

# BREAKFAST

Served weekdays from 8 AM to 11 AM. Brunch is served until 3 PM on Saturdays and Sundays. We proudly use organic eggs in all dishes & pastries. TO SUB EGG WHITES, ADD \$1.50 TO ANY ORDER

- House made granola with greek style yogurt . . . . . 9.75
- Green eggs & ham with La Quercia prosciutto, pesto & arugula on English muffin . . . . . 12.25
- Niman Ranch brisket hash & two fried eggs . . . . . 12.25
- Poached eggs over fresh market vegetables with pesto & toasted bread crumbs . . . . . 12.25
- Quinoa, butternut squash, kale with two sunny side up eggs . . . . . 11.50
- Sauteed spinach & roasted potatoes with two sunny side up eggs and goat cheese . . . . . 12
- Fried egg sandwich with sunny side up eggs, Niman Ranch bacon, Gruyere, arugula & aioli on country bread . . . . . 9.50
- House cured salmon platter with sliced red onion, arugula, cucumber, cream cheese & country toast . . . . . 14.50
- Soft baked eggs with roasted tomato sauce, white beans, and parmesan cheese . . . . . 11.75

## Breakfast Sides



- Niman Ranch breakfast sausage \$4.50 • Niman Ranch bacon \$4
- English muffin or toast with butter and jam \$2.75 • 2 eggs \$5
- Small green salad \$5 • Roasted potatoes \$5 small / \$9 large

## Breakfast Pastry

- Plain Croissants \$2.75 • Valrhona Chocolate Croissants \$3.50
- Specialty Croissants \$4 • Niman Ranch maple-bacon Biscuits \$3.75
- Whole wheat fruit slices \$5.50 • Muffins \$2.75 • Old Fashion Coffee Cake \$5
- Crostatas \$7.75 • Teacakes \$3.50 • Bread pudding \$6.50
- Scones \$2.75 • Donuts \$2.50

# WEEKDAY SPECIALS

SERVED DAILY FROM 11 AM TO 7 PM

- TUESDAY . . . . . Special Grilled Cheese
- WEDNESDAY. . . . . Seasonal Market Salad
- THURSDAY . . . . . Tacos
- FRIDAY . . . . . Fried Jidori Chicken

# EARLY EVENING MENU

SERVED DAILY FROM 3 PM TO CLOSING.

- Apple endive salad with arugula, blue cheese, Niman Ranch bacon, & candied walnuts with red wine vinaigrette . . . . . 12.00
- Trio of prepared salads (choose three) with country bread . . . . . 12.75
- Goat cheese with arugula, farro, pomegranate, pistachio, & orange segment with citrus vinaigrette . . . . . 12.75
- Roasted market beet salad with burrata, toasted walnuts, arugula, & red wine vinaigrette . . . . . 11.50
- BBQ pork sandwich with house made pickles & cole slaw . . . . . 12.75
- Roasted free-range turkey sandwich with Tillamook cheddar cheese, grapes, Dijon mustard, aioli & arugula . . . . . (Add La Quercia prosciutto for \$1) 11.50
- Tuna salad sandwich with tomato, arugula & aioli on multigrain bread . . . . . 12
- Marinated peppers & burrata sandwich on baguette with arugula salad . . . . . (Add La Quercia prosciutto for \$3) 10.50
- Half chicken (choose PLAIN or BBQ) with potatoes & arugula salad. . . . . 14
- Warm turkey meatball plate with tossed arugula salad & country bread . . . . . 10.50
- Warm Niman Ranch brisket plate with tossed arugula salad & country bread . . . . . 11.50

# LUNCH

LUNCH IS SERVED WEEKDAYS FROM 11 AM TO 3 PM.

## SANDWICHES

All sandwiches except PB&J and Fried Egg Sandwich are served with mixed greens.

- Warm turkey meatball sandwich on ciabatta . . . . . 12
- Grilled cheese sandwich with Fiscalini cheddar . . . . . 8.50
- Roasted free-range turkey sandwich with Tillamook cheddar cheese, grapes, Dijon mustard, aioli & arugula . . . . . 11.50
- Tuna salad sandwich with tomato, arugula & aioli on multigrain bread . . . . . 12
- Fried egg sandwich with sunny side up eggs, Niman Ranch bacon, Gruyere, arugula & aioli on country bread . . . . . 9.50
- Warm house made brisket sandwich on ciabatta . . . . . 12.25
- Roast beef sandwich with parmesan, aioli & arugula on country bread . . . . . 12
- Peanut butter sandwich on brioche (with home made jam or Nutella) . . . . . 7.50
- Marinated peppers & burrata sandwich on baguette . . . . . (Add La Quercia prosciutto for \$3) 10.50
- House cured salmon sandwich with cream cheese, red onions, sliced cucumbers & tarragon on baguette . . . . . 13.50
- Warm BBQ pork sandwich with house made pickles & cole slaw . . . . . 12.75
- BLTA with Niman Ranch bacon, heirloom tomatoes, avocado, arugula, and aioli on country bread. . . . . 10.50
- Croque Monsieur with Niman Ranch ham, cave aged gruyere and bechamel on country toast. . . . . 10.50 (Add sunny-side up eggs for a Croque Madame for an additional 3.50)

## SALADS

- Butternut squash, Niman Ranch bacon, feta, arugula, pumpkin seeds with a red wine vinaigrette . . . . . 12
- Goat cheese with arugula, farro, pomegranate, pistachio, & orange segment with citrus vinaigrette . . . . . 12.75
- Free range chopped chicken with romaine, radicchio, garbanzo beans, Fra Mani salami, provolone & red wine vinaigrette . . . . . 12.75
- White beans & albacore tuna with arugula, cherry tomatoes, cucumber, green beans & red wine vinaigrette . . . . . 12.75
- Roasted market beets with burrata, toasted walnuts, fresh olives, arugula & red wine vinaigrette. . . . . 11.50
- Endive, apples, arugula, blue cheese, Niman Ranch bacon, & candied walnuts with red wine vinaigrette . . . . . 12.00

## PREPARED SALADS

All our produce is purchased at the farmer's market.

Small \$3.75 | Medium \$6.50 | Large \$12

- Trio of prepared salads (choose three) . . . . . 12.75
- Side of turkey meatballs . . . . . 7.50
- Side of Niman Ranch brisket . . . . . 8.50

## BREAD FROM THE DECK OVEN

Large bread orders must be ordered 48 HOURS in advance!

- Rustic baguette \$3.50 • Multigrain baguette \$4.50
- Country Boule (Full) \$7 / (Half) \$4 • Multigrain Loaf \$7
- English Muffins (Pack of three) \$5.50 • Ciabatta \$5.75
- Mini Ciabatta \$2 • Brioche \$8 • Flatbread of the day \$6.50
- Fruit & Nut Batard \$6.50 • Cinnamon Sugar Brioche \$9



## FROM THE ROTISSERIE

- Free Range Chicken (PLAIN or BBQ) . . . . . Whole \$20 (w/ potatoes) \$23 Half \$11 (w/ potatoes) \$14
- Roasted market potatoes. . . . . Small \$5 | Large \$9

## SOUP

Cup \$4 | Bowl \$6.50 | Quart \$11

# Drinks

We proudly serve coffee from Verve Coffee Roasters and loose leaf teas from Art of Tea.  
We use organic milk and house made syrups.

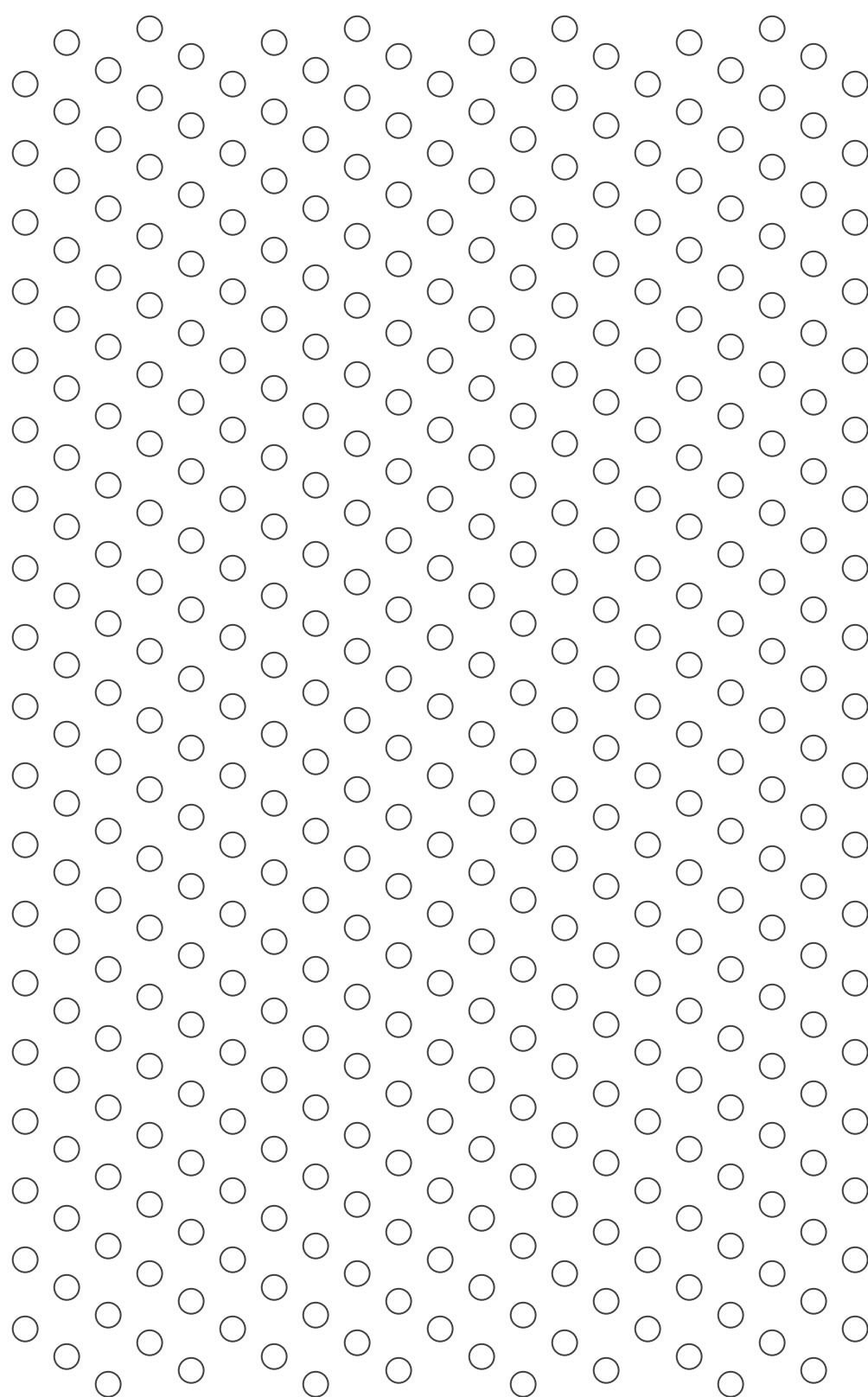
## Hot Drinks

Espresso . . . . .	2.75
Macchiato . . . . .	3
Espresso Con Panna . . . . .	3.50
Cortado . . . . .	3.50
Cappuccino. . . . .	3.50
Caffè Latte . . . . .	3.75
Caffè Mocha (with house made Valrhona chocolate syrup) . . . . .	4.50
Vanilla Latte (with house made vanilla syrup) . . . . .	4.25
Caramel Latte (with house made caramel) . . . . .	4.50
House Made Hot Chocolate . . . . .	Small \$4   Large \$5
Drip Coffee . . . . .	3.25
Americano . . . . .	2.75
Hot Tea . . . . .	2.75

## Cold Drinks

Iced Tea . . . . .	2.75
Fresh Squeezed Lemonade . . . . .	3.50
Arnold Palmer (half iced tea & half lemonade) . . . . .	3.25
Fresh Squeezed Market Juice . . . . .	4.75
Specialty Bottled Sodas . . . . .	Prices vary. Please ask.
Iced Coffee . . . . .	3.25
Colada Con Leche . . . . .	5.00
Iced Cappuccino . . . . .	4.00
Iced Latte . . . . .	4.00

TO SUB SOY MILK, ADD \$.50 TO ANY ORDER



# Sweets

These will change often depending on the season and the kitchen.  
Please check the boards and the cases to see today's selections & prices.

## Cookies

Flavors: chocolate chip / gingerbread / whole wheat shortbread / lemon bars / mini kouign amanns / salted caramels / peanut butter / oatmeal raisin cookies

Eclairs • Mini chocolate cupcakes

Chocolate vanilla layer cake • Fresh fruit tarts

Chocolate pudding

Banana caramel pie • Lemon Pousett

Chocolate pudding pie

Blueberry cornmeal cake

Flourless chocolate walnut torte

Seasonal crostatas • Lemon pistachio cake

Chocolate peanut butter tart

Strawberry cream cheese cake

Coconut layer cake



## KIDS' MENU

Half PB&J or Half PB&N . . . . .	4.50
Half Grilled Cheese . . . . .	5
Cheesy Eggs & Toast . . . . .	6.50
Turkey Sandwich with cheddar and aioli on country bread . . . . .	5.50
Cream Cheese & Jelly on a toasted English muffin . . . . .	3

## Bakery • Café • Catering



# HUCKLEBERRY

Tuesday – Friday 8 am – 7 pm  
Saturday & Sunday 8 am – 5 pm  
Closed Mondays

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