

# Breakfast

SERVED UNTIL 3PM

## KALEIFORNIA LOVE \$10.50

Toasted country loaf, smashed avocado, sautéed kale, arugula, roasted tomatoes, light lemon vinaigrette  
Add poached egg\* + \$3

## OVERNIGHT SENSATION \$9.75 GF

Overnight oats, bananas, strawberries, blueberries, candied pecan granola, honey, peanut butter drizzle

## THAT'S HOW I BOWL \$9.75 GF

Scrambled egg whites, house chorizo spice, avocado, roasted sweet potatoes, cilantro, toasted quinoa, chipotle aioli

## LEMON MERINGUE PIE PANCAKES \$16.00

Blueberry pancakes, toasted meringue, lemon curd, oat streusel

## FRENCH TOAST \$14.50

Bread pudding French toast, blueberries, strawberries, topped with whipped cream and powdered sugar

## FARMHOUSE BREAKFAST \$15.00

Two eggs cooked your way, bacon or sausage, avocado, and toasted country loaf bread

## BANDITO BURRITO \$11.00

Scrambled eggs, Oaxaca cheese, tater tots, roasted scallions, Nueske's bacon, chipotle aioli, roasted salsa, honey wheat wrap

## THE NOTORIOUS B.E.C. \$10.50

Toasted everything or plain bagel, Nueske's bacon, scrambled eggs, cheddar cheese, sriracha aioli

## LOXY LADY \$16.00

Smoked salmon, scallion cream cheese, capers, red onions, truffle honey, plain bagel

## BAGEL & CREAM CHEESE \$4.75

Toasted everything or plain bagel, choice of plain, scallion, jalapeño, or strawberry cream cheese

## BERRY PARFAIT \$9.00

Vanilla Greek yogurt, blueberries, strawberries, mango, granola topped with honey drizzle



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@SALTEDMELONMARKET

## BYO OMELET CREATE AN OMELET YOUR WAY! \$14 GF

*Pick 1* - Whole egg or egg white

*Pick 1* - Onions, peppers, tomato, spinach, portobello mushroom

*Pick 1* - Cheddar, goat cheese, havarti

*Pick 1* - Ham, bacon

# Salads

## FARMSTAND \$11.25

Arugula, quinoa, roasted sweet potatoes, caramelized brussels sprouts & shallots, dried cherries, chopped pistachios, goat cheese, lemon vinaigrette

## MARKET CHOP \$11.50 GF

Artisan greens, alfalfa sprouts, radicchio, spiced pecans, cranberries, cucumbers, bruleed goat cheese, avocado, mint, honey balsamic vinaigrette

## BEETS ME \$11.25

Lemon massaged kale, feta, farro, currants, roasted beets, pickled onions, pine nuts, pear vinaigrette

## WHAT ABOUT COBB\* \$11.95 GF

Kale, avocado, 6-minute egg, cherry tomatoes, blue cheese crumbles, Nueske's bacon, green goddess dressing

## ARTISAN KALE CAESAR \$11.00

Artisan greens, lemon massaged kale, shaved parmesan, house made croutons, Caesar dressing

### PROTEINS

Chicken	+\$4.75	Salmon	+\$6.75
Steak	+\$5.75	Tofu	+\$3.50

### DRESSINGS

Caesar Dressing	Honey Balsamic Vinaigrette
Green Goddess Dressing	Light Lemon Vinaigrette
Pear Vinaigrette	Avocado Poblano Dressing
Chipotle Pear Vinaigrette	

# Bowls

## QUINOA CRUNCH \$12.95 GF

Grilled tofu, quinoa, pickled cucumbers, grape tomatoes, red onions, radishes, green apples, feta, roasted chickpeas, pear vinaigrette

## STREET CAR\* \$14.50 GF

Grass-fed steak, cilantro rice, black beans, roasted tomatoes, red bell peppers, sweet corn, avocado poblano dressing

## POKE ME\* \$15.50

Seared tuna, jasmine rice, arugula, radishes, pickled carrot ribbons, pickled cucumbers, avocado, sesame seeds, poke sauce

## THE FANCY FARMER\* \$14.50 GF

Quinoa, spinach, 6-minute egg, bruleed goat cheese, red bell peppers, avocado, Nueske's bacon, chipotle pear vinaigrette

# Sandwiches and Wraps

## MONTE CRISTO \$15.00

Brioche French toast, ham, Swiss cheese, topped with powdered sugar

## BUFFALO CHICKEN SANDWICH \$15.00

Fried free-range chicken breast, apple slaw, house pickles, house ranch on a brioche bun

## PERFECT PESTO CAPRESE \$13.50

Free-range grilled chicken, fresh mozzarella, tomatoes, basil pesto, artisan greens, balsamic glaze drizzle, toasted baguette

## ONE MEAN PANINI \$13.25

Prosciutto, salami, coppa, baby arugula, roasted red peppers, fresh mozzarella, olive tapenade, pressed ciabatta bun

## THE COUNTRY CLUB \$13.25

Turkey, ham, Nueske's bacon, cheddar, swiss, avocado, artisan greens, tomatoes, dijonnaise, toasted country loaf

## FIVE STAR STEAK\* \$14.50

Grass-fed steak, havarti, truffle mayo, caramelized onion jam, roasted tomatoes, arugula, squeezed lemon, pressed ciabatta bun

## SUPER CAESAR \$12.50

Free-range grilled chicken, lemon massaged kale, parmesan, croutons, Caesar dressing, pressed honey wheat wrap

## GLOBE TROTTER \$13.50

Free-range grilled chicken, cilantro rice, grilled peppers & onions, fresh mozzarella, smashed avocado, fresh jalapeños, pressed garden spinach wrap

WRAPS & SANDWICHES SERVED WITH A SIDE OF ARTISAN GREENS

SUBSTITUTE SIDE: +\$3.00

COUSCOUS WITH PESTO  GF PASTA SALAD 

MINT WATERMELON SALAD  FRENCH FRIES

BAKED POTATO SALAD GF TRUFFLE FRIES (+4.00)

BRUNCH BEVIES

## Brunch Cocktails

### THE CLASSICS - \$7

#### MIMOSA

Orange juice, prosecco, fresh orange slice

#### BLOODY MARY

Gin or vodka, Seven Jars Bloody Mary Mix, fresh lemon juice

### MORE THAN MIMOSAS - \$9

#### JUST RUM WITH IT

Malibu rum, pineapple juice, prosecco

#### BERRY ME IN BUBBLES

Raspberry vodka, cranberry juice, prosecco

#### JUST PEACHY

Peach schnapps, lemonade, prosecco

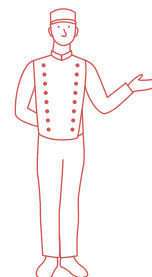
## Coffee & Tea

### HOT

	SMALL 12oz	LARGE 16oz	MILK +\$.50
Drip Coffee	\$2.75	\$3.25	Almond, Oat, Soy, Whole
Espresso	\$2.95	N/A	
Americano	\$2.95	\$3.50	SYRUP +\$.50
Latte	\$4.00	\$4.50	Organic
Cappuccino	\$4.00	\$4.50	Vanilla,
Matcha Latte	\$4.50	\$5.00	Caramel,
Hot Tea	\$3.00	\$3.50	Hazelnut
Hot Chocolate	\$3.50	\$4.25	

### COLD

	16oz
Iced Coffee	\$3.50
Giddy Goat Nitro Cold Brew	\$5.25
Iced Latte	\$4.75
Iced Matcha Latte	\$5.00
Iced Tea	\$2.95



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Cooked to customer's specifications.

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GF GLUTEN FREE  VEGETARIAN