

FARM FRESH EGG DISHES + MORE

Breakfast Skillet **\$14**

scrambled eggs, chorizo, black beans, pico de gallo, peppers, cheddar cheese, crema, grilled flour tortillas

Iron Bowl* **\$16**

hummus, wilted kale & crispy brussels sprouts, quinoa, pickled red onion, balsamic glaze, fried egg

Avocado Toast **\$15**

seeded wheat bread, house ricotta, cured tomato, herb purée, fried egg, baby kale

JT Breakfast **\$14**

two eggs any style, breakfast potatoes, choice of toast, choice of pork sausage, chicken apple sausage, smoked bacon

Jacinto Omelet* **\$13**

three eggs, cured pork loin, peppers, onions, cheddar cheese, breakfast potatoes

Farmer's Omelet* **\$15**

three eggs, kale, tomatoes, peppers, mushrooms, summer squash, goat cheese, breakfast potatoes

LIGHT FARE

Pain Perdu **\$15**

baguette, sea-salted caramel sauce, maple syrup, chantilly cream, strawberries

Sunrise Sandwich **\$9**

fried egg, cured tomato, goat cheese, baby kale, ciabatta bread

Smoked Salmon Flatbread **\$18**

pickled red onions, chopped boiled egg, capers, crème fraîche, baby kale, chives

Steel-Cut Oatmeal Brulee **\$10**

coconut milk, orange zest, house granola, berries

ADD IT ON THE SIDE

Chicken Apple Sausage* **\$6**

Smoked Bacon* or Link Sausage* **\$4**

Vegan Sausage* **\$6**

Vegan Cheese* **\$2**

Breakfast Potatoes* **\$6**

Bagel and Cream Cheese **\$7**

Plain or Everything

Cinnamon Scone or House Muffin **\$5**

Toast (wheat, sourdough, gluten free) **\$3**

DESSERTS

Skillet Cookie **\$12**

double chocolate chip cookie, vanilla bean ice cream, caramel & chocolate sauce

Strawberry Short Cake **\$11**

strawberries, chiffon cake, whip cream

Coffee Crème Brulee **\$12**

chantilly cream, biscotti

Seasonal Sorbet* **\$8**

chef's selection

SALAD & SOUP

ADD chicken \$8, steak \$10, shrimp \$13, salmon \$14, avocado \$4

Grilled Vegetables & Farro **\$16**

romesco sauce, baby kale, zucchini, portabello mushrooms, bell peppers, red onions, cured tomato, roasted fennel, preserved lemon

Brussels Sprouts & Kale Caesar **\$12**

rosemary croutons, cured tomato, creamy white anchovy vinaigrette

JT Watermelon Gazpacho* **\$8**

compressed watermelon, feta

ARTISANAL BRICK OVEN PIZZA

PIZZA GF CRUST add \$4

Classic Cheese **\$14**

pomodoro sauce, three cheese blend
add pepperoni or grilled vegetables: \$4

Margarita **\$18**

tomato, fresh mozzarella, basil, balsamic glaze

The Desert **\$24**

local dates, blue cheese, parmesan cheese, balsamic glaze, pickled onions, toasted pecans, baby kale

SANDWICHES

CHOICE OF frites or house potato chips

ADD truffle fries \$14

Caprese Grilled Cheese **\$12**

sourdough bread, fresh mozzarella, basil, tomatoes, balsamic glaze, pesto aioli, baby kale

Impossible Patty Melt **\$16**

seeded rye bread, caramelized onions, thousand Island, vegan cheese

JT French Dip **\$16**

21-day dry aged, caramelized onions, provolone cheese, rosemary-infused natural jus, french bread

Citrus Sous Vide Turkey Club **\$14**

aged cheddar cheese, smoked bacon, bibb lettuce, tomato, sun-dried tomato aioli, wheat berry bread

Blackened Salmon **\$18**

tangy remoulade sauce, caramelized onions, hot house tomato, stone fruit slaw, ciabatta bread

JT Burger **\$16**

black angus beef patty, aged cheddar, onion jam, tomato, pickled serrano peppers & cucumbers, garlic aioli, bibb lettuce, potato bun

ADD impossible meat \$3

*Indicates Gluten Free Menu Items.

Other Items can be easily modified to be Gluten Free.

Please advise your order taker of any food allergies prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.