

Seasonal Specials

Peppermint Mocha

Homemade Peppermint Mocha Sauce, Espresso, and Steamed Milk Topped with Whipped Cream and Crushed Candy Cane

5

Blueberry Muffin Oatmeal

Steel Cut Oats, Warm Blueberry Compote, Brown Sugar Cinnamon Streusel, and Fresh Blueberries

9

Firehouse Chili Bowl

Homemade Turkey Chili Topped with Cheddar Cheese & Onions. Served with Homemade Corn Bread

9

Turkey Chili & Cheddar Omelette

Three Eggs Stuffed with Sharp Cheddar and Topped with Homemade Turkey Chili and Pico De Gallo. Served w/ Corn Bread, Hash Browns and Toast or Pancakes

17

Bourbon Banana Toffee French Toast

Thick Cut Brioche French Toast, Bourbon Vanilla Bean Anglaise, Bourbon Toffee, and Sliced Bananas

16

Basil Pesto "Chicken" Cesar Wrap

No Meat Crispy "Chicken", Basil Pesto, Parmesan Cheese, Avocado, Romain Lettuce, Cherry Tomatoes, Cesar Dressing Served w/ Fries

16

Breakfast and Lunch Menu



Beans are 100% Organic Direct Trade

Espresso Beverages

Vanilla and caramel sugar free syrups available.
Almond or oat milk add \$1.

Double Espresso	2.5
Café Americano	3.5
Cappuccino	4.5
Café Latte	4.5
Vanilla Latte	5
Vanilla Berry Latte	5
Cinnamon Spice Latte	5
Caramel Latte	5
Hazelnut Latte	5
Honey Toffee Nut Latte	5
Maple Latte	5
Caramel Macchiato	5

Mocha Beverages

Topped with whipped cream.

Café Mocha	5
White Chocolate Mocha	5
Turtle Mocha	5
Mint Mocha	5
Almond Joy	5

Other Beverages

Organic French Roast Coffee	3.5
Organic Iced Coffee	3.5
Organic Numi Hot Teas	3.5
Black Currant Iced Tea	3.5
Chai Tea Latte	4
Lavender Matcha Latte	5.5
Hot Chocolate	4
White Hot Chocolate	4

Espresso Smoothies

Served with whipped cream.

Mocha • White Chocolate • Caramel • Mocha Coconut
Vanilla • Mint Mocha • Toffee Nut • Oreo Mint 6

Fountain Drinks

Coke • Diet Coke • Sprite
Barq's Root Beer • Mr. Pibb • Orange Fanta 3.5

16 oz. Juices and Milk

*Fresh Squeezed Orange Juice	4.5
*Wildberry Orange Juice	4.5
*Fresh Grapefruit Juice	4.5
Apple Juice	3.5
Cranberry Juice	3.5
Milk 2% Add Chocolate .50	3.5

Flavored Lemonade

Strawberry • Kiwi • Blackberry • Pineapple • Raspberry
Mango • Cherry • Passionfruit (plain \$4) 4.5

Smoothies

Chocolate Vanilla Swirl • Banana Split • Strawberry
Oreo Blast • Strawberry Vanilla • Banana Berry
Strawberry Mango • Strawberry Colada 5.5

Specialty Pancakes (5 pieces)

Sub Gluten-Free Batter add \$2.

Buttermilk Pancakes 10 Add choice of fresh fruit, chocolate chips or pecans \$2.	Blueberry Danish 15 Danish cream filling, blueberries, almond streusel, cream cheese frosting and blueberry coulis.
Cinnamon Roll 15 Cream cheese frosting, cinnamon sugar glaze, powdered sugar and cinnamon.	Banana Coconut Cream Pie 15 Banana cream filling, bananas, shredded coconut, cookie crumbles and caramel.
Oreo S'mores 14 Marshmallow spread, oreo cookie crumbs, white and dark chocolate chips, chocolate anglaise.	"Signature Berry Bliss" 15 Berry mascarpone filling, fresh berries, vanilla cream anglaise and blackberry coulis.
Chocolate Chip Banana 14 White and dark chocolate chips with fresh sliced banana and chocolate anglaise.	Key Lime Pie 15 Sweet cream filling, blackberries, white chocolate, cookie crumbles, blackberry coulis, lime zest.

All-Natural Grade AA Eggs*

Two Eggs Any Style
With choice of: veggie patties, bacon, turkey bacon, sausage
links/patties, turkey sausage, chicken sausage, corned beef
hash +\$1 or ham +\$1. Served with hash browns or fruit
and toast or pancakes. Sub specialty pancakes \$2. 14

Minced Ham and Cheddar Eggs GF
3 scrambled eggs, sharp cheddar cheese and minced
ham off the bone. Served with hash browns or fruit and
toast or pancakes. Sub specialty pancakes \$2. 15

Slow Roast Brisket Hash
12 hour brisket, roasted red peppers, onions and pork
sausage gravy served with two eggs on hash browns.
Toast or pancakes. Sub specialty pancakes \$2. 17

Fried Chicken and Biscuits
Oven baked biscuits, fried buttermilk chicken,
homemade pork sausage gravy, two eggs
and hash browns. 16

Rustic Farm Egg Panini
2 over easy eggs, bacon, grilled tomatoes,
havarti cheese and basil on artisan
ciabatta with hash browns. 16

Breakfast Burrito
Wheat tortilla, chorizo pork sausage, fresh jalapeños,
chihuahua, avocado, cilantro, scrambled eggs
with hash browns. 16

Vegan Breakfast Hash GF
Hash browns, spinach, wild mushrooms, onions,
tomatoes, avocado and our homemade vegan patty.
Served with fruit. 15

Gluten-Free Avocado Toast
Multi-grain gluten free toast, avocado red pepper spread,
feta, poached eggs and crushed red
pepper. Served with fruit. 16

Specialty Benedicts*

Eggs Benedict
Toasted English muffin, poached eggs,
ham off the bone, homemade hollandaise
and hash browns. 15

Florence Benedict
English muffin, chopped bacon, baby spinach,
poached eggs, homemade hollandaise
and hash browns. 15

Los Altos Benedict
English muffin, chorizo pork sausage,
roasted red pepper, poached eggs, chipotle hollandaise,
pico de gallo and hash browns. 15

Southern Benedict
Oven baked biscuits, sausage patties, poached eggs,
homemade creamy pork sausage gravy
and hash browns. 15

Corned Beef Benedict
English muffin, homemade hash, poached eggs,
chipotle hollandaise and hash browns. 15

Sizzlin' Skillets* GF

Served with toast or pancakes. Sub cauliflower hash add \$1,
sub specialty pancakes add \$2, egg whites \$1

Denver
Hash browns, cheddar and jack cheeses, 2 eggs,
ham, bell peppers and onions. 16

Butcher Block
Hash browns, cheddar and jack cheeses, 2 eggs, ham,
sausage, turkey sausage, chicken sausage and bacon. 16

Garden
Hash browns, cheddar and jack cheeses, 2 eggs, mushrooms,
asparagus, spinach, onions, tomatoes and broccoli. 15

Mexicana
Hash browns, cheddar and jack cheeses, 2 eggs, chorizo pork
sausage, fresh jalapeños, avocado, cilantro and onions. 17

Barbacoa Chilaquiles
Corn tortilla chips, beef barbacoa,
chihuahua cheese, avocado, sour cream,
scallions, cilantro, salsa and 2 eggs. 17

Homemade Corned Beef Hash
Hash browns, green peppers, onions, cheddar
and jack cheeses and 2 eggs. 16

Cauliflower Hash Skillet
Cauliflower hash, baby spinach, cherry tomatoes,
and chicken sausage with pepper jack cheese,
2 eggs any style, and chipotle aioli. 15

Eggs-quisite Omelettes* GF

Served w/hash browns or fruit and toast or pancakes. Sub specialty
pancakes add \$2, sub cauliflower hash add \$1, egg whites add \$1.

Choose-A-Cheese
Monterey jack, American, cheddar, Swiss, mozzarella,
provolone, pepper jack, feta, havarti, chihuahua or goat. 14

Rutherford
Baby spinach, caramelized onions,
goat cheese and bacon. 16

Veggie
Mushrooms, onions, tomatoes, bell peppers,
asparagus and broccoli. Add cheese \$1. 15

Fresca
Olive oil infused sun-dried tomatoes, provolone,
fresh basil and avocado. add chicken sausage \$2. 15

Espanola
Fresh jalapeños, avocado, onions, cilantro, mushrooms,
chorizo pork sausage and chihuahua cheese on a bed
of tortillas. Served with homemade salsa. 17

Napa Valley Fig
California figs, scallions, applewood bacon and aged
havarti cheese. tossed with extra virgin olive oil. 16

Wild Mushroom and Proscuitto
Provolone cheese, proscuitto ham, herb roasted
cremini, oyster and shitake mushrooms. 16

Create Your Own Signature Omelette 15
Choose 2 items. each additional item add .50
Bacon • Sausage • Ham • Chorizo • Avocado • Onions
Figs • Mushrooms • Spinach • Cilantro • Basil
Chipotle • Bell Peppers • Tomatoes • Broccoli
Asparagus • Choice of Cheese

* Cooked to Order GF = Gluten Friendly

* Consuming undercooked meat or eggs may increase your risk of foodborne illness.

Breakfast and Lunch Menu



Oatmeal and Greek Yogurt

Oatmeal served with cinnamon, milk, brown sugar and raisins.

Steel-Cut Oatmeal	7
Almond Banana Oatmeal	9
Cranberry Walnut Oatmeal	9
Wildberry Crunch Oatmeal	9
Wildberry Crunch Greek Yogurt	10

Succulent Fruits

Sliced Melons	6
Sliced Bananas	4
Grapefruit Half	4
Sliced Strawberries	6
Seasonal Fruit Plate	8

Sizzlin' Sides

Ham off the Bone	5
Honey Cured Bacon	5
Turkey Bacon	5
Turkey Sausage Patties	5
Sausage Links or Patties	5
Chicken Sausage Links	5
Homemade Veggie Patties	5
Homemade Corned Beef Hash	6

Extras n' Stuff

Toast (Multi-Grain G/F add \$1)	4
Hash Browns	4
Cauliflower Hash	5
Biscuit and Homemade Gravy	5
Bagel with Cream Cheese	5
Seasoned Fries	4
Homemade Potato Chips	4
Sweet Potato Fries	5
Homemade Soup of the Day	6
100% Pure Maple Syrup	3
Wildberry Coffee Mug (16oz)	11
All Natural Wildberry Preserves (16oz)	11

Senior Specials

The Grand Daddy	8
Special Recipe French Toast, One Egg Any Style, and a Strip of Applewood Smoked Bacon	
The Senior Treat	8
Two Pancakes Served with One Egg Any Style and One Jumbo Sausage Link	

Little Berries

12 and under only please.
Juice or soda included with entrees when dining in.
(fresh oj add \$1).

One Egg Meal	7
Silver Dollar Pancakes <i>Chocolate Chips Add .50</i>	6
Fruity Pebble Pancakes	7
Fresh Berry Pancakes	7
Oreo S'more Pancakes	7
Cinnamon Roll Pancakes	7
Berry Bliss Pancakes	8
French Toast	7
PB and J with Fries or Fruit	7
Grilled Cheese with Fries or Fruit	7
Turkey Sammie with Fries or Fruit	8
Chicken Tenders with Fries or Fruit	8
Side Bacon or Sausage	4

Belgian Waffles

Sub gluten-free batter add \$2.

Pure Belgian 10

Fried Chicken and Waffle

Fried chicken breast, candied peppered bacon, sliced jalapeño. 16

"Signature Berry Bliss"

Berry mascarpone filling, fresh berries, vanilla cream anglaise and blackberry coulis. 15

Strawberry Chocolate

White and dark chocolate chips, strawberries, chocolate anglaise. 14

Cookie Dough Waffle

Baked in Cookie Dough and Topped with Chocolate Chips, Cookie Dough, Whipped Cream & Chocolate Drizzle. 14

Granola Berry

Whole wheat almond granola with fresh berries and honey drizzle. 15

Banana Pecan Cream Pie

Chopped pecans, sliced bananas, banana cream, caramel, cookie crumbles. 15

Gluten-Free Honey Berry

Strawberries, blackberries, blueberries and honey drizzle. 15

French Toast Creations

Brioche French Toast 11

Granola Berry

Whole wheat almond granola with fresh berries and honey drizzle. 15

"Signature Berry Bliss"

Berry mascarpone filling, fresh berries, vanilla cream anglaise and blackberry coulis. 15

Churro Toast Sticks

Cinnamon sugar dusting with cream cheese frosting and caramel drizzle. 15

Strawberry Almond

Fresh strawberries, sliced almonds, vanilla anglaise. 15

S'mores Toast

Marshmallow spread, chocolate chips, graham cracker cookies, chocolate anglaise. 15

Red Velvet Cake

Fresh strawberries and vanilla anglaise. 15

Chocolate Banana Bread

White and Dark chocolate chips with sliced bananas on top. 15

Wild Pan Crepes™

(3 pieces).

Blueberry Danish

Danish cheese filling, blueberries, almond streusel, cream cheese frosting, blueberry coulis. 15

"Signature Berry Bliss"

Berry mascarpone filling, fresh berries, vanilla cream anglaise and blackberry coulis. 15

Granola Berry

Whole wheat almond granola with fresh berries and honey drizzle. 15

Banana Coconut Cream Pie

Banana cream pie filling, sliced bananas, shredded coconut, cookie crumbles and caramel. 15

Creamy Nutella

Nutella inside and on top with optional fresh fruit. Fresh sliced bananas or strawberries add \$2. 15

Rocky Mountain

Ham, bell peppers, onions, scrambled eggs, sour cream and cheddar (2 pieces). 15

Paninis and Wraps

Served with fries, chips or fruit. Sub sweet potato fries add \$1. Sub homemade soup or side salad add \$2.

Tuscan Chicken Panini

Chicken breast layered with havarti cheese, basil sun-dried tomatoes and basil mayo on fresh baked Italian ciabatta. 15

Turkey Pepper Jack Panini

Honey smoked turkey, pepper jack cheese, spicy mayo, peppered bacon and roasted bell peppers on sun-dried tomato focaccia. 15

Spicy Tuna Salad Panini

Albacore tuna tossed with jalapeños, tomatoes, onions, cilantro and topped with pepper jack cheese on sour dough. 15

Buffalo Chicken Wrap

Fried buffalo chicken, tortilla strips, pico de gallo, corn, cheddar, lettuce and chipotle ranch in a wheat tortilla. 15

Southwest Veggie Wrap

Wheat tortilla, pepper jack cheese, bell peppers, avocado, corn, scallions, black beans and chipotle ranch. Blackened chicken add \$2. 14

Signature Sandwiches

Served with fries, chips or fruit. Sub sweet potato fries \$1. Sub homemade soup or side salad (field greens, red onion, cucumber, carrots and tomatoes served w/ coco berry vinaigrette) add \$2.

Orchard Chicken Salad

All white meat chicken salad, apples, grapes, cranberries, celery and raisins with lettuce and tomatoes on wheat toast. 14

"WB" B.L.T.

Bacon, romaine, dill pickles, seasoned tomatoes, over medium egg and roasted garlic parmesan mayo on sour dough. 14

Cranberry Turkey

Honey smoked turkey, peppered bacon, cheddar, cranberry mayo and field greens on a warm artisan pretzel bun. 15

Gluten-Free Chicken Club

Peppered bacon, mozzarella cheese, homemade honey mustard, lettuce and tomato on gluten free multi-grain toast. 15

The Tavern Burger

Proprietary blend of brisket, angus and chuck with red onion, lettuce, tomato and pickle served on a sesame brioche bun. Cheese add \$1, sautéed mushrooms .50, smoked peppered bacon add \$2. 16

Brisket Grilled Cheese

Slow roast brisket, cheddar, havarti, pepper jack, mushrooms and onions grilled on buttery brioche bread. 16

Homemade Veggie Burger

Brown rice, black beans, almonds, fresh veggies, avocado, spicy mayo, gouda cheese and crispy onions on a sesame brioche bun. 14

Refreshing Salads

Salads can be prepared gluten-free upon request without bread.

Homemade Soup and Half Salad

Monday-Friday, dine-in only. Homemade soup and choice of salad with homemade dressings. 12

Thai Chicken Salad

Mango, tomatoes, cucumbers, carrots, avocado, cilantro, wontons, peanuts, chinese noodles and Thai dressing. 15

Wildberry Salad GF

Greens tossed with coco berry® dressing, sugared pecans, goat cheese, mandarin oranges, grapes and fresh berries. Served with homemade strawberry bread. 15

Chopped Salad GF

Chicken, avocado, tomatoes, bleu cheese, bacon, scallions, corn, tortilla strips and honey citrus dressing. 15

BBQ Chicken Tortilla Salad

Corn, tomatoes, black beans, pepper jack cheese, avocado, tortilla strips, crispy onion strings and chipotle ranch. 15

Chipotle Chicken Salad

Cheddar, corn, tortilla strips, buffalo style chicken strips and pico de gallo tossed with chipotle ranch dressing. 15

Mediterranean Chicken Pita Salad GF

Greens, bell pepper, cucumbers, feta, red onion, greek olives, grape tomatoes, warm pita and oregano vinaigrette. 15

Blackened Chicken Caesar

Chopped greens, blackened chicken, parmesan chips, croutons and creamy caesar dressing. 15