

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	12.25
add chicken 6.25 add shrimp 9.25 add flat iron steak 12.25 add salmon 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	16.50
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	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	\$8 ⁵⁰
Disco Ninja Hazy IPA	
Firestone 805 Blonde Ale	
Like Riding a Bike IPA	
New Glory Gummy Worms Hazy IPA	
Rotating Tap	

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

\$5⁷⁵

non-alcoholic drinks

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

15L

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