



CALEB'S

AMERICAN KITCHEN

BYO

Lunch Menu Served Daily 11:30 AM – 2:30 PM

Menu available Monday – Saturday

STARTERS

Soup of the Day 5/7

Small House Salad 6

balsamic vinaigrette

BIG SALADS

CDP California Cobb (GF) 14

grilled chicken, bleu cheese, avocado, lancaster smoked bacon, egg, tomato, romaine, basil dijon vinaigrette

substitute grilled salmon 16

Baby Arugula Salad (GF) 13

grilled chicken, baby arugula, apple, candied walnuts, sundried cranberries, roasted onion, citrus vinaigrette

substitute grilled salmon 15

Baby Spinach Salad (GF) 13

grilled chicken, golden and red beets, smoked blue cheese, pickled red onions, tomato, toasted almonds, honey-mustard vinaigrette

substitute grilled salmon 15

Crispy Calamari Salad 13

fried calamari, chopped greens, carrots, tomatoes, soy-sesame dressing

Chicken Salad (GF) 11

classic chicken salad with mayo, sliced tomato, seasonal fresh fruit

BURGERS

Artesian ground beef blend of short rib & brisket, fresh-cut fries, pickled green beans & onion ring (add GF roll 1.50)

substitute any beef burger for ground white turkey

CAK Signature Burger 14

gruyere cheese, roasted red onion, rosemary aioli, brioche bun

Bacon Cheddar Burger 14

aged vermont cheddar, bacon marmalade, brioche bun

Bleu Burger 14

bleu cheese, balsamic onion, brioche bun

Basic Burger 12

FARM FRESH EGGS

served with seasonal fresh fruit or side salad

Potato Crusted Frittata Special (GF) 12

Quiche Special 12

SANDWICHES

served with house-made potato chips & pickled green beans or side salad (1.25 extra). country white, seven-grain, rye bread (substitute GF roll 1.50)

Poppy's Avocado BLT 10

lancaster smoked bacon, avocado, arugula, tomato, mayo

Avocado Toast 11

seven-grain toast, avocado, fried egg, tomato, arugula, balsamic drizzle

Smoked Salmon and Avocado Toast 14

seven-grain toast, avocado, fried egg, tomato, arugula, balsamic drizzle

Thanksgiving Roast Turkey 11

house-roasted turkey breast, vermont cheddar, arugula, cranberry mayo on raisin walnut bread

Roast Turkey Club 12

house-roasted turkey breast, lancaster smoked bacon, avocado, lettuce, tomato, chili pepper aioli on a brioche bun

The Noble Pig 13

spiced ham, pulled pork, bacon marmalade, aged vermont cheddar on brioche with onion ring

Santa Cruz Fish Tacos (GF) 14

two tacos, seasoned wild domestic mahi mahi, corn tortillas, salsa fresco, southwestern slaw

Millennial Monte Cristo 13

brioche french toast stuffed with turkey, ham, swiss cheese and roasted apple sauce, side of maple mustard dipping sauce

Walnut Chicken Salad Wrap 10

sundried cranberries, candied walnuts, tomato, greens

Curry Chicken Salad Wrap 10

grapes, granny smith apples, tomato, greens

Grilled Chicken Sandwich 12

fresh mozzarella, pesto, tomato, balsamic drizzle, arugula, brioche bun

Seared Ahi Tuna (rare) 14

marinated in ginger, scallions & soy with wasabi aioli, roasted onion, arugula on brioche bun

Roasted Turkey Reuben 12

swiss cheese, sauerkraut, pickle pepper sauce, on grilled rye bread

Vegetarian Reuben 11

"corned beef" seiten, swiss cheese, sauerkraut, pickle pepper sauce, on grilled rye bread

BEVERAGES

Coke, Diet Coke, Sprite, 3

Birch Beer, Ginger, Club

Iced Green or Black Tea 3

Lemonade 3

Coffee or Decaf 3

Lipton Tea or Decaf 3

Harney & Son Tea 3.25

Acqua Panna (Lg) 6

Milk 2

Chocolate Milk 2.75

Hot Chocolate Bar 3.75-4.75

Pellegrino (Lg) 6

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

For your convenience, a service charge of 20% gratuity will be added for parties of 8 or more