

CAFE & BAKERY

BRUNCH

CLASSIC PANCAKES \$15

HOUSE RECIPE HOT CAKES SERVED WITH TWO EGGS ANY STYLE & YOUR CHOICE OF PROTEIN.

CHEESECAKE PANCAKES \$13

HOUSE RECIPE HOT CAKES, CHEESECAKE BITS, ORGANIC STRAWBERRY SAUCE, WHIPPED TOPPING

WAFFLES & BERRIES \$13

HOMEMADE BELGIAN WAFFLE, ORGANIC FRESH BLUEBERRIES & STRAWBERRIES, WHIPPED TOPPING & ORGANIC STRAWBERRY SAUCE.

CHICKEN & WAFFLES \$14

HOMEMADE BELGIAN WAFFLE, CRISPY FRIED TENDERS, & ORGANIC MAPLE SYRUP.

SOURDOUGH FRENCH TOAST \$12

SERVED WITH HOMEMADE BERRY COMPOTÉ & WHIPPED TOPPING.

AVOCADO TOAST \$12

TOASTED SOURDOUGH, FRESH GUACAMOLE, FANNED AVOCADO & HEIRLOOM TOMATOES. SERVED WITH TWO EGGS ANY STYLE.

CLASSIC BREAKFAST SANDWICH \$10

BUTTERED SOURDOUGH, MELTED PROVOLONE, EGGS ANY STYLE & YOUR CHOICE OF PROTEIN.

BREAKFAST BURRITO \$12

NON-GMO/CAGE-FREE EGGS SERVED WITH YOUR CHOICE OF THREE INGREDIENTS (LIST AS SEEN ON CUSTOM OMELET), WRAPPED IN AN ORGANIC FLOUR TORTILLA & SERVED WITH HOMEMADE SALSA.

FARMHOUSE SANDWICH \$12

EGGS ANY STYLE, BUTTERED SOURDOUGH TOAST, TURKEY SAUSAGE, CRISPY HASH BROWN POTATO, CHIVE & ONION CREAM CHEESE.

CUSTOM OMELETTE \$15

NON-GMO /CAGE-FREE EGGS SERVED WITH SOURDOUGH TOAST & A HASH BROWN POTATO CAKE. (EGG WHITES \$1.50 UPCHARGE)

WITH YOUR CHOICE OF THREE INGREDIENTS (ADDITIONAL TOPPINGS \$1.50 EACH.)

CHOOSE YOUR VEGETABLE(S): BELL PEPPERS, ONIONS, TOMATOES, SPINACH, MUSHROOM, ZUCCHINI, PICKLED ONIONS.

CHOOSE YOUR PROTEIN(S): BACON, SAUSAGE, TURKEY SAUSAGE, CHICKEN, STEAK, CANADIAN BACON.

CHOOSE YOUR CHEESE(S): WHITE CHEDDAR, PROVOLONE, MUENSTER, PEPPER JACK, VEGAN CHEESE. (ADDITIONAL TOPPINGS \$1.50 EACH.)

CORNERED BEEF HASH \$14

SAUTÉED PEPPERS & ONIONS, DICED POTATOES & CHUNKS OF CORNERED BEEF BRISKET TOPPED WITH EGGS ANY STYLE (MAKE IT AN OMELETTE!).

HUEVOS RANCHEROS \$16

ORGANIC YELLOW CORN TORTILLA, SERVED WITH RANCHERO SALSA, BLACK TURTLE BEANS, FANNED AVOCADO, CRUMBLÉD QUESO FRESCO & TWO EGGS ANY STYLE.

WEEKEND SPECIALS

GLUTEN-FREE PANCAKES \$14

SERVED WITH ORGANIC MAPLE SYRUP, YOUR CHOICE OF PROTEIN & TWO EGGS ANY STYLE.

STEAK & EGG BENEDICT \$16

USDA PRIME THIN SLICED RIBEYE & A CRISPY FRIED POTATO CAKE. SERVED WITH HOME FRIES OR SIDE SALAD

SALMON & EGG BENEDICT \$16

SEARED CHILEAN FILET, FRESH DILL & OLD BAY. SERVED WITH YOUR CHOICE OF HOME FRIES OR SIDE SALAD.

CLASSIC EGGS BENEDICT \$13

CANADIAN BACON & SMOKED PAPRIKA. SERVED WITH HOME FRIES OR SIDE SALAD.

EGGS BENEDICT FLORENTINE \$13

SAUTÉED SPINACH & GRILLED TOMATOES. SERVED WITH HOME FRIES OR SIDE SALAD.

 = DAIRY FREE

 = GLUTEN FREE



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SALADS

CAESAR \$16

ORGANIC ROMAINE, SOURDOUGH CROUTONS, & HOMEMADE DRESSING. SERVED WITH YOUR CHOICE OF GRILLED CHICKEN OR SEARED SALMON

AVOCADO QUINOA \$16

CILANTRO LIME QUINOA SERVED WITH ORGANIC ROMAINE AND SPINACH TOSSED WITH, CUCUMBER, GRAPE TOMATOES, ROASTED CORN, ORGANIC CARROTS & GRILLED ZUCCHINI. SERVED WITH TOAST & YOUR CHOICE OF GRILLED CHICKEN OR SEARED SALMON

(SUBSTITUTE A VEGAN BURGER OR FRIED FALAFEL & MAKE IT VEGAN!)

TACO SALAD \$15

ORGANIC ROMAINE, CILANTRO RICE, BLACK TURTLE BEANS, JALAPEÑO CORN SALSA, PICO DE GALLO, GUACAMOLE & SOUR CREAM. SERVED IN A FRIED, ORGANIC TORTILLA SHELL (CHOOSE YOUR DRESSING: RANCH, CILANTRO LIME OR, CHICKPEA.)

SERVED WITH CHOICE OF CHICKEN, SALMON OR STEAK.

ENTREES

PESTO PASTA \$15

BALSAMIC CHICKEN, TOMATOES, PASTA SHELLS & HOMEMADE BASIL PESTO GARLIC CREAM SAUCE.

CAJUN PASTA \$15

ROASTED GARLIC, SAUTEED PEPPERS, ONIONS & SAUTÉED CHICKEN TOSSED IN CAJUN CREAM

CHICKEN PICCATA \$19

PAN SEARED CHICKEN CUTLET IN LEMON, CAPER WHITE WINE REDUCTION. SERVED WITH BUTTERED PASTA

MAMA'S PASTELES DE CARNE \$11

THREE CRISPY EMPANADAS WITH HOMEMADE SALSA

QUESADILLA MEXICANO \$14

CHEESY CRUSTED ORGANIC FLOUR TORTILLA FOLDED WITH NATURAL ANGUS GROUND BEEF, PEPPERS, ONIONS, AND ROASTED CORN. SERVED WITH CILANTRO LIME RICE, BLACK TURTLE BEANS, AND GUACAMOLE.

SALMON BEURRE BLANC \$20

PAN SEARED SALMON, LEMON CAPER CREAM SAUCE, CILANTRO LIME BASMATI RICE, AND FRESH VEGETABLES.

BURGERS & SANDWICHES

STEAK & CHEESE \$11

USDA PRIME RIBEYE, ONIONS, PEPPERS, MAYO, LETTUCE, TOMATO, PROVOLONE CHEESE

CLASSIC BURGER \$10

USDA PRIME ANGUS BEEF, LETTUCE, TOMATO, PICKLES, ONIONS, MAYO, & PROVOLONE

ENCHILADA BURGER \$11

SALVADORAN ENCHILADA WITH AN AMERICAN TWIST! USDA PRIME NATURAL ANGUS, GUACAMOLE, LETTUCE, TOMATO SOUR CREAM, & HOUSEMADE SALSA. SERVED ON A FRIED CORN TORTILLA.

VEGAN BURGER \$10

BEAN BASED ALTERNATIVE BURGER TOPPED WITH TOMATO, PICKLES, ONIONS & HOUSEMADE VEGAN CHEESE

(ADD GUACAMOLE FOR \$1) *CONTAINS NUTS.

FALAFEL BURGER \$10

CRISPY FALAFEL, PICKLED RED ONIONS, LETTUCE, TOMATO, CUCUMBER, & CHICKPEA SAUCE

LAMB BURGER \$11

USDA HALAL GROUND LAMB, LETTUCE, ONIONS, TOMATO, PICKLES, GROUND MUSTARD, MAYO, & PEPPER JACK CHEESE

TURKEY BURGER \$11

NON-GMO GROUND TURKEY, LETTUCE, TOMATO, GUACAMOLE, ONIONS, & CHICKPEA DRESSING

REUBEN \$11

SLICED CORNED BEEF, SAUERKRAUT, & HOMESTYLE THOUSAND ISLAND.

CLASSIC CHICKEN \$10

HOUSE MARINATED CHICKEN (GRILLED OR FRIED) SERVED,

LETTUCE, TOMATO, & PICKLES.

(GRILLED CHICKEN SERVED WITH THOUSAND ISLAND AND FRIED CHICKEN SERVED WITH BUFFALO RANCH

BRUNCH BURGER \$12

NATURAL ANGUS BEEF TOPPED WITH CRISPY APPLEWOOD

SMOKED BACON, PROVOLONE CHEESE, ONIONS, MAYO, & A FRIED EGG.

DAD'S BURGER \$11

NATURAL ANGUS BEEF TOPPED WITH SAUTEED PEPPERS, ONIONS, MÜNSTER CHEESE, LETTUCE, TOMATO, PICKLES, & THOUSAND ISLAND.

FRIED CHICKEN BLT \$11

CRISPY FRIED TENDERS, NON-GMO APPLEWOOD SMOKED BACON, LETTUCE, TOMATO, MAYO, PROVOLONE CHEESE.

 = GLUTEN FREE

 = DAIRY FREE





CAFE & BAKERY



SIDES

GARLIC HERB POTATO WEDGES \$6

YUCA FRIES \$6

MIXED GREEN SALAD \$7

FRESH FRUIT SALAD \$6

SEASONAL VEGGIES \$7

TWO EGGS ANY STYLE \$4

POTATO PANCAKE \$3

HOME FRIES \$6

BACON \$5

SAUSAGE \$5

HOUSE MADE TURKEY SAUSAGE \$5

STACK OF PANCAKES \$7

ONION RINGS \$6

LOVE
GARDENIA'S
CAFE? BUY OUR
PRODUCTS!

KIDDIE'S
MAC & CHEESE
THREE CHEESE
QUESADILLA

CHICKEN
TENDERS &
WEDGES

SOURDOUGH
STARTER 4OZ

CAESAR
DRESSING 16OZ

RANCH
DRESSING 16OZ

CHICKPEA
DRESSING 16OZ

MIXED BERRY
COMPOTE 8OZ





At Gardenia's Cafe, enjoy multicultural scratch cuisine that we'd love to share with the community. If we are what we eat, we only want to feed you the good stuff! We strive to give our customers the highest-quality product by avoiding highly processed foods, harsh chemicals, and artificial flavorings and colors. Throughout the whole house, we only carry products that are all natural, non-GMO, or organic! In-house cooking oil for grilling, baking, and sautéing is 100% avocado oil, all water in the house is filtered alkaline water, and all bread in the house is homemade sourdough.

We hope you get to enjoy the bites of life our family has loved for years.

-Gardenia Family

