

lunch

small plates

FRIED MAC n' CHEESE BALLS	\$8.00
FRIED GREEN TOMATOES	\$8.25
BRUSSELS SPROUTS with bacon Swiss fondue	\$8.25
ARTICHOKE DIP	\$8.00
HUMMUS PLATE	\$7.75
LOADED POTATO CROQUETTES	\$8.25

soup & salad

SOUP OF THE DAY	\$4.50 / \$5.50
HOMEMADE CLAM CHOWDER	\$4.75 / \$5.75
FRENCH ONION SOUP	\$5.75
SIDE SALAD	\$5.00

GREEK SALAD | \$13.25
greens, hummus, olives, feta, red onion, artichoke hearts, cucumber, pita red wine vinaigrette - chicken or tofu

CASHEW CHICKEN SALAD | \$13.25
Szechuan chicken, cashews, romaine, napa cabbage, carrots, red pepper, jicama, fried rice noodles, ginger soy vinaigrette

TARRAGON CHICKEN SALAD | \$11.25
golden raisins, almonds, tomato, carrot

GRILLED SALMON NICOISE | \$15.25
greens, olives, capers, egg, onion, shoestring potatoes, buttermilk dill dressing

GRILLED STEAK SALAD | \$15.25
Romaine wedge, caramelized onion, blue cheese dressing, bacon, candied pecans, tomatoes

HUCKLEBERRY COBB SALAD | \$13.25
mixed greens, fried chicken, roasted beets, hardboiled egg, bacon, blue cheese, avocado, red wine vinaigrette

served after 11 am

THE HUCKLEBERRY

burgers & sandwiches

half pound burgers, served with choice of fries, potato salad, or cole slaw.
sweet potato fries or waffle fries available for \$1.50 | side salad or soup for \$2.00

BISTRO BURGER | \$11.25
tomato jam, bacon, brie cream, arugula

BORDER BURGER | \$11.25
avocado, pepper jack, cilantro, chipotle aioli

STRAIGHT UP BURGER | \$10.00
with cheese \$11.00

DOUBLE CHEESE & BACON BURGER
\$11.25
smoked gouda, caramelized onion

VEGETARIAN BURGER | \$11.00
housemade mushroom, veggie, nuts, avocado, Swiss

REUBEN | \$10.75 (sub turkey or seitan)
corned beef, house-made rye, Swiss, sauerkraut, thousand island

GARDEN WRAP | \$9.75
hummus, carrot, spinach, sprouts, tomato, cucumber, pepperjack, buttermilk dill, spinach tortilla add fried chicken \$11.75

MANGO BBQ PULLED PORK | \$10.25
topped with slaw, housemade bun

FRENCH DIP | \$10.50
roast beef, horseradish, Swiss, pickled jalapenos, au jus, housemade baguette

MEATLOAF SANDWICH | \$11.25
open face, spicy ketchup, mushroom gravy, sourdough

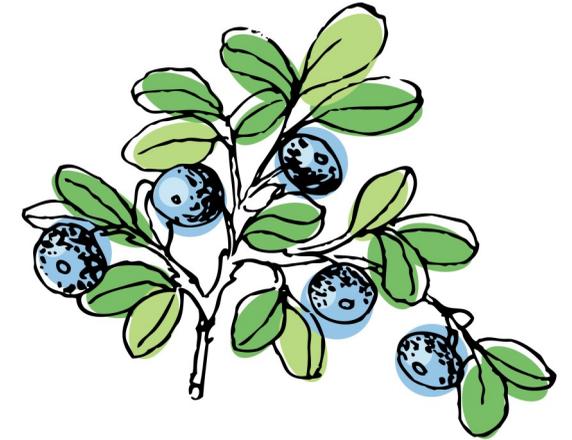
CUBAN SANDWICH | \$10.75
pulled pork, shaved ham, Swiss cheese, pickles, Dijon, griddle baguette

MONTE CRISTO | \$10.75
ham, turkey, Swiss, Dijon, huckleberry sauce, brioche

BLFGT | \$9.50
bacon, lettuce, fried green tomato, remoulade, whole wheat toast

BUFFALO CHICKEN SANDWICH | \$10.75
fresh vegetable slaw, pickles, blue cheese dressing

BLACKENED CHICKEN WRAP | \$10.50
spinach tortilla, avocado, lettuce, tomato, red onion, corn salsa, chipotle mayo



lunch entrees

HOMEMADE CHICKEN POT PIE | \$12.25
roasted chicken, seasonal vegetables, housemade pastry crust

BAKED ENCHILADA PIE | \$12.50
corn, zucchini, pepper jack cheese, poblano crema, Spanish rice, black beans

FISH & CHIPS | \$12.50
beer battered cod, tartar sauce, vinegar

GREEN CHILI MAC 'N CHEESE | \$11.00
herbed bread crumb, red pepper flakes, and parmesan add chicken or bacon for additional \$2

PUMPKIN PASTA | \$12.50
rigatoni, pumpkin cream sauce, sage, parmesan, add chicken or Italian sausage \$14.50

Not all ingredients are listed on the menu. Please inform your server of any dietary restrictions. A gratuity of 18% may be added to parties of 6 or more. Split plate fee \$3.

**Consuming raw or undercooked meats, poultry, seafood, eggs, or shellfish may increase your risk of foodborne illness.*

scramlettes

MEXICAN SCRAMLETTE

jalapenos, onions, tomatoes, black beans, tortillas, and pepper jack cheese, served with biscuit and potatoes \$9.25 with chorizo \$9.75

GARDEN SCRAMLETTE

tomatoes, peppers, mushrooms, spinach, broccoli, onions, and cheddar cheese, served with biscuit and potatoes \$9.75

FARMER'S SCRAMLETTE

ham, broccoli, cheddar cheese and potatoes, served with biscuit and fruit \$9.75

SPINACH HERB SCRAMLETTE

fresh leaf spinach, herbs and cream cheese served with a biscuit and potatoes \$9.50

LORRAINE SCRAMLETTE

bacon, Swiss cheese, and scallions, served with biscuit and potatoes \$9.75

ITALIAN SCRAMLETTE

sausage, basil, roasted garlic, fresh mozzarella and tomatoes, served with biscuit and potatoes \$9.75

SALMON SCRAMLETTE

salmon, red onion, spinach, sundried tomatoes, and herb cream cheese, served with biscuit and potatoes \$10.25

TOFU SCRAMLETTE

tomatoes, green onions, broccoli, mushrooms \$9.75

breakfast entrees

COUNTRY BREAKFAST

2 eggs, potatoes, and biscuit, with choice of bacon, chicken green chili sausage, pork sausage, or grilled ham \$8.75 without meat \$7.75

BREAKFAST BURRITO

black beans, scrambled eggs, potatoes, pepper jack cheese, and green chili \$10.00 with chorizo \$11.25

MIXED BERRY CREPE

mascarpone cheese, cream cheese, and vanilla topped with a mixed berry sauce served with eggs \$9.00 and a choice of meat \$9.75

BUTTERMILK PANCAKES

stack of cakes with fruit \$7.75 with eggs and your choice of meat \$10.25 add wild blueberries \$.50

FRENCH TOAST

sour dough bread, cooked in a milk, egg and cinnamon batter, served with fruit \$9.00 Add meat \$9.75

STUFFED FRENCH TOAST \$11.75

mixed berries, brioche, served with your choice of breakfast meat and fruit

POTATO LATKES

traditional latkes with homemade apple compote, sour cream, eggs \$9.50 add meat \$10.75

OUR FAMOUS CHAI \$3.75
One free refill. Soy .50, almond milk \$1

Coffee 2.95
OJ sm \$3.50 / lrg \$5.25
Juice sm \$3.25 / lrg \$5.00

ESPRESSO DRINKS- full range available.
HOT TEA - ask to see our extensive list.
BEER & WINE - ask to see our list

BISCUITS AND GRAVY

sausage or vegetarian mushroom gravy
Side only \$6.00
with eggs and potatoes \$9.00

GRANOLA, YOGURT AND FRESH FRUIT

housemade granola, almonds, cranberries, raisins, honey, and yogurt, served with fresh fruit \$8.00

CHICKEN FRIED STEAK

house breaded petite tender steak served with two eggs, potatoes, biscuit and sausage gravy \$12.75

CORNED BEEF HASH AND EGGS

tender seared beef with onions, potatoes, eggs any style, served with a biscuit \$11.75

HUEVOS RANCHEROS

two eggs any style over house green chili, black beans, pico de gallo, pepper jack cheese, rice, cilantro, sour cream, and avocado, with a crispy tortilla \$10.50

SHRIMP AND GRITS

blackened shrimp, andouille sausage, green chili, seared greens, poached egg \$13.00

CROISSANT BREAKFAST SANDWICH

scrambled eggs, cheddar, choice of ham, sausage, or bacon, served with fruit \$9.00

SPECIALTY DRINKS \$3.50

HIBISCUS COOLER
GINGER MANGO TEA FIZZ
HUCKLEBERRY LEMONADE
RAINFOREST MATE ICED TEA
LAVENDER LEMON COOLER

MILKSHAKES \$4.95

CHOCOLATE, VANILLA,
HUCKLEBERRY, STRAWBERRY AND
SHAKE OF THE MONTH

benedicts

EGGS BENEDICT

poached eggs, English muffin, grilled Canadian bacon, housemade hollandaise, served with potatoes \$10.25

PULLED PORK BENEDICT

fried egg, grit cakes, green chili hollandaise, pico, potatoes \$12.25

VEGETARIAN BENEDICT

poached eggs, English muffin, spinach, tomato, avocado and housemade hollandaise, served with potatoes \$10.25

CRAB CAKE BENEDICT

poached eggs, English muffin, crab cakes, spinach, and housemade hollandaise, served with potatoes \$12.50

CURED SALMON BENEDICT

poached eggs, potato cake, green onion cream, fruit \$12.50

RIBEYE BENEDICT

poached eggs, potato cake, caramelized onions, horseradish cream, fruit \$13.75

BREAKFAST COCKTAILS \$6.50

BLOODY MARY — a homemade classic

CLASSIC MIMOSA— sparkling wine & OJ

MORING MULIE — vodka, ginger, lime & OJ

DRUNKEN CHAI—house chai with whiskey

PALOMA—tequila, lime, triple sec, grapefruit

HIBISCUS MARGARITA— tequila blanco, lime triple sec, hibiscus

