



## BREAKFAST ITEMS



<b>Daily Pancake Special</b> .....	\$ 11
<i>Two Pancakes with ever-changing seasonal ingredients</i>	
<b>Corn Cakes</b> .....	\$ 9
<i>Two Northeast Style Cornmeal Flapjacks, Real Vermont Maple Syrup</i>	
<b>Buttermilk Pancakes</b> .....	\$ 9
<i>Two Fluffy Buttermilk Pancakes with Real Vermont Maple Syrup</i>	
<b>Workin' Hard</b> .....	\$ 12
<i>Two Organic Eggs Served on Top of Two Pancakes OR Corn Cakes OR Sourdough French Toast</i>	
<b>Hardly Workin'</b> .....	\$ 6.5
<i>One Organic Egg Served on Top of One Pancake OR Corn Cake OR Sourdough French Toast</i>	
<b>Cinnamon Currant French Toast</b> .....	\$ 10
<i>Two Slices With Real Vermont Maple Syrup</i>	
<b>Sourdough French Toast</b> .....	\$ 9
<i>Two Slices With Real Vermont Maple Syrup</i>	
<b>Cinnamon Currant French Toast Sandwich</b> .....	\$ 12
<i>With Farmers Cheese and Jam OR with Banana, Raisin, and Walnut</i>	
<b>Pork Braised Collard Greens</b> .....	\$ 12
<i>Free Foraging Tasty Pig Slowly Cooked in a Broth with Pickled Cayenne, Poached Eggs and Collard Greens. Served with Freshly Baked House-Made Combread</i>	
<b>Yams n' Eggs</b> .....	\$ 9
<i>Just Yams and Two Organic Eggs with Spicy Sriracha Butter and Arugula</i>	

<b>Daily Scramble Special</b> .....	\$ 12
<i>Three Organic Eggs Scrambled with Daily Changing Ingredients Served with Potatoes and Toast</i>	
<b>House-Made Corned Beef Hash</b> .....	\$ 15.5
<i>with Two Organic Eggs Any Style and Toast</i>	
<b>Farm Roasties*</b> .....	\$ 10
<i>Seasonal Roasted Vegetables, Potatoes and Herbs Add Two Organic Eggs and Toast .....</i>	
	\$ 13
<b>Basic Breakfast</b> .....	\$ 9
<i>Two Organic Eggs, Potatoes and Toast</i>	
<b>Huevos Rancheros</b> .....	\$ 12
<i>Two Organic Eggs, Black Beans, Corn Tortillas, Guacamole, House-Made Salsa with a Touch of Monterey Jack</i>	
<b>Chilaquiles</b> .....	\$ 12
<i>Flavorful House-Made Tortilla Chips and Monterey Jack in Chile Sauce with Black Beans, Eggs Any Style, House-Made Salsa and Guacamole</i>	
<b>Biscuits and Gravy</b> .....	\$ 9
<i>Buttermilk Biscuits with Ham Gravy and Two Eggs any Style</i>	
<b>Lake Trout and Eggs</b> .....	\$ 16.5
<i>Lake Trout with Orange Flannel Hash, Eggs Any Style and Acme Toast</i>	
<b>White Corn Grits</b> .....	\$ 8
<i>Anson Mills Stone Ground Grits with Two Organic Eggs Served Any Style Add Pork Braised Collard Greens .....</i>	
	\$ 3
<b>Breakfast Burrito</b> .....	\$ 9
<i>Potatoes, Arugula, Eggs and Cheese in a Flour Tortilla, griddled and served with House-Made Tortilla Chips and Salsa</i>	

Substitute Scone, Cornbread, or Biscuit for Toast on any item.....\$ 1  
 Substitute Seasonal Fruit for Potatoes .....

### ADD MEAT TO ANY BREAKFAST

House-Made Chicken Apple Sausage .....	(2 pieces) \$ 4	(4 pieces) \$ 8
Applewood Smoked Bacon .....	(2 pieces) \$ 3.5	(4 pieces) \$ 7
Fried Chicken Breast .....	\$ 8.5	

### DAILY RISE AND SHINE

<b>Thick Rolled Organic Oatmeal*</b> .....	\$ 8
<i>Served with Brown Sugar and Milk, Soy Milk or Almond Milk Add Dried or Fresh Fruit .....</i>	
	\$ 2
<b>Tom's Best Ever Organic Granola</b> .....	\$ 9
<i>Served with Straus Organic Yogurt</i>	
<b>Homemade Applesauce*</b> .....	\$ 6
<i>Organic Sebastopol Gravenstein Apples with Cinnamon</i>	
<b>Cinnamon Currant Toast, House-Made Scones, Cornbread or Buttermilk Biscuits</b> .....	\$ 3.5

### SIDES

One Egg.....	\$ 2
Home Fries* .....	\$ 4
Corned Beef Hash.....	\$ 8
Orange Flannel Hash* .....	\$ 7
Farm Roasties* .....	\$ 7
Fried Chicken Wings.....	\$ 7
Tom's Best Ever Organic Granola* .....	\$ 5
Toast .....	\$ 3
Real Vermont Maple Syrup (2 oz)* .....	\$ .50

\* VEGAN

\*\* Consuming Raw or Undercooked Meats or Eggs  
may increase your risk of foodborne illness.



## SANDWICHES



Served with Soup or Simple Green Salad

**Blue Plate Special** ..... \$ 10.5  
*Daily Special Served a La Carte (no soup or salad)*

**Fried Chicken Sandwich** ..... \$ 13  
*Served with House-Made Ranch, Butter Leaf Lettuce and Purple Onions on a Rustic Roll*

**Lake Trout Sandwich** ..... \$ 13  
*Fried Trout With Lettuce and Tartar Sauce on an Acme Soft Roll*

**The Burger** ..... \$ 12  
*A House-Ground Grass-Fed One Cow Burger Served on a Soft Roll with Onions, Butter Leaf Lettuce, Pickle and Kettle Fried Potato Chips (no soup or salad)*  
Add Bacon ..... \$ 3  
Add Egg ..... \$ 2

**Tacos de Carnitas** ..... \$ 11  
*Fried Pork with Chile Sauce, House-made Salsa, Radish, Lettuce, Guacamole and Tortilla Chips (no soup or salad)*

**Turkey Sandwich** ..... \$ 10  
*Butter Lettuce, Tomato, and Applewood Smoked Turkey Breast*  
Add House-Made Cranberry Sauce ..... \$ 2

**Grilled Cheese** ..... \$ 8.5  
*Acme Sourdough and White Cheddar*  
Add Ham ..... \$ 3

**The Reuben** ..... \$ 13  
*Toasted Rye with House-Made Corned Beef, Sauerkraut, Swiss Cheese, Dijon Mustard and Thousand Island*

**Biscuit Sandwich** ..... \$ 11.5  
*Grilled House-Made Pork Sausage Patty, with Cheddar, Arugula and an Egg on a freshly baked Buttermilk Biscuit*

**Egg Salad Sandwich** ..... \$ 10  
*Toasted Acme Sourdough, Organic Egg Salad with Dill*

**Seasonal Veggie Sandwich** ..... \$ 9.75  
*Changes According to Season, Ask your server.*

### SANDWICH EXTRAS

Applewood Smoked Bacon or Ham ..... \$ 3  
Fried Egg ..... \$ 2  
Cheddar, Swiss, Blue, Jack ..... \$ .50  
Tartar Sauce ..... \$ .50

Avocado ..... \$ 1.5  
Grilled Onions ..... \$ 1  
Sriracha Butter ..... \$ .25  
House-Made Ranch ..... \$ .50

### SOUP AND STUFF

**House-Made Soup** ..... \$ 6  
*8 oz. of Market-Inspired Seasonal Soup*

**The Mac** ..... \$ 7  
*Porky Mac and Cheese*

### SALADS

*Add Soup to any Salad..... \$ 3*

**Simple Green Salad\*** ..... \$ 7  
*Organic Lettuces, Lemon Poppyseed Dressing, and a Touch of Dill*

**Beet Salad** ..... \$ 10  
*Roasted Beets, Toasted Walnuts, Goat Cheese, and Balsamic Vinaigrette tossed with Spinach and Butter Leaf Lettuce*

**Cobb Salad** ..... \$ 12  
*All White Meat Chicken, Organic Egg, Bacon, Blue Cheese, and Avocado*

\* VEGAN

We Do Catering

For Catering Inquiries, please email: [catering@samslogcabin.net](mailto:catering@samslogcabin.net). Thank You!

*The good people of Sam's Log Cabin maintain the highest quality by using seasonal, local produce. We support California Organic Agriculture and Family Farmers.*

