## **BREAKFAST ITEMS**

	\$15 Changing Seasonal Ingredients	Daily Scramble Special\$  Three Organic Eggs Scrambled with Daily Changing Ingredients Served with Potatoes and Toast	17	
	\$14			
Two Northeast Style Corn	meal Pancakes, Real Vermont Maple Syrup	House-Made Corned Beef Hash\$	20	
	\$14 cakes, Real Vermont Maple Syrup	with Two Organic Eggs Any Style and Toast  Farm Roasties*\$	13	
	on Top of Two Pancakes OR Corn Cakes	Seasonal Roasted Vegetables, Potatoes and Herbs  Add Two Organic Eggs and Toast\$		
OR Sourdough French Tod	est	Basic Breakfast\$	16	
	\$ 9	Two Organic Eggs, Potatoes and Toast		
One Organic Egg Served o Sourdough French Toast	n Top of One Pancake OR Corn Cake OR	Huevos Rancheros \$ Two Organic Eggs, Black Beans, Corn Tortillas, Guacamole, House-		
	nch Toast \$15	Made Salsa with a Touch of Monterey Jack		
Two Slices with Real Verm		Chilaquiles\$		
Sourdough French Toas Two Slices with Real Verm	st\$14.50 iont Maple Syrup	Flavorful House-Made Tortilla Chips and Monterey Jack in Chile Sa with Black Beans, Eggs Any Style, House-Made Salsa and Guacam	:amole	
Cinnamon Currant Fre With Farmers Cheese and OR with Banana, Raisin, a	,	Biscuits and Gravy\$  Buttermilk Biscuits with Pork Gravy and Two Eggs any Style with Home Fries		
		Lake Trout and Eggs\$		
	Greens\$20	Lake Trout with Orange Flannel Hash, Eggs Any Style and Acme To	003	
Tasty Pig Slowly Cooked in a Broth with Pickled Cayenne, Poached Eggs and Collard Greens, Served with Freshly Baked House-Made Cornbread		Breakfast Burrito\$  Potatoes, Arugula, Eggs and Cheese in a Flour Tortilla, Griddled an Served with House-Made Tortilla Chips and Salsa		
Yams n' Eggs	\$15	Grits And Eggs\$	17	
Roasted Yams and Two Organic Eggs with Spicy Sriracha Butter and Arugula		Organic Grits With Butter And Pecorino Romano Cheese, Two Egg Any Style		
	Substitute Scone, Cornbread, or Biscuit	,		
	Substitute Seasonal Fruit for Potatoes			
	ADD MEAT TO ANY BREAKFAST			
	Chicken Apple Sausage			
	Applewood Smoked Bacon	(2 pieces) <b>\$ 5</b> (4 pieces) <b>\$10</b>		
	Fried Chicken Breast	\$11		
DAILY RISE A	AND SHINE	SIDES		
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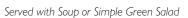
Thick Rolled Organic Oatmeal*	\$10
Served with Brown Sugar and Milk, Soy Milk or Oat Milk With Fresh or Dried Fruit	\$13
Homemade Applesauce*	\$ 8
Cinnamon Currant Toast, House-Made Scone, Cornbread or Buttermilk Biscuit	¢ 4 25

## \* VEGAN

• 20% Gratuity Added for Parties of 5 or More

One Egg	\$ 3
Two Eggs	\$ 6
Home Fries*	\$ 6
Side of Cheesy Grits	\$ 7
Corned Beef Hash	\$ 10.50
Orange Flannel Hash*	\$ 9.50
Farm Roasties*	\$ 9.50
Toast	\$ 4
Real Vermont Maple Syrup (2 oz)*	\$ 2

## **SANDWICHES**



Fried Chicken Sandwich	Grilled Cheese	·
Lake Trout Sandwich	Turkey Sandwich	•
Soft Roll	Egg Salad Sandwich	\$13
The Reuben \$17	Toasted Acme Sourdough, Organic Egg Salad with Dill	
Toasted Rye with House-Made Corned Beef, Sauerkraut, Swiss Cheese, Dijon Mustard and Thousand Island	Seasonal Veggie Sandwich	\$14
SANDWIC	CH EXTRAS	
Applewood Smoked Bacon or Ham\$ 5	Avocado	\$ 2.50
Fried Egg\$ 3	Grilled Onions	\$ 2
	Sriracha Butter	\$ 1
Cheddar, Swiss, Blue, Jack\$	Sriracna Butter	Ψ 1
Blue Plate Special		·
Blue Plate Special		\$16
Blue Plate Special		\$16 \$ 9
Blue Plate Special		\$16 \$ 9
Blue Plate Special	_ADS	\$16 \$ 9 \$12
Blue Plate Special	_ADS	\$16 \$ 9 \$12
Blue Plate Special	ADS	\$16 \$9 \$12

Our Backyard Patio Is Available for Private Evening Events For Inquiries Email: samslogcabinevents@gmail.com

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

We Use Only Biodegradable Materials for Packaging and Prioritize Compost and Recycling Services as Much as Possible

• 20% gratuity added for parties of 5 or more

<sup>\*\*</sup> Consuming Raw or Undercooked Meats or Eggs May Increase Your Risk of Foodborne Illness