pesto aioli

FLORENTINE PANINI 12.5

Garlic herb chicken, spinach,
provolone, roasted red pepper,
spinach artichoke spread

AMERICAN PANINI 12.5

Garlic herb chicken, cheddar, bacon, ranch

CUBAN PANINI 12.5

Ham, house-smoked pulled pork,
pickles, swiss, roasted jalapeño mustard

CURRIED CHICKEN SALAD SANDWICH 12.5

Housemade curried chicken salad,
peanuts & spring mix
on wheatberry bread

Sub cup of soup or house salad 3 | Sub bowl of soup 5

Sub side of mac & cheese 5 | Sub gluten-friendly bread 2

BURGERS

6 oz. patty on a toasted brioche bun

BUCKO BURGER* 14

Bacon, cheddar, grilled
red onion, lettuce, BBQ aioli

FEISTY BURGER* 14

Blackened patty with lettuce,
tomato, red onion, jalapeño, pepper
jack cheese and feisty feta spread

CALIFORNIA BURGER* 12.5

Lettuce, tomato, onion

BUFFALO GAL BURGER* 17

Bison patty* from Buffalo Gal Ranch
with RothKase Muenster, lettuce,
tomato, red onion, chipotle mayo

Add-ons | Cheese 1 Bacon 2 Avocado 2

Make it Veggie! (V, GF)

Roasted veggie pinto burger 2

FEATURE BURGER

New & creative burger
combinations every week!

BRUNCH

THE CLASSIC Two eggs* your way, bacon or sausage links, potatoes, toast 13.5

BREAKFAST BURRITO Scrambled eggs, choice of bacon or sausage, potatoes, green pepper,
red onion, cheddar & monterey jack, salsa & sour cream on the side 12.5

Make it Veggie! Roasted veggie pinto burger 2

FLORENTINE BREAKFAST SANDWICH Egg, spinach, tomato, spinach artichoke spread,
provolone, toasted sourdough & fresh fruit 12

BACON, EGG & CHEDDAR SANDWICH on toasted sourdough bread with fresh fruit 12

AVOCADO TOAST Whole wheat toast, mashed avocado, tomato, two eggs your way*,
scallions & fresh fruit 12

SMOKEY LOADED HASH

Choice of Peruvian-style smoked chicken or hardwood smoked pork with russet potato, sweet potato,
red onion, green pepper & Aji Amarillo sauce 14.5 | Add two eggs your way* 3

BURN BOOT CAMP BREAKFAST Two scrambled eggs, two strips of bacon & fresh fruit 11

HOT FROM THE IRON

BERRY STREUSEL & LEMON CURD WAFFLE 12.5

Mixed berry preserves, streusel topping, lemon curd,
fresh berries & whipped cream

ORIGINAL WAFFLE 9

with powdered sugar, butter & maple syrup on the side

CORNBREAD WAFFLE 10.5

Served piping hot with honey butter and drizzled with
local honey from C&C Family Apiary

APPLE CRISP WAFFLE 12

Cornbread waffle topped with housemade applesauce,
granola, cinnamon maple sugar sprinkle & whipped cream

ADD-ON: side of bacon 4 sausage 4 fresh fruit 4

SAVE ROOM FOR DESSERT!

Chocolate Indulgence Cake

Gluten-Friendly

8

Tiramisu

8

Original Cheesecake

with Fresh Berries

7