

LUNCH

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

JavaMo

STARTERS

HUMMUS BOARD 15

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 14.5

with toasted pita

FEISTY FETA DIP 14

Roasted red pepper, feta, scallions, toasted pita

TOMATO BASIL BRUSCHETTA 14

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

GLUTEN-FRIENDLY ADD-ONS

Pita 2 Crackers 2

MAC & CHEESE

Cheddar, monterey jack, parmesan 15.5

Like it Smoked? | Add house-smoked pulled pork, Ellsworth cheese curds & BBQ drizzle 5

Like it Hot? | Add sriracha & jalapeño 1

Add-ons | Chicken 5 Shrimp* 8

Gluten Friendly Noodles 2

SALADS + BOWLS

ASIAN CHOP SALAD 14

Romaine, edamame & carrot mix, roasted red pepper, wonton strips, cilantro, toasted peanuts, scallion, toasted sesame dressing (V)

BERRY SALAD 14

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

MEDITERRANEAN AVOCADO SALAD 14.5

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 8.5

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

ALOHA POKE BOWL 17

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 16.5

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 5 Shrimp* 8 Burger Patty* 4.5 Fried Egg* 1.75
Smoked Pulled Pork 5 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 12**
(Florentine, Mozzarella Caprese,
or Featured Half Sandwich)

SOUP

Two daily homemade soups served
with french bread | **Cup 6 Bowl 8.5**

LIGHTER FARE

KIDS CLASSIC 9.5

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

KIDS WAFFLE PLATE 9

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

GRILLED CHEESE ON SOURDOUGH
with choice of chips or apples 8 | Add ham 2

HOMEMADE MAC & CHEESE 9.5

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

BURGERS

BRUNCH

Choice of seasoned kettle chips or sliced apples

All panini on pressed ciabatta bread

MOZZARELLA CAPRESE PANINI 13.5

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

CLUB PANINI 14

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

FLORENTINE PANINI 14

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

AMERICAN PANINI 13.5

Garlic herb chicken, cheddar, bacon, ranch

CUBAN PANINI 14

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

CURRIED CHICKEN SALAD SANDWICH 13.5

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

6 oz. patty on a toasted brioche bun

BUCKO BURGER* 15.5

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

FEISTY BURGER* 15.5

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

CALIFORNIA BURGER* 14

Lettuce, tomato, onion

BUFFALO GAL BURGER* 18.5

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!

THE CLASSIC Two eggs* your way, bacon or sausage links, potatoes, toast 15

BREAKFAST BURRITO Scrambled eggs, choice of bacon or sausage, potatoes, green pepper, red onion, cheddar & monterey jack, salsa & sour cream on the side 14

Make it Veggie! Roasted veggie pinto burger 2

FLORENTINE BREAKFAST SANDWICH Egg, spinach, tomato, spinach artichoke spread, provolone, toasted sourdough & fresh fruit 13.5

BACON, EGG & CHEDDAR SANDWICH on toasted sourdough bread with fresh fruit 13.5

AVOCADO TOAST Whole wheat toast, mashed avocado, tomato, two eggs your way*, scallions & fresh fruit 13

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 16 | Add two eggs your way* 3.5

BURN BOOT CAMP BREAKFAST Two scrambled eggs, two strips of bacon & fresh fruit 12

HOT FROM THE IRON

BERRY STREUSEL & LEMON CURD WAFFLE 14

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

ORIGINAL WAFFLE 9

with powdered sugar, butter & syrup on the side

CORNBREAD WAFFLE 12

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

PEACH CRISP WAFFLE 14

Cornbread waffle, peach compote, struessel topping & whipped cream

CANNOLI WAFFLE 15

Original malted waffle, marscarpone, chocolate chips,
crushed pistachios & chocolate sauce

ADD-ON: side of bacon 4.5 sausage 4.5 fresh fruit 4.5

SAVE ROOM FOR DESSERT!

Affogato 6

Vanilla Ice Cream topped
with Espresso

Chocolate Indulgence Cake 10

Gluten-Friendly

Tiramisu 10

Original Cheesecake 10

with Fresh Berries

Sub cup of soup 3.5 | House salad 4 | Sub bowl of soup 5.5

Sub side of mac & cheese 6 | Sub gluten-friendly bread 2

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