

Breakfast Glen Cove

Grille

Wednesday-Friday 8-10:30am

The Classic \$7.75

2 eggs, your choice of bacon, ham or sausage, homefries (fingerling potatoes, onions, bell pepper and garlic), and your choice of toast (wheat or sourdough)

Huevos Rancheros \$7.75

Two eggs, salsa, refried beans, seasoned rice and warmed tortillas.

Breakfast Sandwich \$3.00/\$3.75

Egg and cheese. Choice of sourdough or wheat. Cheddar or American. Bacon, ham or sausage \$3.75.

French Toast \$5.25

Bagel with Cream Cheese and Wild Smoked Salmon

\$6.00

Yogurt with Fresh Fruit and Granola \$5.50

Topped with a drizzle of honey.

Toasted Bagels \$1.75/\$ 2.50 with cream cheese

Regular or Cinnamon Raisin.

Muffins (Blueberry, Banana Nut) \$1.50

Banana \$1.00

Oatmeal \$2

Maple and Brown Sugar, Apple & Cinnamon, Cinnamon Spice,
Honey or Regular

Toast \$1.25

Wheat or Sourdough; butter, strawberry or grape jelly

Coffee. Fair Trade Organic Guatemalan beans,
roasted by Vallejo's own Fabrice Moschetti last
week! Med \$2.00/Large \$2.50 (refills \$1.00)

Decaf Sumatra, also roasted by Vallejo's own
Fabrice Moschetti last week!

Med \$2.00/Large \$2.50

Café au Lait.....\$2.50 Med/\$3

Large

Latte.....\$2.75 Med/\$3.25 Large

Cappuccino.....\$2.75 Med/\$3.25

Large

Americano.....\$2.25 Med/\$2.75

Large

Espresso.....\$1.75 solo/\$2.25

double

Tea.....\$2 Med/\$2.50

Large

*Orange Sencha Green, Acia White, Peppermint
Herbal, Jasmine, Tamayokucha Green,
Chamomile Herbal, Assam, and Earl Grey (All
organic except Jasmine)*

100% Valencia Orange Juice.....\$2

Lunch Glen Cove Grille

Wednesday-Friday 11-2pm

Rustic Pulled Pork Sandwich \$7.50

We take our signature grilled ribs and pork shoulder, toss them with bbq sauce, top it with cole slaw and serve it warm on a roll.

Messy? Perhaps. Delicious? You bet.

Croque Monsieur \$7.50

A French café classic. Sliced ham and Gruyere cheese on toasted bread with Dijon mustard, lightly topped with Bechamel sauce. Make it a Croque Madame (topped with a fried egg) for 50¢ more.

The Pilgrim \$7.50

It's like the day after Thanksgiving, minus the travel. Roasted turkey breast topped with mashed potatoes, stuffing, cranberry sauce and gravy on a roll.

Babaganoush and Hummus Pitas \$7.50

½ a pita sandwich with babaganoush (pureed grilled eggplant and spices) and ½ a pita with hummus.

All sandwiches served with mixed greens and chips, and your choice of either garlic sesame broccoli or potato salad.

Soft Drinks

Soda: Coke, Diet Coke, Sprite, Seltzer \$1.50

Homemade Rooibos Iced Tea (unsweetened) \$2 (Additional glasses \$1)

Dinner Glen Cove Grille

Appetizers

Grilled lamb sliders with yogurt sauce and mint from our garden. \$7.50

Spring salad mix tossed with bits of thick-cut bacon and a mustard vinaigrette topped with a poached egg and chives. Served with grilled baguette. \$7

Roasted Cauliflower Soup. \$6

Entrees

5-spice chicken thighs served with lemon grass-infused jasmine rice and garlic sesame-cured broccoli. \$14

Grilled ribs accompanied by fingerling roasted potatoes and rosemary from our garden, grilled cumin corn and jalapeno cornbread. \$18.50

Shepherd's Pie. Niman Ranch beef, English peas, carrots, and mashed potatoes topped with a rosemary ale gravy. \$14

Veggie Lovers Plate. Fingerling potatoes, English peas, garlic sesame-cured broccoli, cumin grilled corn and jasmine rice. \$12

Beer

On Tap: Scrimshaw Pilsner from North Coast Brewing, Fort Bragg, CA

.....\$4.50

Bottles: Pyramid Hefeweizen, Blue Moon, Coors Light, Red Stripe, Heineken, Fat Tire,
Anchor Steam.....\$3.50

Wine

Sparkling Cocktails

Sicilian Blood Orange Mimosa (Italy) A singularly unique Mimosa, instead of traditional OJ, this Mimosa is crafted with Sicilian blood oranges to produce a color and flavor we don't often get to enjoy. \$9 glass

Bellini (Italy) Similar to its Blood Orange Sister, this Bellini also eschews tradition, pairing a clean and crisp prosecco with white peaches for a refreshing eye-opener or aperitif.....\$9 Glass

Sparkling

Canella Prosecco NV (Italy) Lively aromas of peach, apple, pear and citrus fruit, dry and persistent on the palate—a perfect aperitif. **\$8 glass/\$25 bottle**

Roederer Estate Brut NV (Anderson Valley California) Clean, dry and crisp with notes of pear, hazelnut and spice.\$40

Rose

Mercury "Freddie" Rose '08 (Alexander Valley, California) 100% Cabernet Franc. Scents of raspberry and strawberry, tastes of strawberries and cream, and a dash of sour cherry.....**\$8.50 glass/\$27 bottle**

White

Jermann Pinot Bianco '09 (Italy) No oak, round with apple and pear flavors, dry, with hints of apricots and nuts. Luscious white wine known by few but worth discovering.....\$43

Jermann Chard '08 (Italy) Just 10% of the wine is aged in oak barrels. Clean and bright with fresh, crisp acidity, lots of citrus fruit, very ripe and round.....\$40

Pieropan Soave '09 (Italy) Good depth of fruit on the palate, nicely balanced by zingy acidity. Excellent with soups, egg-based dishes and seafood.\$29

Dry Creek Fume Blanc (Sonoma County) Dry Creek ferments this Sauvignon Blanc in stainless steel, resulting in a clean wine with a refreshing emphasis on citrus, grapefruit and peach flavors. **\$7.50 glass/\$23** bottle.

Lagaria Pinot Grigio '09 (Italy) Pleasant floral and fruit aromas, medium bodied with a refreshing character and a refined fruit elegance.....**\$6.50 glass/\$20** bottle

Mercury Albarino '09 (Sonoma County, California) Only 120 cases produced. Scents of sea air and citrus, with tastes of meyer lemon and a satisfying briny, stony depth across the mid-palate.....**\$33**

Fritz Chardonnay '09 (Russian River, California) With scents of lemon zest and tropical fruit, this chardonnay shows flavors of meyer lemon, vanilla bean and lingering ripe apricot. ...**\$11 glass/\$36** bottle