



CALL US WITH YOUR ORDER: 510-558-0502
 for takeout and delivery: Tues - Sun, 8am - 2 pm
 or enjoy our beautiful patio dining space now open

BREAKFAST ITEMS

- Daily Pancake Special \$ 11
Two Pancakes with ever-changing seasonal ingredients
- Corn Cakes \$ 10
Two Northeast Style Cornmeal Pancakes, Real Vermont Maple Syrup
- Buttermilk Pancakes \$ 10
Two Fluffy Buttermilk Pancakes with Real Vermont Maple Syrup
- Workin' Hard \$ 13
*Two Organic Eggs Served on Top of Two Pancakes OR
 Corn Cakes OR Sourdough French Toast*
- Hardly Workin' \$ 7
*One Organic Egg Served on Top of One Pancake OR
 Corn Cake OR Sourdough French Toast*
- Cinnamon Currant French Toast \$ 11
Two Slices With Real Vermont Maple Syrup
- Sourdough French Toast..... \$ 10
Two Slices With Real Vermont Maple Syrup
- Cinnamon Currant French Toast Sandwich \$ 13
*With Farmers Cheese and Jam
 OR with Banana, Raisin, and Walnut*
- Pork Braised Collard Greens \$ 13
*Tasty Pig Slowly Cooked in a Broth with Pickled Cayenne
 Poached Eggs and Collard Greens. Served with Freshly
 Baked House-Made Combread*
- Yams n' Eggs \$ 11
*Roasted Yams and Two Organic Eggs with Spicy Sriracha Butter
 and Arugula*

- Daily Scramble Special \$ 13
*Three Organic Eggs Scrambled with Daily Changing Ingredients
 Served with Potatoes and Toast*
- House-Made Corned Beef Hash \$ 15.5
with Two Organic Eggs Any Style and Toast
- Farm Roasties* \$ 10
*Seasonal Roasted Vegetables, Potatoes and Herbs
 Add Two Organic Eggs and Toast \$ 14*
- Basic Breakfast \$ 10
Two Organic Eggs, Potatoes and Toast
- Huevos Rancheros \$ 13
*Two Organic Eggs, Black Beans, Corn Tortillas, Guacamole,
 House-Made Salsa with a Touch of Monterey Jack*
- Chilaquiles \$ 13
*Flavorful House-Made Tortilla Chips and Monterey Jack in Chile Sauce
 with Black Beans, Eggs Any Style, House-Made Salsa and Guacamole*
- Biscuits and Gravy \$ 10
Buttermilk Biscuits with Pork Gravy and Two Eggs any Style
- Lake Trout and Eggs \$ 16.5
Lake Trout with Orange Flannel Hash, Eggs Any Style and Acme Toast
- Breakfast Burrito \$ 10
*Potatoes, Arugula, Eggs and Cheese in a Flour Tortilla, griddled and
 served with House-Made Tortilla Chips and Salsa*

- Substitute Scone, Cornbread, or
 Biscuit for Toast on any item.....\$ 1
- Substitute Seasonal Fruit
 for Potatoes.....\$ 2

ADD MEAT TO ANY BREAKFAST

- Chicken Apple Sausage (2 pieces) \$ 4 (4 pieces) \$ 8
- Applewood Smoked Bacon (2 pieces) \$ 3.5 (4 pieces) \$ 7
- Fried Chicken Breast \$ 9

DAILY RISE AND SHINE

- Thick Rolled Organic Oatmeal* \$ 8
*Served with Brown Sugar and Milk, Soy Milk or Almond Milk
 Add Dried or Fresh Fruit\$ 2*
- Homemade Applesauce* \$ 6
Organic Fuji Apples with Cinnamon
- Cinnamon Currant Toast, House-Made Scones,
 Cornbread or Buttermilk Biscuits..... \$ 3.5

SIDES

- One Egg..... \$ 2
- Home Fries* \$ 4
- Corned Beef Hash..... \$ 8
- Orange Flannel Hash* \$ 7
- Farm Roasties* \$ 7
- 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

Fried Chicken Sandwich \$ 14
Served with House-Made Ranch, Organic Lettuce and Purple Onions on a Rustic Roll

Lake Trout Sandwich \$ 14
Fried Trout With Organic Lettuce and Tartar Sauce on an Acme Soft Roll

The Reuben \$ 14
Toasted Rye with House-Made Corned Beef, Sauerkraut, Swiss Cheese, Dijon Mustard and Thousand Island

Grilled Cheese \$ 9
Acme Sourdough and White Cheddar
 Add Ham \$ 3

Turkey Sandwich \$ 11
Organic Lettuce, Tomato, and Applewood Smoked Turkey Breast

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

Seasonal Veggie Sandwich \$ 10
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



Blue Plate Special \$ 12
Special of the Day

House-Made Soup \$ 6.50
8 oz. of Market-Inspired Seasonal Soup

The Mac \$ 7.50
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 \$ 12
Roasted Beets, Toasted Walnuts, Goat Cheese, and Balsamic Vinaigrette tossed with Spinach and Organic Lettuces

Cobb Salad \$ 14
All White Meat Chicken, Organic Egg, Bacon, Blue Cheese, and Avocado

We Do Catering

For Catering Inquiries, please email: 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.