

BREAKFAST

DEVIL'S MESS 🍳

Scrambled eggs with sautéed onions, mushrooms, spinach, spicy pork Andouille sausage & chiles.

MEDITERRANEAN SCRAMBLE 🍳

Scrambled eggs with garlic, sun-dried tomatoes, fresh spinach, scallions, rosemary & Parmesan cheese.

PESTO CHICKEN SAUSAGE SCRAMBLE 🍳

Scrambled eggs with pesto, roasted red bell peppers, spinach, tomatoes, fennel-Asiago chicken sausage & mozzarella cheese.

GREEK SPINACH, FETA, MUSHROOM

& TOMATO OMELETTE 🍳

With fresh spinach, mushrooms, tomatoes, onions, mozzarella cheese & feta.

CHILE VERDE OMELETTE WITH QUESO FRESCO 🍳

Traditional pork stew with tomatillos, jalapeños, garlic & onions. Garnished with queso fresco & avocado-tomatillo salsa.

TURKEY CHILI & CHEDDAR OMELETTE 🍳

Three-bean turkey chili with scallions & Petaluma Creamery white cheddar cheese.

BLACK BEAN HUEVOS RANCHEROS 🍳

Corn tortillas with black bean chili, eggs, two cheeses, charred tomato salsa & cilantro. Add bacon, Andouille sausage, or housemade "soyrizo"

TWO EGGS 🍳

Poached, fried or scrambled.

Add fennel chicken sausage or pork Andouille.

Add 12 oz rib-eye steak.

Add double-smoked, thick-sliced bacon.

TRADITIONAL NEW MEXICAN POZOLE 🍲

Spicy hominy stew of peppers, tomatillos, pumpkin seeds, cumin & cilantro, with a poached egg on cornbread with queso fresco.

Available vegetarian or with braised pork shoulder.

SHAKSHOUKA

Two poached eggs over a Middle Eastern sweet pepper & tomato sauce with feta cheese, cilantro & flatbread.

VEGETARIAN LENTIL STEW 🍲

Green lentil & mushroom stew topped with two poached eggs, garnished with our herb-filled Middle Eastern zhoug.

THE BREAKFAST BURRITO

Three eggs scrambled with breakfast potatoes, applewood smoked bacon & white cheddar cheese. Wrapped in a flour tortilla. Topped with avocado-tomatillo salsa & pico de gallo.

FRUIT PLATE WITH YOGURT & GRANOLA

STEEL-CUT OATMEAL

BEIGNETS (pronounced ben-yay)

Plain with sugar & cinnamon. Filled with fresh berries or chocolate.

A sampler of all three.

PANCAKES

Add a filling combination of cranberries & orange zest, banana-pecan, chocolate chips, Swiss cheese or fresh berries.

BUTTERMILK PANCAKES Short Stack (2) or Tall Stack (3).

WHOLE GRAIN PANCAKES Short Stack (2) or Tall Stack (3).

BIG SKY "ON THE ROAD" COMBO

Two eggs, two plain buttermilk pancakes & two rashers of bacon.

LUNCH & DINNER STARTERS

LENTIL HUMMUS 🍴 With marinated olives & grilled flatbread.

VEGETABLE SPRING ROLLS 🍴🍴

Fresh salad rolls with napa cabbage, turnips, cucumbers, carrots, tofu, mint & basil in rice paper with two Southeast Asian dipping sauces.

MARYLAND BLUE CRAB CAKES

Blue crab cakes, moist with béchamel, crispy panko crust with jalapeño tartar sauce & cole slaw.

POLENTA FRIES 🍴

Cooked with Parmesan cheese & fresh thyme, cut into strips, then fried until crispy. Served with Italian salsa verde dipping sauce.

SAMPLER PLATTER

Lentil hummus, chèvre croquette, vegetarian spring roll, crispy pimentón chickpeas, roasted eggplant, marinated olives & a Maryland crab cake, accompanied by grilled flatbread.

LUNCH & DINNER BOWLS

REAL SOUPS 🍲

HIGH PLAINS TURKEY CHILI 🍲

A traditional chunky chili with three kinds of beans, ground turkey, & vegetables. Garnished with cheddar cheese & scallions.

BLACK BEAN VEGETARIAN CHILI 🍴🍴

New Mexican black bean chili with chipotle chilies & our own roasted chili powder. Garnished with tortilla chips, queso fresco, & scallions.

TRADITIONAL NEW MEXICAN POZOLE 🍴🍴

Spicy stew of hominy, tomatoes, tomatillos, peppers, roasted cumin & coriander, garnished with toasted pumpkin seeds, cilantro, queso fresco & corn tortillas. Vegetarian or with seared pork shoulder.

GUMBO YAYA

A spicy, smoky chicken gumbo with Andouille sausage & shrimp, rich with a dark Louisiana roux, file & okra. Served with brown rice.

BIG SKY NOODLE BOWL 🍴🍴

Rice noodles & Asian vegetables floating in a miso broth seasoned with garlic, ginger, daikon & sesame. Available with tofu, chicken or seafood.

LUNCH & DINNER SALADS

Lunch salads are entrée-sized (available as a half with cup of soup).

MIXED GREEN SALAD

Mixed lettuces, beets, red cabbage, cherry tomatoes & peppered pecans. Dressings: toasted pecan/walnut ranch, honey mustard, apple cider vinaigrette, balsamic vinaigrette or buttermilk blue cheese.

CAESAR SALAD

Hearts of romaine or Tuscan kale tossed with our handmade dressing & sourdough croutons. Topped with sun-dried tomatoes, Kalamata olives & shaved Parmesan.

ORGANIC CHICKEN

& GOAT CHEESE CROQUETTE SALAD

With almonds, local sprouts & seasonal fruit on a bed of spinach & arugula tossed with lemon, honey & thyme vinaigrette.

VEGAN CHOPPED SALAD

Green beans, crispy chickpeas, tomatoes, broccoli, basil, beets, romaine, red cabbage, avocado, cucumbers, onions, pumpkin seeds & pea tendrils. Tossed with apple cider vinaigrette.

ROASTED BEETS, KALE & BLUE CHEESE SALAD

Tuscan kale served with roasted beets, toasted pine nuts, Big Rock blue cheese & bread crumbs in lemon vinaigrette.

BUTTERMILK FRIED CHICKEN SALAD

Buttermilk-marinated organic chicken breast, fried & served over mixed lettuces with black-eyed pea & corn chowchow, peppered pecans, cabbage, beets & toasted pecan/walnut ranch dressing.

BLT CHOPPED SALAD

Chopped romaine, Mary's organic chicken, double-smoked bacon, Central Coast Creamery Big Rock blue cheese, green beans, avocado & tomatoes with an apple cider vinaigrette. (Lunch only)

CHILLED SESAME GINGER NOODLES

Organic buckwheat & semolina pasta tossed with Asian vegetables, sesame seeds, peanuts & sesame-ginger dressing. Add buttermilk fried or pulled organic chicken (extra cost). (Lunch only)

HEIRLOOM TOMATO, BURRATA

& ROASTED EGGPLANT CAPRESE

Local tomatoes & pesto-roasted eggplant on a bed of spinach & arugula. Dressed with olive oil & topped with creamy burrata cheese, fresh basil, & toasted pine nuts. Served with a Pan d'Oro demi baguette. Not available as half salad.

SANDWICHES

Most served with your choice of sides.

HOUSE-CURED REUBEN SANDWICH

Grilled deli swirl rye filled with our house corned beef, sauerkraut, thousand island dressing & Jarlsberg cheese. (Lunch only)
Available as a Vegetarian Beet Reuben.

GRILLED CHURRASCO CHICKEN BREAST SANDWICH

Mary's organic chicken breast marinated Brazilian-style, charbroiled, on a Pan d'Oro bolillo roll with basil-mustard mayo, caramelized onions, lettuce & vine-ripened tomatoes.

HOUSE ROASTED CUBANO

Hand-rubbed & slow-roasted pork shoulder layered with natural cured ham, pickles, Jarlsberg cheese & Dijon mustard. Pressed on a Pan d'Oro bolillo roll with Cuban mojo dipping sauce. (Lunch only)

THE BLT THAT TIME FORGOT

Thick-sliced, double-smoked bacon with local vine-ripened tomatoes & leaf lettuce on cracked wheat sourdough with basil-mustard mayonnaise. (Lunch only)

GRILLED CHEESE WITH EGGPLANT

Parmesan-crusting cracked wheat sourdough with roasted eggplant, vine-ripened tomatoes, chipotle & Petaluma white cheddar. (Lunch only)

BLACKENED SALMON SANDWICH

Blackened fresh wild or sustainably raised salmon served with jalapeño tartar sauce, lettuce, vine-ripened tomatoes & red onion on a Pan d'Oro bolillo roll. (Lunch only)

TACOS

Choice of roasted tri-tip, blackened ahi tuna or house-made "soyrizo" served in corn tortillas with shaved napa cabbage, avocado-tomatillo salsa, local tomatoes, roasted tomato salsa, cilantro & queso fresco. Served a la carte (no sides), three to an order.

BURGERS

Served with your choice of sides.

A REALLY TASTY CALIFORNIA TURKEY BURGER

Ours is moist with sage, onions & thyme, served on an Edna's Bakery bun with basil-mustard mayo, lettuce & vine-ripened tomatoes.

VEGETARIAN BEAN BURGER

Pinto & black beans mixed with oats, tofu, red peppers, corn & chipotle chiles on an Edna's Bakery bun with lettuce, vine-ripened tomatoes & avocado tomatillo sauce.

AMERICAN KOBE BEEF BURGER

Snake River Farms patty served on an Edna's Bakery bun with lettuce, vine-ripened tomatoes, red onion & 1000 island dressing. Comes with choice of cheddar, Swiss or Central Coast Creamery Big Rock blue cheese.

MIDDLE EASTERN LAMB BURGER

Seasoned ground lamb with shallots, garlic, mint, cumin, cayenne & allspice, served on Edna's Bakery bun with arugula, harissa yogurt, feta, tomato & mango-cucumber chutney.



May be served vegan



May be served gluten-free

DINNER ENTRÉES

VEGETABLE PASTA

Cavatappi pasta tossed in a roasted red pepper sauce with sautéed local vegetables. Topped with Happy Acres chèvre goat cheese, toasted pine nuts & fresh basil.

VEGAN SPANISH PAELLA 🌱🌱

Smoky saffron risotto dotted with sweet peas, a selection of local vegetables & Sierra Gold papas bravas

TRADITIONAL SPANISH PAELLA 🌱

Smoky saffron risotto dotted with sweet peas, organic pulled chicken, Brazilian linguça, mussels, langostinos & calamari.

ORGANIC, LOCAL & SUSTAINABLE

FRESH MARKET VEGETABLE PLATE 🌱🌱

Seasonal, locally grown vegetables primarily from local farms & the farmers' market with varied preparations.

LANGOSTINO MACARONI & CHEESE

Corkscrew pasta & four-cheese sauce, with double-smoked bacon, langostinos & green peas. Served with grilled garlicky green beans.

BRAISED LAMB SHANK "BUENOS AIRES" 🌱

Lamb shank simmered in Cabernet with parsnips, onions, carrots, tomatoes, dried fruit & mild Latin spices, with Sierra Gold papas bravas.

PESTO SHRIMP PASTA

Grilled jumbo shrimp served over spaghetti tossed in a light pesto cream sauce with cherry tomatoes & Parmesan cheese. Topped with crispy buttermilk fried leeks.

GRILLED FRESH SALMON 🌱

Wild or sustainably farmed salmon glazed with honeyed harissa over mango-cucumber chutney. Served with roasted ginger carrots.

GRILLED RIB-EYE STEAK 🌱

Topped with a preserved lemon-thyme compound butter & drizzled with balsamic reduction. Served with grilled zucchini, squash & roasted garlic mashed potatoes.

PAN-ROASTED ORGANIC CHICKEN 🌱

Mary's chicken breast, skin on, house-brined & roasted. Finished with red pepper coulis, served with papas bravas & roasted ginger carrots.

DINNER ENTRÉE SIDES

MASHED POTATOES 🌱

Rutiz Farms Sierra Gold potatoes with cream, butter & roasted garlic.

ROASTED CARROTS 🌱

Rutiz Farms carrots glazed with local honey, citrus & ginger.

GRILLED SQUASH & ZUCCHINI 🌱🌱

Drizzled with olive oil, salt & black pepper.

CRISPY CAULIFLOWER 🌱🌱

Local cauliflower lightly coated with rice flour & flash-fried. Served with firecracker dipping sauce.

PAPAS BRAVAS 🌱🌱

Steak-cut Rutiz Farms Sierra Gold potatoes double-fried & dusted with pimentón salt. Served with Italian salsa verde.

4-CHEESE MACARONI & CHEESE

Corkscrew pasta baked in our house-made cheese sauce.

HOUSE SALAD 🌱🌱

CAESAR SALAD 🌱

CUP OF SOUP OF THE DAY 🌱🌱

CUP OF VEGETARIAN BLACK BEAN CHILI 🌱🌱

CUP OF NEW MEXICAN POZOLE 🌱🌱

FRENCH FRIES 🌱🌱

SWEET POTATO FRIES 🌱🌱

SMOKED SPANISH PAPRIKA RISOTTO 🌱🌱

DESSERTS

SEASONAL FRESH FRUIT CRISP 🌱🌱

LEMON-ALMOND POLENTA CAKE 🌱

Gluten-free almond meal & polenta cake drizzled with zesty lemon glaze. Served with local crème fraîche.

PASSION FRUIT SWEET CREAM PUDDING 🌱

Passion fruit "posset" (a sweet cream custard) served with oatmeal-coconut lace cookies.

HAZELNUT CHOCOLATE TART

Dark chocolate ganache layered with a hazelnut praline in a hazelnut cookie crust.

"CANDY CAP" CHEESECAKE WITH CHOCOLATE

GANACHE & PECAN CRUST 🌱

Maple-scented cheesecake topped with chocolate ganache in a brown sugar & toasted pecan crust (with aromatic "candy cap" mushrooms).

DOUBLE CHOCOLATE CHUNK BLONDIE

Bittersweet & toasted white chocolate chunks in a brown butter "blondie" with house-made vanilla bean caramel sauce & freshly whipped cream.

NEW ORLEANS' BEIGNETS (pronounced ben-yay)

French bread doughnuts - three to an order.

Plain with sugar & cinnamon. Filled with fresh berries or chocolate. A sampler of all three.