

WELCOME TO JEREMY'S. FROM OUR FAMILY TO YOURS
WE APPRECIATE YOU BEING HERE.

APPETIZERS

BRUSSELS SPROUTS	\$10/14
Crispy. House made Ponzu topped with pineapple pico de gallo, Togarashi and sesame seeds. V	
DEVILED EGGS	\$13
Six deviled eggs with applewood-bacon jam, Malden and petite salad. g/f	
CRISPY COCONUT SHRIMP	\$16
White shrimp with sweet and sour sauce.	
DEVILS ON HORSEBACK	\$15
Palm desert dates stuffed with cave aged blue cheese, wrapped in prosciutto with a maple-bourbon glaze.	
MAC & BRISKET	\$17
House made pepper jack Bechemel with JHC braised pulled pork and house bbq sauce drizzle	
WHITE TRUFFLE FRIES	\$12
House cut garlic-herb fries dressed up with truffle-shallot butter and truffle oil. V g/f	
YUKON & SWEET POTATO CAKES	\$14
Two handmade Yukon potato cakes with pureed sweet potatoes over Heirloom carrot-coconut puree. Served with arugula, balsamic reduction & pomegranate jewels. V	

SOUPS & SALADS

LOBSTER BISQUE	\$10/12
Sherry wine & crème fraîche.	
CARROT-GINGER SOUP	\$9/11
Heirloom Carrots, fresh ginger, roasted shallot & coconut milk. V g/f	
JULIAN APPLE SALAD	\$13
Organic greens, red wine-sage vinaigrette, glazed walnuts, blue cheese dressing & blue cheese crumbles. V g/f	
WINTER HARVEST SALAD	\$11
Hand tossed organic greens with heritage carrots, tomato, quinoa, avocado, feta cheese & sunflower seeds. V g/f	
<u>ADD ONS</u>	
Three crispy coconut shrimp add on	\$13
ABF Farms chicken breast add on.	\$10
8-ounce grass fed ground beef patty	\$9
FRIED CHICKEN BREAST SALAD	\$21
Organic greens, red wine-sage vinaigrette, blue cheese crumbles, bacon, sunflower seeds, deviled egg, avocado, pickled red onion.	

DRAFT BEER	\$9
Selection changes	
MARGARITA	\$12
El Jimador	
OLD FASHION	\$12
Old Forester	

Full Beverage Menu Available

Automatic gratuity of 20% may be added to parties of six or more. We may not always be able to split checks. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness Please notify your server of any allergies. You must notify your server if you would like your dish prepared gluten free. Due to normal kitchen operations, we cannot guarantee an Allergen Free Environment Not all ingredients are listed in menu descriptions

SIGNATURE CUISINE

RIB EYE 16 OUNCE	\$55
Rosemary-garlic butter, Yukon whipped potatoes & chef's vegetables. g/f	
FILET MIGNON 6 OUNCE	\$40
Rosemary-garlic butter, Yukon whipped potatoes & chef's vegetables. g/f	
SCOTTISH SALMON	\$35
Pan Bronzed salmon filet over coconut-sweet potato puree, taro chip, avocado & chef's vegetables. g/f	
LAMB RACK	\$43
Roasted Pistachios, honey-Dijon, Yukon whipped potatoes, braised red cabbage & chef's vegetables. g/f	
CHICKEN SCHNITZEL	\$26
Breaded chicken breast served over Yukon whipped potatoes with braised red cabbage, chef's vegetables & lemon beurre blanc.	
50/50 BISON MEATLOAF	\$27
Grass fed bison-ground beef topped with Manchego cheese, pork brisket, Yukon whipped potatoes, braised red cabbage, chef's vegetables & pork jus.	
TATAKI AHI SALAD	\$26
Cajun dusted ahi filet, Hand tossed organic greens with heritage carrots, cherry tomatoes, taro root, avocado, feta cheese & sunflower seeds. g/f	
BAJA HALLIBUT FISH & CHIPS	\$23
A Seasonal Favorite. Local lager beer batter, house cut fries, petite arugula salad & chipotle aioli.	
BEYOND-QUINOA VEGAN LOAF	\$24
Sweet potato puree, taro chip, avocado & chef's vegetables. v g/f	

THANK YOU TO OUR LOCAL FARMERS!

- ◆ Hatfield Creek Aquaponics
- ◆ Gnosis Nursery
- ◆ Volcan Valley Apple Farm
- ◆ Ft. Cross Farms
- ◆ Piecefield Orchard
- ◆ Apple Lane Orchard
- ◆ Julian Naturals
- ◆ Wynola Junction

HALF POUND GRASS FED BURGERS, SANDWICHES & PROTEIN BOWLS

GRASS-FED BEEF APPLEWOOD BACON & ONION BURGER	\$18
Plus two pieces applewood bacon, cheddar, caramelized onions & arugula.	
GRASS-FED BEEF CALIFORNIA SUNSHINE BURGER	\$17
Plus chipotle aioli, sliced avocado, pineapple pico de gallo & arugula.	
GRASS-FED BEEF JUICY J BURGER	\$20
Plus cheddar, blue cheese, chipotle aioli, sliced avocado & braised pork brisket.	
UNCLE J'S FRIED CHICKEN	\$16
Fried chicken sandwich with sweet barbecue sauce, provolone cheese, bacon & apple aioli.	
JHC SLOW BRAISED PORK	\$17
Pulled pork, apple aioli, cheddar & sweet barbecue sauce.	
PORTOBELLO MUSHROOM	\$17
Served on a Brioche bun with provolone cheese, avocado, chipotle aioli & garlic-herb fries. v	

Our burgers are cooked medium unless otherwise requested & served on a brioche bun with a side of our famous garlic-herb fries. Substitute a house salad for \$3.95 more. Request a gluten free bun for \$2.50 more. Replace the bun & fries with a gluten free salad bowl at no additional charge

ACCOMPANIMENTS

AVOCADO OR BACON	\$3
BREAD & EVOO SERVICE	\$5
HOUSE SALAD	\$6
SPLIT PLATE WITH EXTRAS	\$8
BRAISED CABBAGE	\$6
CHEF VEGETABLES	\$7
BEURRE BLANC	\$7
SWEET POTATO PUREE	\$8
MASHED POTATOES	\$6
MACARONI AND CHEESE	\$9

YOUNG MENU

1/2# GRASS FED HAMBURGER \$13

Served with lettuce, tomato,
onion on a brioche bun with house cut fries

1/2# GRASS FED CHEESEBURGER \$14

Served with cheddar, lettuce, tomato and onion on
a brioche bun with house cut fries

MAC AND CHEESE \$9

Heavy cream, cheddar
cheese & macaroni noodles

CHICKEN FINGERS \$12

House breaded chicken breast fried to golden
brown. served with fries

FRESH CUT FRUIT \$6

GARDEN SALAD \$6

ROOTBEER FLOAT \$7

APPLE COFFEE FOUNTAIN DRINKS

LOCAL APPLE CIDER \$6

APPLE PALMER \$6

ICED TEA \$4

Freshly brewed

FOUNTAIN DRINKS \$4

Pepsi, Diet Pepsi, Mug Root Beer,
Sierra Mist, Ginger Beer

MARTINELLI'S SPARKLING \$7
CIDER

HOT TEA \$6

Black, green or herbal

CAFE MOTO COFFEE \$5

Fair trade certified. regular or decaf

HAND CRAFTED DESSERTS

CAST IRON APPLE COBBLER \$13

Pan glazed & oven roasted with cinnamon, butter,
sugar, German crumble top, Vanilla bean ice cream &
chef's caramel sauce

CHAMBORD CRÈME BRÛLÉE \$11

Chilled custard with a blackberry-raspberry flavored
liquor & blow torched granulated sugar g/f

JEREMY'S SIGNATURE TRIPLE \$15

LAYER CARROT CAKE g/f

TWO SCOOPS VANILLA ICE CREAM \$7

Chef's caramel sauce or house made chocolate sauce
g/f

WHITE CHOCOLATE-VALENCIA
ORANGE CHEESECAKE

\$15

House made seasonal favorite. Served with Brandy-
caramel sauce and whipped cream

DRAFT BEERS
COCKTAILS
WINE LIST AVAILABLE