

Breakfast

Most Items Served All Day

****Some Items Served Until 10:30 Only**

Sweet Butter Breakfast Sandwich

Sunny Side-Up Farm Egg with Applewood Smoked Bacon, Roasted Tomatoes, Arugula & Dijon Aioli on Grilled Country Bread \$ 10.95

*Add Avocado \$ 1.00

Eggs and White Beans

Two Sunny Side-Up Farm Eggs with Housemade White Bean Spread, Roasted Tomatoes & Dressed Arugula on Toasted Rustic Millstone Bread \$ 9.95

Croque Madame

Sunny Side-Up Farm Egg, Jambon de Paris, Béchamel, Gruyere & Dijon Mustard on Country Bread w/ Arugula Salad \$ 12.75

Omelettes served with Mixed Baby Greens Salad

Laura Chenel Chèvre & Fines Herbes \$ 11.95

Jambon de Paris & Gruyere \$ 11.95

Fingerling Potatoes, Caramelized Onions, Applewood Smoked Bacon & Gruyere \$ 12.95

Steak & Egg Breakfast Burrito

Niman Ranch Filet Mignon, Scrambled Egg, Pepper Jack Cheese, Potatoes with Pico de Gallo & Guacamole \$ 12.95

Sweet Butter Parfait

Our Granola with Seasonal Berries, Savannah Bee Tupelo Honey, Fresh Mint & Whole Milk Yoghurt \$ 7.50

The Matilija

Smoked Salmon, Red Onion, Cucumber, Caper Berries & Boursin served with Toasted Millstone Bread \$ 12.95

Sweet Butter™

Kitchen • Café • Market

Because we strive to use the freshest ingredients available,
all menu items might not be served each day

Egg in a Cup **** (served until 10:30 only)**

Farm Egg baked in a ramekin with Mama Lil's Peppers & Laura Chenel Chèvre served with Grilled Country Bread & Sweet Butter \$ 5.50

Sweet Butter Scramble **** (served until 10:30 only)**

Farm Eggs with Housemade Lime Tortilla Chips, Roasted Cherry Tomatoes & Pepper Jack served with Hass Avocado Slices, Fire-Roasted Salsa & Corn Tortillas \$ 8.95

Porridge **** (served until 10:30 only)**

Steel Cut Oatmeal, Sweet Butter, Brown Sugar & a dash of Cinnamon \$ 6.50

*Add Seasonal Berries \$ 2.00 Add Bananas, Dried Cranberries, Candied Pecans \$ 1.00 each

Breakfast Sides

Applewood Smoked Bacon \$ 3.95

Toasted Pain de Mie with Sweet Cinnamon-Sugar Butter \$ 2.50

Country Toast with Sweet Butter & Yuzu Marmalade \$ 2.95

Arugula Salad with Our Vinaigrette \$ 4.25

OUR WEEKDAY MENU

Soup of the Day (served at 11:30 am)

Cup \$ 4.00 Bowl \$ 6.00

Soup in a Sourdough Bread Bowl \$ 7.50

Lunch Sides

Housemade Lime Tortilla Chips with Our Guacamole \$ 4.75

Shoestring Fries with Ranch or Ketchup \$ 3.95

Onion Rings with Ketchup \$ 5.50

Arugula Salad with Our Vinaigrette \$ 4.25

Afternoon Snacks for Kids (and Adults too!)

Grilled Nutella or Peanut Butter & Jelly on Pain de Mie dusted with Confectioner's Sugar \$ 4.95

*Add Strawberries \$ 2.00 *Add Banana \$ 1.00

Buttermilk Jidori Chicken Tenders

with Our Ranch Dip & Shoestring Fries \$ 8.95

View our Pastry Case for
our daily Bakery selections

We proudly serve
Intelligentsia Coffee

13824 Ventura Boulevard, Sherman Oaks

818-788-2832

Afternoon Tea from 2-6 pm by reservation

Lunch starting at 11 am

Sandwiches

Egg Salad

Tarragon, Cornichons, Red Onion, Arugula & Dijon on Toasted Country Bread w/Arugula Salad \$ 8.95

Italian Tuna

Red Onion, Parsley, White Beans dressed with Our Vinaigrette & just a touch of Mayonnaise with Kalamata Olive Spread, Arugula & Roasted Tomatoes on Ciabatta w/Arugula Salad \$ 10.95

The Yoga

Housemade White Bean Spread, Roasted Cherry Tomatoes & Dressed Arugula on Toasted Rustic Millstone w/Arugula Salad \$ 8.95

*Add Avocado \$ 1.00

Sweet Butter BLT

Applewood Smoked Bacon, Tomato, Little Gems & Aioli on Country Bread w/Shoestring Fries \$ 10.95

*Add Smoked Turkey \$ 2.95 *Add Avocado \$ 1.00

Spicy Southwest BBQ Fried Jidori Chicken Wrap

Napa Cabbage, Red Cabbage, Cilantro & Shredded Carrots with Our Chipotle Dressing, with Homemade BBQ Sauce in a Flour Tortilla w/Shoestring Fries \$ 10.95

Turkey and Guacamole

With Pepper Jack & Tomato on Ciabatta w/Our Housemade Lime Tortilla Chips \$ 10.95

Chicken Paillard

With Laura Chenel Chèvre, Dressed Arugula & Dijon Aioli on Brioche Bun w/Shoestring Fries \$ 13.95

*Add Tomato 50¢

Croque Monsieur

Jambon de Paris, Béchamel, Gruyere & Dijon Mustard on Country Bread w/Arugula Salad \$ 11.75

*Add Tomato 50¢

Curried Chicken Salad Sandwich

Chicken, Celery, Red Onion, Fuji Apples & Yoghurt Dressing on Rustic Millstone w/Green Salad \$ 11.95

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1/2 Sandwich with a Cup of Soup and Side Salad

Half of a Sweet Butter BLT *or* Turkey & Cheddar Sandwich with Little Gems, Tomato & Aioli on Country White served with a Cup of Soup of the Day, w/Baby Greens Salad \$ 11.95

Grilled Turkey and Fig Jam

St. Agur Bleu Cheese & Mozzarella on Rustic Millstone Bread w/Arugula Salad \$ 11.95

Grilled Grafton Cheddar Cheese

Roasted Cherry Tomatoes & Basil Aioli on Rustic Millstone w/Shoestring Fries \$ 9.95

*Add Bacon \$ 2.95

Italian Tuna Melt

Our Italian Tuna With Roasted Tomatoes, Grafton Cheddar & Dijon Aioli on Toasted Country White w/Shoestring Fries \$ 11.95

Trio of Sliders

Niman Ranch Beef with Our Thousand Island Dressing, Shredded Lettuce, Grafton Cheddar, Sliced Tomato, Pickles & Onions on Brioche Buns w/Shoestring Fries \$ 11.95

Quesadilla

Flour Tortilla filled with Pepper Jack Cheese served with Our Guacamole & Housemade Lime Tortilla Chips, Green Onions, Pico de Gallo & Sour Cream \$ 7.95

*Add Chicken \$ 2.95

Meatloaf Sandwich

With Honey Mustard, Applewood Smoked Bacon, Little Gems, Heirloom Tomato & Onion Ring on Brioche Bun served w/ Onion Rings \$13.95

Salads

Mixed Greens with Fuji Apples, Montchevre Goat Cheese,

Dried Cranberries & Sweet Butter's Candied Pecans with Our Vinaigrette \$ 11.95

*Add Chicken \$ 2.95

Cobb Salad

Chopped Chicken, Hard Boiled Egg, Applewood Smoked Bacon, Tomatoes & Point Reyes Blue Cheese on Romaine with your choice of Our Ranch, Vinaigrette or Thousand Island Dressing \$ 13.95 *Add Avocado \$ 1.00

THE Chinese Chicken

Grilled Jidori Chicken, Napa & Red Cabbage, Carrots, Scallions, Peanuts & Fried Won Ton Crisps with Sweet Butter Creamy Asian Dressing \$ 11.95

Tuna Nicoise

Italian Tuna, Mixed Greens, Cherry Tomatoes, Fingerling Potatoes, Green Beans, Kalamata Olives & Hard Boiled Farm Eggs with Our Vinaigrette \$ 13.95

South of the Boulevard

Chopped Grilled Free Range Chicken & Romaine, Black Beans, Tomato, Grilled Corn, Avocado, Cotija Cheese, & Tortilla Strips with Our Chipotle Buttermilk Dressing \$ 12.75

Grilled Vegetable Salad with Laura Chenel Chèvre

Mixed Greens, Asparagus, Corn, Zucchini, Tomatoes, & Avocado with Our Vinaigrette \$ 12.75

*Add Chicken \$ 2.95

Sweet Butter Kale Chopped Salad

Sopressatta Salami or Roasted Chicken, Provolone, Garbanzos, Roasted Red Peppers, Celery, Red Onion & Peppercini over Kale with Our Italian Vinaigrette \$ 13.95

13824 Ventura Boulevard, Sherman Oaks, 91423

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Please call us for Take-Out Orders
Daily Specials & Catering