

BREAKFAST

Served Saturday and Sunday, 9:00-11:00 a.m.



Farm-Fresh Eggs \$7.99

Two Farm Eggs with Apple Wood–Smoked Bacon, Poblano-Potato Hash, and Sliced Tomato served with Flour Tortilla

Breakfast Sandwich \$7.69

Farm Eggs, Spinach, Salsa Verde, and Tomato served on Wheat Roll with Potato-Poblano Hash

Breakfast Burrito \$8.09

Scrambled Eggs, Thick-Cut Bacon, Potatoes, and Pico de Gallo wrapped in a warm Flour Tortilla, served with Sour Cream and Salsa Verde

LUNCH

BURGERS

Served With Signature Pickle and Choice of Handmade Kettle Chips, Skin-on Fries, Sweet Potato Fries, or Garden Salad

Crossroads Burger \$12.49

8 oz. SoCal Angus Beef Patty with Cheddar Cheese, Local Leaf Lettuce, Tomato, Caramelized Onions, and BBQ Sauce on a Local Hawaiian Bun

Buffalo Burger \$13.99

100% American Buffalo Patty with Cheddar Cheese, Local Leaf Lettuce, Tomato, Caramelized Onions, and BBQ Sauce on a Local Hawaiian Bun

Southwest Burger \$13.49

8 oz. SoCal Angus Beef Patty with Avocado, Lettuce, Tomato, Pickled Onions, Black-Bean Puree, Monterey Jack Cheese, and Green-Chili Aioli on a Local Hawaiian Bun

Black Bean Burger \$11.99

Vegetarian Black Bean Patty, Castroville Artichoke Relish, Pickled Onion, Lettuce, Tomato, and Basil Mayo on a Whole Wheat Bun

SANDWICHES

Served With Signature Pickle and Choice of Handmade Kettle Chips, Skin-on Fries, Sweet Potato Fries, or Garden Salad

Pulled Pork BBQ \$12.99

House-roasted Pulled Pork with BBQ Sauce, Pickled Onions, and Seasonal Slaw on a Local Hawaiian Bun

Mesquite-Smoked Turkey

\$10.99

Smoked Turkey and Monterey Jack Cheese with Castroville Artichoke Tapenade, Local Lettuce, and Pesto Aioli on a Ciabatta Roll

CFC Sandwich \$11.99

Buttermilk-brined “California Fried Chicken” drizzled with Gilroy Garlic-Thyme Honey and Seasonal Slaw on a Local Hawaiian Bun

California Caprese \$10.99

Fresh Mozzarella, Avocado, Sliced Vine-ripened Tomato, Fresh Basil Leaves, Sweet Pickled Onion, EVOO, and Honey-Chipotle Reduction on a Ciabatta Roll

North Coast Salmon BLT

\$13.49

Thick-Cut, Pecan Wood–Smoked Bacon, Leaf Lettuce, Vine-ripened Tomato, Sustainably Sourced Salmon, and California Citrus Aioli on a Whole Wheat Roll

LUNCH

SALADS

Chipotle Chicken Caesar

\$11.39

Grilled California Chicken, Romaine Lettuce, Adobo Caesar Dressing, Cotija Cheese, and Crispy Tortilla Strips

Pacific Salmon Salad \$13.99

4 oz. Sustainable Salmon Fillet with House-made Honey-Balsamic Dressing, Sun-dried Tomatoes, Farro, and the Season's Best Vegetables

Autry Harvest Salad \$9.49

Mixed Greens and Farm-fresh Seasonal Shaved Vegetables in your choice of Dressing

Add Grilled Chicken \$2.49

Add Salmon Fillet \$4.99

PAIRINGS

Soup (Chicken Tortilla or Daily Vegan)

Bowl \$5 / Cup \$4

Chili: Bowl \$5 / Cup \$4

Half-Sandwich & Soup \$8.99

Includes half Turkey or Caprese Sandwich with a choice of Chili, Tortilla Soup, or Soup of the Day

Half-Salad & Soup \$8.99

Includes half Harvest Salad with a choice of Chili, Tortilla Soup, or Soup of the Day

Half-Salad & Half-Sandwich

\$8.99

Includes half Harvest Salad with a choice of half Turkey or Caprese Sandwich

**Autry members receive
a 10% discount!**

HANDHELD

Breakfast Burrito \$8.09

Scrambled Eggs, Thick-Cut Bacon, Potatoes, and Pico de Gallo wrapped in a warm Flour Tortilla, served with Sour Cream and Salsa Verde

Street Tacos \$9.29

Three Tacos with choice of Shredded Pork or Herb-marinated Chicken on warm Corn Tortillas, served with Pico de Gallo, Salsa Verde, and side of Beans

SIDES

Skin-on French Fries \$4

Sweet Potato Fries \$4

House-made Kettle Chips \$4

Seasonal Side Salad \$4

BEVERAGES

- Root Beer / Cream Soda / Sarsaparilla \$4
- Fountain Beverages / Coffee / Hot Tea \$3
- Beer \$6.50
- Wine \$7

FOR KIDS



Chicken Tenders or Cheese Quesadilla \$6.99

Includes Juice Box or Milk

Served with Choice of Skin-on French Fries, Sweet Potato Fries, Kettle Chips, or Side Salad