

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**, spinach & sprouting broccoli with sunny side up eggs 11.75
- Roasted asparagus** with sunny side up eggs, parmesan & toasted bread crumbs 10.75
- Fried egg sandwich** with sunny side up eggs, Niman Ranch bacon, Gruyere, arugula & aioli on country bread 9.75
- Rustic Canyon 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 (sweet or savory) \$6.50
- Scones \$2.75 • Donuts \$2.50

WEEKDAY SPECIALS

SERVED DAILY FROM 11 AM TO 7 PM

- WEDNESDAY** Deck Oven Pizza
- THURSDAY** Tacos
- FRIDAY** Fried Jidori Chicken

EARLY EVENING MENU

SERVED DAILY FROM 3 PM TO CLOSING.

- 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
- Trio** of prepared salads (choose three) with country bread. 12.75
- 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 15
- Warm goat cheese on multigrain toast** with mixed greens & sherry vinaigrette 10.50
- BBQ pork sandwich** with house made pickles, red onions & cole slaw 12.75
- Roasted market beet salad** with burrata, toasted walnuts, arugula, & red wine vinaigrette 11.50
- Roasted free-range turkey sandwich** with cheddar cheese, grapes, dijon mustard, aioli & arugula on multigrain bread 11.50
- Tuna salad sandwich** with tomato, arugula & aioli on multigrain bread 12
- Antipasta plate** with La Quercia prosciutto, roasted peppers, olives, marinated ricotta, & bread 12.50

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 gruyere & caramelized onions 8.50
- Roasted free-range turkey sandwich** with Tillamook cheddar cheese, grapes, dijon mustard, aioli & arugula on multigrain bread 11.50
- Tuna salad sandwich** with tomato, arugula & aioli on multigrain bread 12
- Fried egg sandwich** with Niman Ranch bacon, Gruyere, arugula & aioli on country bread 9.50
- Warm house made brisket sandwich** on ciabatta 12.25
- Niman Ranch applewood smoked ham sandwich** with heirloom tomatoes, arugula & aioli on baguette 10.50
- 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
- Rustic Canyon cured salmon sandwich** with cream cheese, red onions, sliced cucumbers & tarragon on baguette 13.50
- BBQ pork sandwich** with house made pickles, red onions & cole slaw 12.75
- Niman Ranch sausage sandwich** with Fiscalini cheddar, swiss chard & stone ground mustard on ciabatta 12.75

SALADS

- Warm goat cheese on multigrain toast** with mixed greens & red wine vinaigrette 10.50
- Chopped chicken salad** with baby gem lettuce, radicchio, carrots, cucumbers, avocado, garbonzo beans, parmesan, & red wine vinaigrette 12.75
- White bean & albacore tuna salad** with arugula, cherry tomatoes, cucumber, green beans & red wine vinaigrette 12.75
- Roasted market beet salad** with burrata, toasted walnuts, fresh olives, arugula & red wine vinaigrette. 11.50
- Endive salad** with apples, blue cheese, walnuts & arugula with a red wine vinaigrette. 12

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

FROM THE DECK OVEN

Large bread orders must be ordered 48 HOURS in advance!

Daily Bread

- Rustic baguette \$3.50 • Multigrain baguette \$4.50
- Country Boule (Full) \$9 / (Half) \$5 • Multigrain Loaf \$7
- English Muffins (Pack of three) \$5.50 • Ciabatta \$5.75
- Mini Ciabatta \$2 • Brioche \$8 • Flatbread of the day \$6.50



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 \$9.50

SOUP

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

Drinks

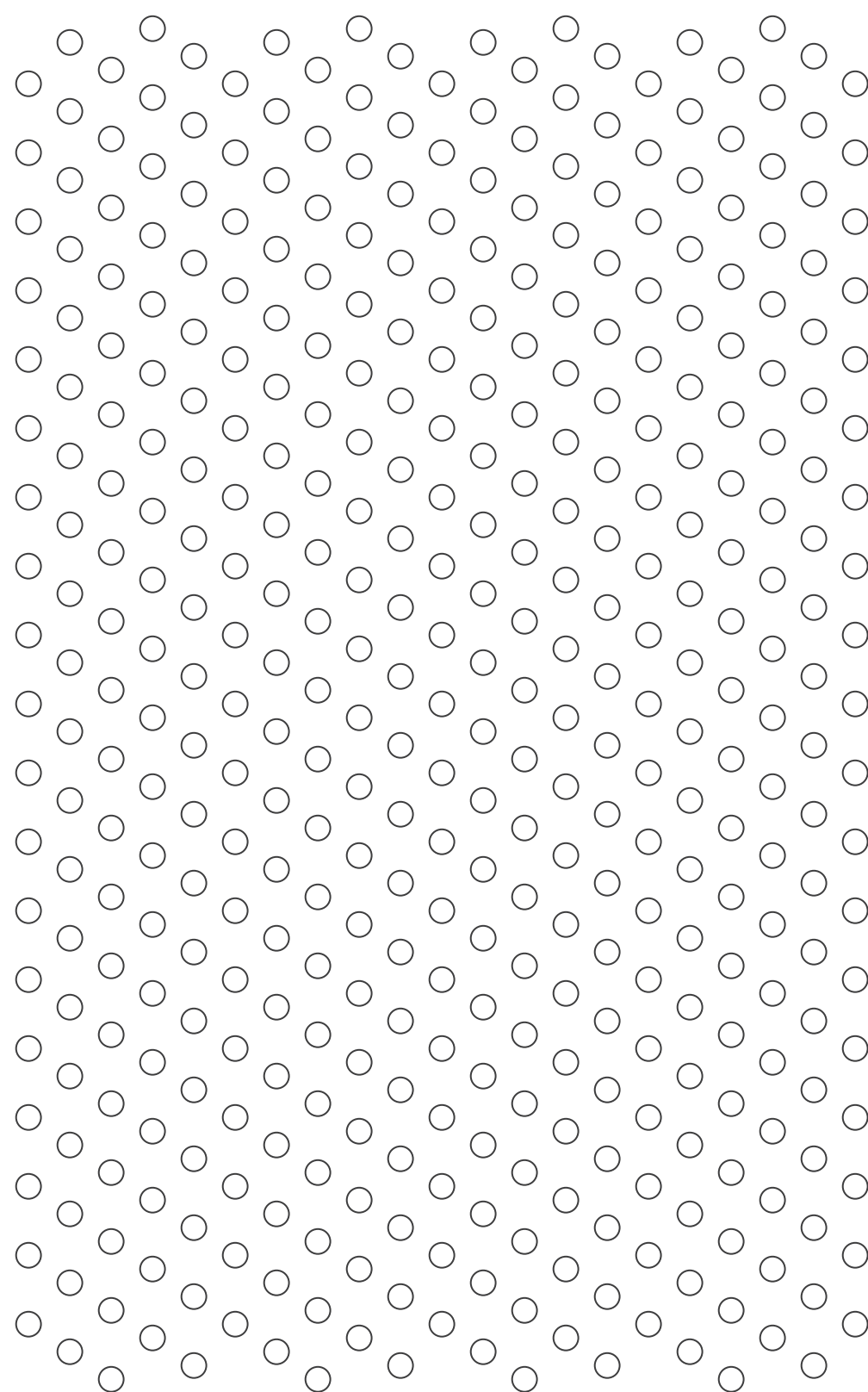
We proudly serve Caffè Luxxe Coffee, Art of Tea loose leaf teas, organic milk and house made syrups.

Hot Drinks

Espresso	2. ⁷⁵
Macchiato	3
Espresso Con Panna	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.	4. ⁵⁰
Drip Coffee	2. ⁷⁵
Americano	2. ⁷⁵
Hot Tea	2. ⁷⁵

Cold Drinks

Iced Tea	2. ⁷⁵
Fresh Squeezed Lemonade (no free re-fills)	3. ⁵⁰
Arnold Palmer (half iced tea & half lemonade)	3. ²⁵
Fresh Squeezed Market Juice	5. ⁷⁵
Specialty Bottled Sodas	Prices vary. Please ask.
Iced Coffee	2. ⁷⁵
Shaken Iced Coffee (vanilla, chocolate, caramel).	4. ⁵⁰



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.

Pastries

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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