



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985



Garden Café *Food Menu*

OPEN SEATING

Please secure a table first, and then order at the Café Counter.

We will bring your order to your table. *Enjoy!*

AVAILABLE 8:30AM-3:30PM

SERVED HOT

Spinach Gruyère Pie \$17

with Rosemary Roasted Potatoes, Fruit Cup
Or Petit Greens

Spinach Crusted Quiche du Jour **GF** \$17

with Rosemary Roasted Potatoes, Fruit Cup or
Petite Greens

Chilaquiles **GF** \$19.50

ADD CHICKEN SAUSAGE \$3

Chicken Sausage & Potato Breakfast Burrito with Tomatillo Sauce \$14

Grilled Gruyère & Tomato Sandwich

on Pumpernickel with Petite Greens \$17

Julienne Hand Cut French Fries **GF** \$14

sweets!

Pumpkin Waffles \$19

with Spiced Apple Pear Compote,
Sweetened Creme Friache

Crème Brûlée Bread Pudding \$19.50

Crème Anglaise and Strawberry Sauce

AVAILABLE ALL DAY

SALADS

Marinated Filet of Beef **GF** \$24

with Shaved Parmesan, Arugula, Cumin
Lemon Vinaigrette

Classic Julienne Caesar \$16

Rosemary Currant Croutons

ADD GRILLED CHICKEN \$5 | ADD SALMON \$6

Chicken Spa Salad **GF** \$16.50

with Tomato, Avocado, Cucumber,
Lemon Vinaigrette

REPLACE WITH GRILLED SALMON ADD \$6

Chicken Lettuce Wraps \$19

with Cilantro Jalapeno Cream

Truffle Egg Salad **GF** \$16.50

with Butter Lettuce, Tomato Slice with
Toasted Crostini

À LA CARTE

Cream Currant Scone \$6

with Butter and Jam

Lemon Crème Brûlée Scone \$7.50

Rosemary Currant Bread Toast \$4

with Butter and Jam

Muffins du Jour \$6

with Butter and Jam

Warm Croissant

BUTTER \$5.50 | ALMOND FILLED \$6.50

CHOCOLATE \$6.50

Bacon **GF**

CANDIED \$7.50 | SMOKED APPLEWOOD \$7

Fruit Cup \$5

Rosemary Roasted Potatoes **GF** \$6.50

Petite Greens House Salad **GF** \$7.50

Lemon Vinaigrette

Cup of Soup du Jour \$6

HOUSE MADE SWEETS

Cookie du Jour \$4.25

Dessert du Jour \$9

FRIDAY- SUNDAY SPECIALS

"Green Omelette" **GF**

with Asparagus, Avocado, Spinach,
Broccoli, Feta, Roasted Tomato Salsa
Choose Rosemary Roasted Potatoes,
Petite Greens or Fruit \$19.50

Julienne French Toast

with Warm Maple Syrup, Berries
and Toasted Pecans \$17

Julienne Cheddar Cheese Burger

with Caramelized Onions
and Hand Cut Pomme Frites \$23

SANDWICH SPECIAL

with Potato Chips

\$23

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SELECT SANDWICH

Signature Chicken

Tarragon Salad

(HALF SANDWICH)

on Rosemary
Currant Bread

Turkey with

Cranberry Chutney

(HALF SANDWICH)

on our Rosemary
Currant Bread

Avocado Toast

Open-face on
Sourdough

Smoked Salmon

Open-face on
Pumpernickle

-2-

SELECT SIDE

*Fruit Salad,
Lemon Bowtie Pasta
or Petite Greens*

-3-

SELECT BEVERAGE

*Iced Tea or
Brewed Coffee*

No Substitutions

REVISED 10/30/2025

Thank you for making us a part of your day!



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Garden Café *Beverages*

OPEN SEATING

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Julie's

SEASONAL FAVORITES

Spiced Pumpkin Latte

\$8

Hot Spiced Apple Cider

\$6.50

Aperol Spritz with

Prosecco

GLASS \$14

Tannant: Red Wine from Uruguay! GLASS \$14.

COLD DRINKS

Passion Fruit Iced Tea \$6.50

Includes a single refill

Arnold Palmer \$5.50

No refills

Iced Coffee \$4.75

Fresh Juices \$5.50

ORANGE | LEMONADE

Kombucha \$9.95

BLUEBERRY LEMONADE | PASSION FRUIT

Bottled Water Flat

SMALL \$2.95 | LARGE \$5.95

Sparkling Water

SMALL \$2.95 | LARGE \$7.95

Coke in a Bottle

REGULAR | DIET \$3.00

HOT DRINKS

Latte | Cappuccino \$7

Espresso \$4.25

AMERICANO | MACCHIATO | CORTADO \$4.95

Mocha \$7.25

with Callebaut Chocolate

Signature Hot Chocolate \$6.75

with Callebaut Chocolate

Julienne Blend Coffee \$4.75

from Local Roaster Jones Coffee

Hot Tea \$5

ENGLISH BREAKFAST | EARL GREY
CHAMOMILE | MINT | SEASONAL

Vanilla Earl Grey Latte \$6.50

AKA "London Fog"

MILK- NON DAIRY OPTIONS

2% OR WHOLE MILK

OAT ADD \$0.50

Syrup Options ADD \$0.50

SUGAR FREE VANILLA | VANILLA | CHAI
CARAMEL

WINE BY THE GLASS**

House Favorites

House Red & White \$14

*Nicely balanced Mediterranean
varietals from France*

House Prosecco \$12.50

from Italy

Dry Rosé \$14

from Germany, 100% Pinot Noir

Suovo Classico \$15

from Italy

California Chardonnay \$15.50

Domaine Eden, from Santa Cruz

California Cabernet \$15.50

*Raymond Sommelier Series,
from Lake County*

Glass Du Jour \$12

Please inquire!

**OR BY THE BOTTLE

Celebrate Any Occasion with our Mimosa Special

Enjoy a carafe of
our fresh Orange
Juice with a bottle
of our House
Bubbly.

Pour at your leisure!

\$35

Join us for more Dining Options

Holiday Dinners
Sunday Tea
Special Events
Host a Private Event



Scan Code for More Details

REVISED 8/28/2025

Thank you for making us a part of your day!