

Brunch



Sat & Sun
9a-3p

specialties

Brioche French Toast fresh berries, berry purée, salted maple cream	16.25
Baked Banana Brûlée French Toast brûléed bananas, banana custard, bacon, caramel sauce, salted maple cream	19.25
Buttermilk Pancakes	14.50
Wildberry Pancakes fresh berries, berry purée, salted maple cream	16.50
Malt Waffles fresh strawberries, pecan butter	13.50
Chocolate Banana Waffle fresh bananas, salted maple cream, caramel	15.75
Crispy Prosciutto Avocado Toast toasted sourdough bread, smashed avocado, crispy prosciutto, poached eggs, sprouts, everything seasoning, breakfast potatoes	18.75
Chicken Fried Steak scrambled eggs, pork sausage country gravy, breakfast potatoes, toast	20.75
Chicken and Waffle southern fried chicken, pork sausage country gravy, Belgian waffle, pecan butter, maple syrup	24.95

skillets

Cafeteria 15L Skillet eggs, pork sausage, chicken apple sausage, black forest ham, fontina cheese, tater tots, toast	19.95
Farm Skillet eggs, spinach, tomatoes, roasted yellow corn, sharp cheddar cheese, tater tots, toast	18.75
Mexican Skillet eggs, chicken chorizo, onions, peppers, pepper jack cheese, guacamole, tater tots, tortilla	18.75

benedicts

Bacon Jam Benedict poached eggs, bacon, hollandaise sauce, breakfast potatoes	19.95
Florentine Benedict poached eggs, spinach, tomatoes, english muffin, hollandaise, breakfast potatoes	18.75

eggs

2 Egg Breakfast choice of candied bacon, chicken apple sausage, housemade sausage patty or thick cut bacon, breakfast potatoes, toast	16.50
Spinach Omelet fontina cheese, avocado, breakfast potatoes, toast	17.75
Shakshuka oven roasted tomato pepper sauce, over easy eggs, crumbled feta cheese, cilantro, extra virgin olive oil, sourdough toast	18.75

cafeteria



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

18% service charge for parties of 8 or more | Split Plate Charge \$2
Reservations accepted | Two hour limit on bottomless mimosas

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

small plates

Mac and Cheese	10.95
Truffle Tater Tots truffle oil, fresh herbs, parmesan, housemade ketchup	9.75
Spicy Ahi Tuna Poke* avocado, wakame, furikake, sweet soy sauce, wonton chips	18.75
Buttermilk Fried Chicken Strips ranch, thai chili dipping sauces	11.95

soups

Seasonal Soup	8.25
Tomato Soup	8.25

small salads

Mixed Greens candied pecans, goat cheese, medjool dates, champagne vinaigrette	10.95
Caesar romaine, caesar dressing, garlic herb croutons, shaved parmesan cheese, garlic parmesan schmear add chicken 6.25 add shrimp 9.25 add flat iron steak 12.25 add salmon 12.25	12.25

big salads

Watermelon and Heirloom Tomato Salad burrata cheese, basil crystals, balsamic glaze, arugula	15.25
Chicken Cobb Salad bacon, avocado, egg, bleu cheese crumbles, cherry tomatoes, herb ranch dressing	19.95
Rotisserie Chicken Salad mixed greens and romaine, dates, goat cheese, cherry tomatoes, avocado, cornbread croutons, green goddess vinaigrette	23.25
Poached Salmon Spinach Salad gala apples, cranberries, goat cheese, candied pecans, balsamic dressing	22.75

sandwiches

served with fries or mixed greens

Cafeteria Burger lettuce, tomato, pickle, onion, thousand island sauce add cheddar, swiss, goat or bleu cheese 1.95 add bacon, mushrooms or avocado 1.95	16.50
Grilled Ham & Cheese w/Tomato Soup havarti, white cheddar, black forest ham	17.25

sides

2 Eggs	5.95
Housemade Sausage Patty	6.25
Chicken Apple Sausage	6.25
Thick Cut Smoked Bacon	6.25
Candied Bacon	6.25
Breakfast Potatoes	5.95
Fresh Fruit Bowl (seasonal)	9.25

bottled/canned beers

Coors Light	6.25
Corona Extra	6.50
Modelo Especial	6.50
Breaking Bud IPA, Knee Deep Brewing	8.00
Numb Numb Juice, Hazy IPA, Fall River Brewing Co.	8.00
Guinness Stout	7.50
Golden State Cider	7.50
Long Drink - citrus, zero sugar citrus, peach	7.50
Heineken 0.0	6.00

draught beers

Blue Moon
Disco Ninja Hazy IPA
Firestone 805 Blonde Ale
Like Riding a Bike IPA
New Glory Gummy Worms Hazy IPA
Rotating Tap

\$8⁵⁰

cocktails

Cafeteria Mary 15

our signature Ketel One bloody mary

White Peach Bellini 15

prosecco, white peach purée, peach schnapps

Hot Honey Margarita 15

Patron Silver tequila, Grand Marnier liqueur,
hot honey cayenne infused simple syrup, lime juice,
dried chili pepper

Maui Morning 15

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

Morning Glory 15

prosecco, pomegranate and orange juice

Essence Spritz 15

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 15

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

One In A Melon 15

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

Pear of Thieves 15

Grey Goose Pear vodka, St. Germain liqueur, ginger
simple syrup, cinnamon, nutmeg, lemon juice

Blood Orange Martini 15

Grey Goose L'Orange vodka, Solerno Blood Orange
liqueur, orange juice, jalapeño

Kiss Kiss 15

Tito's vodka, hibiscus syrup, ginger simple syrup, lemon
juice

Mimosa 12

prosecco, orange juice

Bottomless Mimosa 19

for seated guests only... with purchase of entrée
2 hour limit

mocktails

non-alcoholic drinks

\$5⁷⁵

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

Kiwi-jito

Hand muddled kiwi, mint, ginger simple syrup, lime juice,
lemon-lime soda

Housemade Lemonade 4.95

Ginger Beer 4.50 Red Bull 5.25

Fiji Water (still) 4.50

San Pellegrino (sparkling) 4.50

beverages

\$4²⁵

Pepsi Diet Pepsi Pepsi Zero

Starry Dr. Pepper Root Beer

Hot or Iced Tea

Organic Coffee 4.50 Cold Brew 4.95

Vanilla Whip Cold Brew 6.25

Cold brew topped with homemade
whipped vanilla cream

desserts

Mint Chip Mud Pie 9.25

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

Skillet S'mores 9.25

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

Chocolate Bombe 9.25

chocolate brownie, chocolate mousse,
chocolate ganache, berry purée

Butterscotch Blondie Sundae 9.25

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

Strawberry Cheesecake 9.25

cafeteria

1 5 L

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