

Brunch



Sat & Sun
9a-3p

specialties

Brioche French Toast fresh berries, berry purée, salted maple cream	14.75
Buttermilk Pancakes	14.25
Wildberry Pancakes fresh berries, berry purée, salted maple cream	16.25
Malt Waffles fresh berries, pecan butter	12.50
Chocolate Banana Waffle fresh bananas, salted maple cream	14.75
Crispy Prosciutto Avocado Toast toasted sourdough bread, smashed avocado, crispy prosciutto, poached egg, sprouts, everything seasoning, breakfast potatoes	17.75
Chicken Fried Steak ^{1,2} scrambled eggs, pork country gravy, breakfast potatoes, toast	19.25
Chicken and Waffle southern fried chicken, pork sausage country gravy, Belgian waffle, pecan butter, maple syrup	23.25

skillets

Cafeteria 15L Skillet ^{1,2} eggs, pork sausage, chicken apple sausage, black forest ham, fontina cheese, tater tots, toast	18.50
Farm Skillet ^{1,2} eggs, spinach, tomatoes, roasted yellow corn, sharp cheddar cheese, tater tots, toast	17.25
Mexican Skillet ^{1,2} eggs, chicken chorizo, onions, peppers, pepper jack cheese, guacamole, tater tots, tortilla	17.25

benedicts

Bacon Jam Benedict ^{1,2} poached eggs, bacon, hollandaise sauce, breakfast potatoes	18.50
Florentine Benedict ^{1,2} poached eggs, spinach, tomatoes, english muffin, hollandaise, breakfast potatoes	17.25

eggs

2 Egg Breakfast ^{1,2} choice of candied bacon, chicken apple sausage, housemade sausage patty or thick cut bacon, breakfast potatoes, toast	14.75
Spinach Omelet ^{1,2} fontina cheese, avocado, breakfast potatoes, toast	16.50
Shakshuka ^{1,2} oven roasted tomato pepper sauce, 2 eggs, crumbled feta cheese, green onion, extra virgin olive oil, sourdough toast	17.25

cafeteria



Good food...Good friends...Great times.

18% service charge for parties of 8 or more | Split Plate Charge \$2
Reservations accepted

¹ Served raw or undercooked or contains raw or undercooked ingredients

² Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

small plates

Mac and Cheese	9.50
Truffle Tater Tots truffle oil, fresh herbs, parmesan, house made ketchup	9.50
Spicy Ahi Tuna Poke ^{1,2} avocado, wakame, furikake, sweet soy sauce, wonton chips	17.75
Buttermilk Fried Chicken Strips ranch, thai chili dipping sauces	11.25

soups

Soup of the Day	7.75
Tomato Soup	7.75

small salads

Mixed Greens candied pecans, goat cheese, medjool dates, champagne vinaigrette	10.50
Caesar ^{1,2} romaine, caesar dressing, garlic herb croutons, shaved parmesan cheese, garlic parmesan schmear	11.75
add grilled chicken 5.75 add shrimp 8.75 add grilled flat iron steak 11.75 add salmon 11.75	

big salads

Roasted Baby Beet Salad arugula, fried goat cheese, orange cider vinaigrette, spiced pumpkin seeds	14.50
Chicken Cobb Salad ^{1,2} bacon, avocado, egg, bleu cheese crumbles, cherry tomatoes, herb ranch dressing	17.95
Rotisserie Chicken Salad mixed greens and romaine, dates, goat cheese, cherry tomatoes, avocado, cornbread croutons, green goddess vinaigrette	22.75
Poached Salmon Spinach Salad gala apples, cranberries, goat cheese, candied pecans, balsamic dressing	21.75

sandwiches

served with fries or mixed greens

Cafeteria Burger ^{1,2} lettuce, tomato, pickle, onion, thousand island sauce	15.25
add cheddar, swiss, goat or bleu cheese 1.95 add bacon, mushrooms or avocado 1.95	
Grilled Ham & Cheese w/Tomato Soup havarti, white cheddar, black forest ham	15.95

sides

2 Eggs ^{1,2}	4.75
Housemade Sausage Patty	5.50
Chicken Apple Sausage	5.50
Thick Cut Smoked Bacon	5.50
Candied Bacon	5.50
Breakfast Potatoes	5.25
Fresh Fruit Bowl (seasonal)	8.75

bottled/canned beers

Coors Light	5.25
Corona Extra	6.00
Modelo Especial	6.00
Belching Beaver Deftones Phantom Bride IPA	8.00
Device Integral IPA	7.00
Guinness Stout	7.50
Golden State Cider	7.50
Truly Hard Seltzer	6.50

draught beers

Blue Moon	7.50
Device Curious Haze IPA	7.50
Firestone 805 Blonde Ale	7.50
New Glory Rotating	7.50
Track 7 Panic IPA	7.50
Rotating Tap	AQ

cocktails

Cafeteria Mary 13

our signature Ketel One bloody mary

White Peach Bellini 10.50

prosecco, white peach purée, DeKuyper Peachtree Schnapps

Tequila Mockingbird 13.50

Patron Silver tequila, Cointreau, Campari liqueur, lime and pineapple juice

Maui Morning 13.50

Grey Goose Pear vodka, caramelized pineapple purée, ginger ale, prosecco, fresh flower garnish

Morning Glory 10.50

prosecco, pomegranate and orange juice

Essence Spritz 13.50

Choice of Grey Goose vodka (watermelon & basil, strawberry & lemongrass, or white peach & rosemary), St. Germain Elderflower liqueur, champagne, club soda, lemon-lime soda

15L Espresso Martini 13.50

Grey Goose vodka, Mario's Espresso Liqueur, cold brew, simple syrup

One In A Melon 13.50

Cazadores Blanco tequila, lime juice, watermelon pucker, agave nectar, jalapeño

Mimosa 11

prosecco, orange juice

Bottomless Mimosa 17

for seated guests only... with purchase of entrée

mocktails

non-alcoholic drinks

\$5⁵⁰

Watermelon Sugar, Hi!

Fresh watermelon and kiwi muddled with raspberry and lemon syrup, topped with sweet and sour

Lavender Haze

Lavender syrup, lemon, coconut cream, topped with coconut water

Basil Berry Fizz

Raspberries, basil and lemons muddled with raspberry syrup and topped with sparkling and lemon-lime soda

Berry Lemonade

Hand muddled lemons, fresh berries, topped with sparkling and lemon-lime soda. Choice of strawberry, blackberry or raspberry

Pineapple Iced Tea

Tropical iced tea with pineapple juice

Housemade Lemonade 4.75

Ginger Beer 4.00 Red Bull 5.00

Fiji Water (still) 4.25

San Pellegrino (sparkling) 4.25

desserts

Mint Chip Mud Pie 8.50

mint chip ice cream, oreo cookie, fudge, whipped cream

Skillet S'mores 8.50

chocolate brownie, marshmallow, graham crackers, Hershey's chocolate squares

Chocolate Bombe 8.50

chocolate brownie, chocolate mousse, chocolate ganache, berry purée

Butterscotch Blondie Sundae 8.50

butterscotch and macadamia nut brownie, vanilla bean ice cream and caramel sauce

Pie Scream 9.50

warm piece of seasonal pie served in a vanilla milkshake, caramel sauce, whipped cream, chopped pecans

beverages

\$3⁹⁵

Pepsi Diet Pepsi Sierra Mist
Dr. Pepper Root Beer

Hot or Iced Tea

Peerless Coffee 4.25

Cold Brew 4.50

Vanilla Whip Cold Brew 5.95

Cold brew topped with homemade whipped vanilla cream

shakes & malts

\$7⁵⁰

vanilla, strawberry,
chocolate, coffee
or mocha

cafeteria

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