



BREAKFAST ITEMS



Daily Pancake Special	\$ 13.50
<i>Two Pancakes with ever-changing seasonal ingredients</i>	
Corn Cakes	\$ 12.50
<i>Two Northeast Style Cornmeal Pancakes, Real Vermont Maple Syrup</i>	
Buttermilk Pancakes	\$ 12.50
<i>Two Fluffy Buttermilk Pancakes with Real Vermont Maple Syrup</i>	
Workin' Hard	\$ 17
<i>Two Organic Eggs Served on Top of Two Pancakes OR Corn Cakes OR Sourdough French Toast</i>	
Hardly Workin'	\$ 9
<i>One Organic Egg Served on Top of One Pancake OR Corn Cake OR Sourdough French Toast</i>	
Cinnamon Currant French Toast	\$ 13.50
<i>Two Slices With Real Vermont Maple Syrup</i>	
Sourdough French Toast.....	\$ 12.50
<i>Two Slices With Real Vermont Maple Syrup</i>	
Cinnamon Currant French Toast Sandwich	\$ 16
<i>With Farmers Cheese and Jam OR with Banana, Raisin, and Walnut</i>	
Pork Braised Collard Greens	\$ 17
<i>Tasty Pig Slowly Cooked in a Broth with Pickled Cayenne Poached Eggs and Collard Greens. Served with Freshly Baked House-Made Combread</i>	
Yams n' Eggs	\$ 14
<i>Roasted Yams and Two Organic Eggs with Spicy Sriracha Butter and Arugula</i>	

Daily Scramble Special	\$ 16
<i>Three Organic Eggs Scrambled with Daily Changing Ingredients Served with Potatoes and Toast</i>	
House-Made Corned Beef Hash	\$ 18
<i>with Two Organic Eggs Any Style and Toast</i>	
Farm Roasties*	\$ 12
<i>Seasonal Roasted Vegetables, Potatoes and Herbs Add Two Organic Eggs and Toast</i>	
Basic Breakfast	\$ 14
<i>Two Organic Eggs, Potatoes and Toast</i>	
Huevos Rancheros.....	\$ 17
<i>Two Organic Eggs, Black Beans, Corn Tortillas, Guacamole, House-Made Salsa with a Touch of Monterey Jack</i>	
Chilaquiles	\$ 17
<i>Flavorful House-Made Tortilla Chips and Monterey Jack in Chile Sauce with Black Beans, Eggs Any Style, House-Made Salsa and Guacamole</i>	
Biscuits and Gravy	\$ 14
<i>Buttermilk Biscuits with Pork Gravy and Two Eggs any Style</i>	
Lake Trout and Eggs	\$ 21
<i>Lake Trout with Orange Flannel Hash, Eggs Any Style and Acme Toast</i>	
Breakfast Burrito	\$ 14
<i>Potatoes, Arugula, Eggs and Cheese in a Flour Tortilla, griddled and served with House-Made Tortilla Chips and Salsa</i>	
Grits And Eggs	\$ 13
<i>Organic Grits With Butter And Pecorino Romano Cheese, Two Eggs Any Style</i>	

Substitute Scone, Cornbread, or Biscuit for Toast on any item.....	\$ 2
Substitute Seasonal Fruit for Potatoes	\$ 3

ADD MEAT TO ANY BREAKFAST

Chicken Apple Sausage	(2 pieces) \$ 4.50(4 pieces) \$ 9
Applewood Smoked Bacon	(2 pieces) \$ 4.50(4 pieces) \$ 9
Fried Chicken Breast		\$ 11

DAILY RISE AND SHINE

Thick Rolled Organic Oatmeal*	\$ 10
<i>Served with Brown Sugar and Milk, Soy Milk or Oat Milk With Fresh or Dried Fruit</i>	
Homemade Applesauce*.....	\$ 8
<i>Organic Fuji Apples with Cinnamon</i>	
Cinnamon Currant Toast, House-Made Scone, Cornbread or Buttermilk Biscuit.....	\$ 4.25

SIDES

One Egg	\$ 3
One Egg	\$ 6
Home Fries*	\$ 5.50
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)*	\$ 1.50

* 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	\$ 16
<i>Served with House-Made Ranch, Organic Lettuce and Purple Onions on a Rustic Roll</i>	
Lake Trout Sandwich	\$ 16
<i>Fried Trout With Organic Lettuce and Tartar Sauce on an Acme Soft Roll</i>	
The Reuben	\$ 16
<i>Toasted Rye with House-Made Corned Beef, Sauerkraut, Swiss Cheese, Dijon Mustard and Thousand Island</i>	

Grilled Cheese	\$ 10.50
<i>Acme Sourdough and White Cheddar With Ham</i>	
Turkey Sandwich	\$ 14
<i>Organic Lettuce, Tomato, and Applewood Smoked Turkey Breast</i>	
Egg Salad Sandwich	\$ 13
<i>Toasted Acme Sourdough, Organic Egg Salad with Dill</i>	
Seasonal Veggie Sandwich	\$ 14
<i>Changes According to Season, Ask your server.</i>	

SANDWICH EXTRAS

Applewood Smoked Bacon or Ham	\$ 4.50	Avocado	\$ 2.50
Fried Egg	\$ 3	Grilled Onions	\$ 2
Cheddar, Swiss, Blue, Jack	\$ 1	Sriracha Butter.....	\$ 1



Blue Plate Special	\$ 15
<i>Special of the Day</i>	
House-Made Soup	\$ 8.50
<i>8 oz. of Market-Inspired Seasonal Soup</i>	
The Mac	\$ 10.50
<i>Porky Mac and Cheese</i>	

SALADS

Simple Green Salad*	\$ 9
<i>Organic Lettuces, Lemon Poppyseed Dressing, and a Touch of Dill</i>	
Beet Salad	\$ 14.50
<i>Roasted Beets, Toasted Walnuts, Goat Cheese, and Balsamic Vinaigrette tossed with Spinach and Organic Lettuces</i>	
Cobb Salad	\$ 16.50
<i>All White Meat Chicken, Organic Egg, Bacon, Blue Cheese, and Avocado</i>	

20% gratuity added for parties of 5 or more

Our Backyard Patio Is Available For Private Evening Events.
For Inquires, 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.