

# Joanie's Café

Summer 2020 Menu Tuesdays – Sundays 8:30am – 2:00pm

Welcome! Please wear your mask when ordering, going to and from the table, when inside the building, and when our staff need to approach the table. Many thanks.

Delivery available in Palo Alto Tuesdays – Fridays 9:00am to noon \$50 minimum \$8 delivery fee

## Two-Egg Breakfast

two eggs any style; choice of hash browns, home fries, avocado *or* fruit salad; choice of toast *or* a home-made muffin 12.40. With choice of apple-wood smoked bacon, link sausage, ham, chicken apple sausage *or* home-made corned beef hash 15.85

## Breakfast Medley

French toast or two pancakes any style; two eggs any style; hash browns; and choice of apple-wood smoked bacon, ham, link sausage, chicken apple sausage *or* corned beef hash  
17.50

## Open-Faced Breakfast Sandwich

two eggs any style, ham, provolone cheese, grilled tomato and basil pesto sauce on ciabatta roll; choice of hash browns, home fries *or* fruit salad  
15.85

## Eggs Benedict

All Benedict are served on a toasted English muffin, topped with Hollandaise\* sauce with a side of fresh fruit. Choice of hash browns, avocado *or* home fries

<b>Traditional</b> ham & two poached eggs	16.80
<b>Florentine</b> sautéed spinach, tomatoes & two poached eggs	16.80
<b>Smoked Salmon</b> smoked salmon, sautéed onions & two poached eggs	17.55

## Oatmeal 7.65

slow-cooked with milk, served with bananas, raisins, granola and brown sugar

## Omelettes & Scrambles

choice of hash browns, home fries *or* fresh fruit & choice of toast *or* a home-made muffin  
*for egg whites add 1.00*

<b>Combination omelette</b> ham, avocado, tomato, onion, bell pepper, cheddar cheese	17.55
<b>Crab omelette</b> crab, avocado, green onion, Hollandaise* sauce	17.55
<b>Chorizo omelette</b> chorizo, jalapeño, avocado, pepper jack cheese, onion, salsa	17.55
<b>Feta omelette</b> feta cheese, spinach, tomato, apple-wood smoked bacon	17.35
<b>Goat cheese omelette</b> chives, artichoke hearts, goat cheese	17.35
<b>Mexican Scramble</b> corn tortilla strips, black beans, onion, bell pepper, topped with cheddar cheese, avocado, salsa and sour cream	17.35
<b>Smoked Salmon omelette</b> with cream cheese, green onion, Hollandaise* sauce	17.55
<b>Veggie scramble</b> tomato, mushroom, green onion, Swiss & cheddar cheese	17.35
<b>Breakfast Burrito Santa Fe</b> scrambled eggs, sausage, onion, bell pepper in a flour tortilla, topped with cheddar cheese, avocado, salsa and sour cream	17.55

## Pancakes & French Toast

served with fruit, syrup and butter

<b>Buttermilk Pancakes</b> One 7.10 Two 8.25 Three 9.35
<b>Blueberry Buttermilk Pancakes</b> Three 12.60
<b>Chocolate Chip Buttermilk Pancakes</b> Three 12.60
<b>French Toast</b> 15.40

## Sides

Sweet potato fries, French fries, home fries <i>or</i> hash browns	6.00
Apple-wood smoked bacon, chicken-apple sausage, link sausage, ham <i>or</i> home-made corned beef hash	6.50
Plate of sliced seasonal fruit	9.85
Side House Salad - tomato, cucumber, Kalamata olives, roasted red bell peppers on a bed of mixed greens. Vinaigrette, balsamic <i>or</i> sesame dressing	10.45

\*Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risks of foodborne illness. This is not a gluten-free facility and we do not have gluten-free equipment. Sales tax is charged on take-out. Visa, Mastercard, Discover and American Express. No personal checks.

## Burgers

half-pound beef patty *or* vegetarian garden patty with lettuce, tomato, onion, aioli on ciabatta roll; choice of sweet potato fries, French fries, home fries, hash browns, fruit salad *or* mixed green salad

### Joanie's Burger

15.80  
add cheese for .80

### British Burger

avocado, cheddar cheese,  
apple-wood smoked bacon  
17.85

### Swiss Burger

grilled mushrooms, Swiss cheese,  
grilled onions  
17.85

## Sandwiches

choice of sweet potato fries, French fries, hash browns, home fries, fruit salad *or* mixed green salad

### Grilled Chicken

with grilled eggplant, Swiss  
cheese, caramelized onion, aioli  
on ciabatta roll  
17.55

### Tuna Melt

tuna salad, cheddar cheese,  
grilled tomato  
on sourdough  
17.55

### Joanie's Club

apple-wood smoked bacon,  
turkey, lettuce, tomato,  
aioli on ciabatta roll  
17.35

### Teriyaki Chicken

with pepper jack cheese, red  
onion, lettuce, tomato and aioli on  
ciabatta roll  
17.55

### French Dip

roast beef, Swiss cheese,  
grilled mushrooms and  
onion on ciabatta roll  
with au jus dipping sauce  
17.55

### Croque Monsieur

grilled ham, Swiss cheese  
& cream sauce gratinée  
on white bread  
17.35

## Salads

### Almond Chicken Salad

grilled chicken breast, toasted  
almonds, rice noodles, snow peas,  
cherry tomato, mixed greens,  
sesame dressing  
17.55

### Cajun Chicken Salad

Cajun chicken breast, avocado,  
cucumber, tomato, roasted bell  
peppers, Kalamata olives,  
red onion, mixed greens,  
vinaigrette dressing  
17.55

### Cobb Salad

grilled chicken breast,  
apple-wood smoked bacon,  
avocado, hard-boiled egg,  
tomato, gorgonzola, mixed  
greens, vinaigrette dressing  
17.85

### Sautéed Salmon Salad

avocado, Kalamata olives, tomato, cucumber, red  
onion on mixed greens with a caper, Kalamata olive,  
tomato, green onion and olive oil dressing  
24.00

### Greek Salad

feta cheese, Kalamata olives, tomato, cucumber,  
red onion, mixed greens, balsamic vinaigrette  
17.00

## Soup

Bowl of French Onion Soup with Swiss cheese and crostini gratinée 10.75

## Drinks

organic coffee 3.50  
Numi organic hot teas 3.60  
espresso 3.00 / 3.60  
cappuccino 4.35 / 5.00  
latte 4.95 / 5.25  
mocha 4.95 / 5.25  
chai latte 4.90  
hot chocolate/whipped cream 3.70

*made with whole milk, oat milk or soy milk*

coke, diet coke or sprite in cans 3.25  
tangerine juice 3.90 / 5.20  
pineapple juice 3.25 / 4.00  
grapefruit juice 3.25 / 4.00  
V8 2.75 / 3.70  
San Pellegrino 4.80 / 6.70  
bottled mineral water

Mimosa 11.50

Pol Clément split  
with tangerine, pineapple *or* grapefruit juice

Mimosa Party 39

Tiamo Prosecco 750ml  
with your choice of juices

Tiamo Prosecco 750ml 33

House Chardonnay 11/39

House Cabernet 11/39

Bottled beer 6.35

Scrimshaw Pilsner

Anderson Valley Brewing IPA

Abita Brewing Turbo Dog Brown Ale

Anderson Valley Brewing Boont Amber Ale

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