

ESTABLISHED 1985

Garden Café Menu **FOOD**

AVAILABLE ALL DAY

SANDWICH **SPECIAL**

SANDWICH OPTIONS

Signature Chicken Tarragon Salad

> Rosemary **Currant Bread**

Turkey with Avocado on Sourdough

> **Avocado Toast** Open-faced on Sourdough

Smoked Salmon

Open-faced on Pumpernickle **SERVED WITH**

Fruit Salad or **Lemon Bowtie Pasta**

Gourmet Chips Iced Tea or **Brewed Coffee**

\$24.95

Sandwiches are also available Á la carte

No Substitutions

SERVED HOT

Spinach Gruyère Pie \$17 with Rosemary Roasted Potatoes or Fruit Cup

Spinach Crusted Quiche du Jour \$17 GF with Rosemary Roasted Potatoes or Fruit Cup

Chilaquiles \$19.50 GF **ADD CHICKEN SAUSAGE \$3**

Breakfast Burrito \$13 with Chicken Sausage & Potatoes

Grilled Gruyère & Tomato Sandwich on Pumpernickel with Petite Greens, \$17

Composee "Duet" \$22 GF Choose Two: Soup, Quiche du Jour, Petite Greens

SIGNATURE SWEETS

Buttermilk Waffles \$19

with Sweet Creme Fraiche and Strawberry **Balsamic Compote**

Crème Brûlée Bread Pudding \$19.50 Crème Anglaise and Strawberry Sauce

GREENS

Marinated Flank Steak Salad \$24 GF with Roasted Corn, Tomatoes, Pasilla Chilis and

Classic Julienne Caesar \$16 **Rosemary Currant Croutons** ADD GRILLED CHICKEN \$5 | ADD SALMON \$6

Creamy Chipotle Dressing

Chicken Spa Salad \$16.50 GF with Tomato, Avocado, Cucumber, Lemon Vinaigrette **REPLACE WITH GRILLED SALMON ADD \$6**

Grilled Chicken and Mango Salsa \$23 GF Asparagus, Avocado, Citrus Vinaigrette

Truffle Egg Salad \$16.50 GF with Butter Lettuce, Tomato Slice

Á LA CARTE

Cream Currant Scone \$6 with Butter and Jam

Lemon Crème Brûlée Scone \$7.50

Rosemary Currant Bread \$4.50 with Butter and Jam

Muffins du Jour \$6

Warm Croissant **BUTTER \$5.50 | ALMOND FILLED \$6.50**

Bacon GF CANDIED \$7 | SMOKED APPLEWOOD \$6.50

Fruit Cup \$5

Rosemary Roasted Potatoes \$6.50 GF

Julienne French Fries \$14 GF After 11am Only

Petite Greens House Salad \$7.50 GF Lemon Vinaigrette

Cup of Soup du Jour \$8.00

HOUSE MADE SWEETS

Cookie du Jour \$4.25

Dessert du Jour \$9.00

SATURDAY SPECIALS

"Green Omelette" \$19.50 GF Asparagus, Broccoli, Spinach, Feta Served with Potatoes or Fruit

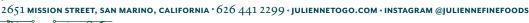
Cheddar Burger, \$23 with Caramelized Onions and Fries

OPEN SEATING

Please secure a table first & then order at the Café Counter. We will bring your order to your table.

Thank you!







Garden Café Menu BEVERAGES



JULIE'S SPRING FAVORITES

Cucumber, Jalapeno **Mint Punch**

GLASS \$11.50 and Prosecco, \$13.95

White Peach Bellini **GLASS \$13.95**



Join us for

Saturday Brunch 2

Sunday Tea



Scan Code for More Details

Host a Private Event on our beautiful Garden Terrace.

HOT DRINKS

Latte | Cappuccino \$7

Espresso \$4.25 AMERICANO | MACCHIATO | CORTADO \$4.95

Mocha \$7 with Callebaut Chocolate

Signature Hot Chocolate \$6.75 with Callebaut

Julienne Blend Coffee \$4 from Local Roaster Jones Coffee

Hot Tea \$5 **ENGLISH BREAKFAST | EARL GREY** CHAMOMILE | MINT | SEASONAL

Vanilla Earl Grey Latte \$6.50 AKA "London Fog"

OPTIONS

Milk Options

WHOLE | 2% | HALF AND HALF OAT | ALMOND ADD 50¢

Syrup Options ADD 50¢ SUGAR FREE VANILLA | VANILLA | CHAI CARAMEL

COLD DRINKS

Passion Fruit Iced Tea \$4.50

Arnold Palmer \$5.50

Iced Coffee \$4.75

Fresh Juices \$5.50 **ORANGE JUICE FRESH JUICES \$5.50**

Kambucha \$9.95 **BLUEBERRY LEMONADE | PASSION FRUIT**

Bottled Water Flat SMALL \$2.95 | LARGE \$4.95

Sparkling Water SMALL \$2.95 | LARGE \$7.95

Coke in a Bottle REGULAR | DIET \$3.00

WINE BY THE GLASS

House Favorites

House Red & White \$13

Nicely balanced Mediterranean varieties from France

House Sparkling \$12.50

from France

Rose Lime \$13.50

from France, low alcohol-8%!

Rose \$13.50

from South Africa

Sauvignon Blanc \$13.50 from South Africa

California Chardonnay \$15.50

Domaine Eden

Red Wine *Please Inquire!*



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!

\$34





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