



Breakfast

The SB Breakfast Sandwich

Two Fried Eggs, Niman Ranch Applewood Smoked Bacon, Roasted Tomatoes, Arugula & Dijon Aioli on Grilled Country Bread with Arugula Salad \$15.95
add avocado \$2.95

Bistro Breakfast Sandwich

Two Scrambled Eggs, Niman Ranch Applewood Smoked Bacon, Grafton Cheddar Cheese & Dijon Aioli on a Brioche Bun with Arugula Salad \$15.95
add avocado \$2.95

The Sweet Butter Scramble

Three Eggs with Homemade Lime Tortilla Chips, Roasted Cherry Tomatoes & Pepper Jack, with Avocado Slices, Homemade Salsa & Arugula Salad \$15.25

Power Breakfast Scramble

Egg White Scramble with Spinach, Grilled Chicken Breast, Roasted Cherry Tomatoes, Grilled Asparagus, Feta Cheese and Arugula Salad \$16.50
add avocado \$2.95
sub Mama Lil's Peppers for tomatoes, no charge

Eggs & White Beans

Two Sunny Side-Up Eggs, Homemade Cannellini Bean Purée & Roasted Tomatoes, served Open-Faced on Toasted Rustic Millstone Bread with Arugula Salad \$15.25

Egg in a Cup (M-F until 11:00am only)

Allow 15 Minutes

Egg baked in a ramekin with Mama Lil's Spicy Peppers & Laura Chenel Goat Cheese, with Grilled Country White Bread & Sweet Butter \$11.95

Two Egg Breakfast

With Niman Ranch Applewood Smoked Bacon or Chicken Apple Sausage & Country Toast \$14.50

Poached Eggs & Fine Herbes Toast

Two Poached Eggs over Dressed Arugula drizzled with Fines Herbes Oil. Served with Country White Bread Grilled in Fines Herbes Oil \$12.75

The Matilija

Smoked Scottish Salmon, Red Onion, Cucumber, Capers Berries & Boursin, with Millstone Bread \$18.25

Mia's Breakfast

Two Eggs, Two Buttermilk Pancakes with Sweet Butter & Pure Maple Syrup, & Two Strips of Niman Ranch Applewood Smoked Bacon or Two Chicken Apple Sausages \$16.50
sub blueberry buttermilk pancakes \$2.50
sub banana nutella pancakes \$3.50

Buttermilk Fried Chicken & Waffles

Buttermilk Fried Mary's Chicken and Our Belgian Waffle, with Melted Sweet Butter & Pure Maple Syrup \$16.50

Pancake Breakfast

Three Buttermilk Pancakes with Sweet Butter & Pure Maple Syrup \$14.25
sub blueberry buttermilk pancakes \$2.50
sub banana nutella pancakes \$3.50

Sunrise Kid's Breakfast

Two Buttermilk Pancakes with Sweet Butter & Pure Maple Syrup with Strawberries & Blueberries \$13.25

Belgian Waffle with Sweet Butter and Pure Maple Syrup

add seasonal berries \$3.95

Brioche French Toast

With Fresh Seasonal Berries & Confectioner's Sugar, with Sweet Butter & Pure Maple Syrup \$15.50

Sweet Butter Parfait

Our Granola with Seasonal Berries, Savannah Bee Honey, Fresh Mint & Whole Milk Yogurt \$12.50

SB Homemade Granola & Berries with Milk

oat, soy, or almond milk, add \$2.00

Porridge (daily until 11:00 am only)^V

McCann's Steel Cut Oatmeal, Sweet Butter, Brown Sugar & a dash of Cinnamon \$9.95
add seasonal berries \$3.95
add candied pecans \$2.50
add bananas, dried cranberries \$1.95 each

Filet Mignon Breakfast Burrito

Creekstone Farms Beef Filet Mignon, Scrambled Eggs, Pepper Jack Cheese & Potatoes in a Flour Tortilla, with Pico de Gallo & Guacamole \$18.50
sub whole wheat tortilla \$1.50

The SB Breakfast Burrito

Chicken Apple Sausage, Scrambled Eggs, Pepper Jack Cheese, Potatoes, Pico de Gallo & Guacamole in a Flour Tortilla \$17.50

Croque Madame

Grilled French Ham, Gruyere & Dijon Mustard on Baguette, Topped with Béchamel & Sunny Side-Up Egg with Arugula Salad \$16.95

Chilaquiles^V

Vegan. Soy Chorizo, Black Beans, Homemade Lime Tortilla Chips sautéed in Homemade Salsa Roja, topped with Homemade Vegan Cashew Crema, Green Onions, Avocado & Pico de Gallo \$15.50
add sunny-side up egg \$2.50

Emma's Avocado Toast^V

Smashed Avocado, Lemon Juice, Monini Olive Oil, Fleur del Sel, Crushed Red Peppers on Toasted Rustic Millstone Bread \$11.50
add fried or sunny-side up egg \$2.50

Omelettes (with Mixed Greens & Toast) \$16.50

Laura Chenel Goat Cheese & Fines Herbes

French Ham & Gruyere

Grilled Zucchini, Asparagus, Corn & Roasted Cherry Tomatoes

SB Power Omelette – Spinach, Mama Lil's Peppers & Egg Whites

Fingerling Potatoes Caramelized Onions, Applewood Smoked Bacon & Gruyere

all omelettes: sub egg whites \$1.75

Brunch Specials

Available All Day on Weekends & Holidays Only

Country Breakfast

Fluffy Homemade Biscuits with Our Sausage Gravy, with your choice of:

Two Eggs \$15.50

-or-

Buttermilk Fried Chicken Tenders \$16.50

Eggs Benedict

Call or check website for weekly Benedict(s) *mp*

Homemade Herb Pork Sausage Patties \$6.95

Biscuits & Gravy \$9.95

Biscuits with Sweet Butter & Strawberry Jam \$6.75

Kids Menu

Grilled Nutella or PB&J Sandwich

On Pain de Mie dusted with Confectioner's Sugar \$9.75
add strawberries \$3.50 | add banana \$1.75

Sliders

2 Sliders with Ketchup and Shoestring Fries \$10.95

Grilled Cheese

Pain de Mie, Tillamook Cheese & Shoestring Fries \$9.95

Quesadilla

Flour tortilla with mozzarella and Tillamook cheddar, with Shoestring Fries \$9.95
sub whole wheat tortilla \$1.50

Breakfast Sides

Niman Ranch Applewood Smoked Bacon \$5.95

Chicken & Apple Sausage \$5.95

Our Breakfast Potatoes with Onions & Bell Peppers^V \$5.95

Fresh Fruit^V \$5.95

Fresh Berries^V \$6.50

Pastries

Please check the pastry case for additional daily sweets

Chocolate Chip Cookie \$3.75

Peanut Butter Oatmeal Cookie (v/gf) \$3.75

Caramel Fleur de Sel Brownie \$4.95

Buttermilk Doughnut Muffin \$4.95

Chocolate Doughnut Muffin (v/gf) \$4.95

Cookie of the Day \$3.75

Bar of the Day \$4.95

Cake by the Slice \$6.95

Plain | Chocolate | Almond Croissant \$4.95



Sandwiches & Wraps

House Roasted Turkey & Dalmatia Fig Jam
Grilled with St. Agur Bleu Cheese & Mozzarella on a Rustic Millstone Bread with Arugula Salad \$15.50

House Roasted Turkey & Guacamole
With Pepper Jack & Heirloom Tomatoes on Ciabatta with our Homemade Lime Tortilla Chips and Salsa Roja \$15.95

Turkey Swiss
With Heirloom Tomatoes, Little Gems Lettuce, Mayo & Whole Grain Mustard on Country White Bread with Mixed Greens Salad \$15.75

½ Sandwich with a Cup of Soup & Mixed Greens Salad
BLT *or* Turkey Swiss *or* Turkey Fig *or* Egg Salad *or* Yoga \$15.75

Curried Chicken Salad
Chicken, Celery, Red Onion, Fuji Apples & Light Yogurt Dressing on Rustic Millstone with Mixed Greens Salad \$15.25

Egg Salad
Tarragon, Cornichons, Red Onion, Arugula, & Dijon Aioli on Toasted Country Bread with Arugula Salad \$14.75

Italian Tuna
Red Onion, Parsley, White Beans dressed with Our Vinaigrette & just a touch of Mayo with Kalamata Olive Tapenade, Arugula & Roasted Cherry Tomatoes on Ciabatta with Arugula Salad \$16.95

Italian Tuna Melt
Our Italian Tuna Salad with Roasted Cherry Tomatoes, Grafton Cheddar & Dijon Aioli on Country White Bread with Shoestring Fries \$16.95

Spicy BBQ Fried Chicken Wrap
Napa & Red Cabbage, Scallions, Cilantro, Jalapeños, Shredded Carrots, Our Chipotle Dressing & BBQ Sauce in a Flour Tortilla with Shoestring Fries \$17.50
sub whole wheat tortilla \$15.50
vegetarian: sub buttermilk fried cauliflower

Buffalo Fried Chicken Wrap
Napa & Red Cabbage, Carrots, Cherry Tomatoes, Celery, Ranch and Homemade Buffalo Sauce & a side of St. Agur Bleu Cheese Dip in a Flour Tortilla with Our Homemade Potato Chips \$17.50
sub whole wheat tortilla \$15.50
vegetarian: sub buttermilk fried cauliflower

Leslie's Fried Chicken Sandwich
Buttermilk Fried Chicken Breast with Heirloom Tomatoes, Shredded Lettuce, Onions & Homemade Honey Mustard Aioli on Brioche with Shoestring Fries \$18.25

Chicken Paillard
Grilled Rosemary Chicken Breast with Laura Chenel Goat Cheese, Dressed Arugula & Dijon Aioli on Brioche Bun with Shoestring Fries \$16.25

Sweet Butter BLT
Niman Ranch Applewood Smoked Bacon, Heirloom Tomato, Little Gems & Dijon Aioli on Country Bread with Shoestring Fries \$15.95
add grilled chicken breast \$8 | add avocado \$2.95

Croque Monsieur
Grilled French Ham & Gruyere with Dijon Mustard & Béchamel on baguette with Arugula Salad \$16.25

SB Grilled Cheese
Grafton Cheddar, Roasted Cherry Tomatoes & Basil Aioli on Rustic Millstone with Shoestring Fries \$15.25
add bacon \$5.50

Truffle Filet Mignon Sandwich
Filet Mignon, Truffle Aioli, Gruyere, Caramelized Onions & Arugula on Rustic Millstone with Homemade Potato Chips \$19.50

Trio of Sliders
Certified Angus Beef with Our Thousand Island, Shredded Lettuce, Grafton Cheddar, Sliced Tomatoes, Pickles & Red Onions on Brioche Bun with Shoestring Fries \$18.50

The SB Veggie Burger
Homemade Vegan Patty with Lettuce, Tomato, Swiss Cheese, Onions, Avocado & Chipotle Vegenaise on a Brioche Bun & Shoestring Fries \$16.25

The Caprese
Fresh Mozzarella, Heirloom Tomatoes & Fresh Basil topped with Extra Virgin Olive Oil, Fleur de Sel, Fresh Ground Pepper & Basil Aioli on Ciabatta with Arugula Salad \$15.25
add grilled chicken breast \$8

Quesadilla
Flour Tortilla with Pepper Jack Cheese & Scallions, served with Our Guacamole & Lime Tortilla Chips, Pico de Gallo & Sour Cream \$14.95
add chicken or shrimp \$8

Spicy Veggie Wrap
Homemade Black Bean Hummus, Avocado, Carrots, Radishes, Yellow Peppers, Romaine, Red Onions, Edamame, Cucumber, Sprouts & Chipotle Vegenaise in a Whole Wheat Tortilla with Our Homemade Potato Chips \$14.95

The Yoga^V
Homemade Cannelini Bean Purée, Roasted Cherry Tomatoes & Dressed Arugula on Rustic Millstone with Arugula Salad \$14.25
add avocado \$2.95

Salads

*Add Chicken \$8 * Add Shrimp \$8 * Add Salmon \$12 * Add Steak \$14*

Mixed Greens with Fuji Apples
With Montchèvre Goat Cheese, Dried Cranberries & SB's Candied Pecans with Our Dijon Vinaigrette \$15.95
add chicken \$8

Cobb Salad
Chopped Chicken, Romaine, Hard Boiled Egg, Niman Ranch Applewood Smoked Bacon, Tomatoes & Point Reyes Bleu Cheese with Homemade Ranch *or* Dijon Vinaigrette \$18.25
add avocado \$2.95

THE Chinese Chicken
Pulled Chicken, Napa & Red Cabbage, Carrots, Scallions, Peanuts & Fried Won Ton Crisps with Our Creamy Asian Dressing \$16.95

Southern Fried Chicken Salad
Buttermilk Fried Mary's Chicken, Romaine, Tomatoes, Black Beans, Grilled Corn with Our Homemade Ranch Dressing & BBQ Sauce \$16.75

Tuna Niçoise
Italian Tuna, Mixed Greens, Cherry Tomatoes, Fingerling Potatoes, Green Beans, Kalamata Olives & Hard Boiled Eggs with Dijon Vinaigrette *or* Lemon Dressing \$18.25

South of the Boulevard
Chopped Grilled Chicken, Romaine, Black Beans, Cherry Tomatoes, Grilled Corn, Avocado, Cotija Cheese & Tortilla Strips with Our Chipotle Dressing \$16.95

Grilled Vegetable Salad
With Laura Chenel Goat Cheese, Mixed Greens, Asparagus, Corn, Zucchini, Cherry Tomatoes & Avocado with Our Dijon Vinaigrette \$16.50
add chicken \$8
add grilled atlantic salmon \$12

SB Kale Chopped Salad
Sopressatta Salami *or* Grilled Chicken, Kale, Provolone, Garbanzos, Roasted Red Peppers, Celery, Red Onions & Pepperoncini with Our Italian Balsamic Vinaigrette \$17.50

Greek Salad
Chopped Romaine, Parsley, Mint, Tomatoes, Feta Cheese, Persian Cucumbers, Kalamata Olives, Red Onion with Our Lemon Vinaigrette, with a side of our Hummus & Grilled Pita \$15.95
add chicken \$8

Goddess Salad
Romaine Lettuce, Cucumbers, Radicchio, Red Onions, Tomato, Avocado, Cannelini Beans, Goat Cheese with Our Green Goddess Dressing \$15.75

Vegan Goddess Salad^V
Romaine Lettuce, Cucumbers, Radicchio, Red Onions, Tomato, Avocado, Cannelini Beans, with Our Vegan Ranch Dressing \$15.50

Small Plates

SB's Famous Mac n' Cheese
Allow 15 Minutes
A savory blend of Cheeses with a crispy Panko Topping \$9.75

SB's Hot Cheesy Artichoke Dip
Allow 15 Minutes
A blend of Artichokes, Parmesan and Garlic Aioli with Homemade Tortilla Chips \$10.75

Buttermilk Fried Mary's Chicken Tenders
With Our Ranch Dip & Shoestring Fries \$15.25
sub vegan ranch \$1.25
vegetarian: sub buttermilk fried cauliflower

Emma's Avocado Toast^V
Smashed Avocado, Lemon Juice, Monini Olive Oil, Fleur del Sel, Crushed Red Peppers on Toasted Rustic Millstone Bread \$11.50
add fried or sunny-side up egg \$2.50

Baguette with Vermont Butter & Fig Jam
Toasted Baguette served with Salted Vermont Creamery Butter & Dalmatia Fig Jam \$8.25
add St. Agur bleu cheese \$3.00

Lunch Sides

Homemade Lime Tortilla Chips with Guacamole^V \$9.75
Grilled Pita & Homemade Hummus^V \$7.50
Shoestring Fries with Ketchup^V \$6.50
Arugula Salad with Lemon Dressing^V \$5.50
Grilled Chicken Breast \$8.00

Homemade Soups of the Day

(Available at 11AM)

Specialty Soup Cup: \$6 Bowl \$8
Vegan Soup

Sweet Butter always uses the finest ingredients when preparing all menu items. Our turkey is roasted in house and is free range and nitrate free. Our ground beef and tenderloin are grass fed. Our chicken is free range and antibiotic free, and our bacon is nitrate free. SB's salad dressings, dips and spreads are all made in house and prepared without any preservatives.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

V = Vegan



Coffee Bar

Hot				Cold					
Latte	5.50	6.50	Espresso	3.50	Iced Latte	5.50	6.50	Angelino	6.25
Mocha	5.95	6.95	Pour-Over Coffee	4.95	Iced Mocha	5.95	6.95	Iced Matcha	7.95
House Chai	5.75	6.75	Macchiato	3.95	Cold Brew	4.95	5.95	Iced Chagaccino	8.95
Cappuccino	5.25	6.25	SB Hot Chocolate	5.75	Iced House Chai	5.75	6.75	Fresh Squeezed OJ	5.95
Brewed Coffee	3.95	4.95	Matcha	7.95	SB Pink Lemonade	3.95	4.95		
Americano	4.50	5.50	Chagaccino	8.95	Arnold Palmer	3.95	4.95		
Organic Hot Tea	4.25				Iced Tea	3.95	4.95		

Earl Grey * English Breakfast * King Crimson
Green Jasmine * Moroccan Mint * Herbal 333

Milk Alternatives

Oat Milk .95 * Almond Milk .95 * Soy Milk .95

Homemade Syrups

Vanilla .95 * Caramel .95 * Lavender .95

Wine

Sparkling

	Glass	Bottle
Mimosa Masia Salat Organic Cava & Fresh Squeezed Orange Juice	12	39
Joseph Masachs NV Brut Cava <i>La Mas Fi</i> Catalonia, Spain White Flowers, Citrus, Fresh Stone Fruit	11	39
Honey Bubbles NV Muscato d'Asti Piedmont, Italy Tangerine, Honey, Peaches & Orange Zest	12	44
Chateau La Coste NV Extra Brut Rose <i>La Bulle</i> Provence, France Strawberry, Raspberry, White Fruit & Flowers	16	59

Rosé ♦ Orange

	Glass	Bottle
Chateau Pas du Cerf 2021, Rosé Provence, France Bush Peach, Summer Flowers, Redcurrant	16	62
Vincent Orange Wine 2020, Pinot Gris Willamette Valley, Oregon Funky Earthiness, Apple Skin, Pear	18	54

White

	Glass	Bottle
Domaine des Forges 2021 Sauvignon Blanc Loire Valley, France Nettles, Green-Fruit, Summer Apertif	12	44
Domaine Menard-Gaborit 2018 Loire Muscadet Loire Valley, France Green Apple, Mushroom, Lemon	10	36
Aether 2018 Chardonnay Santa Maria Valley, California Lemon Curd, Melon, Brioche	16	59
Léon Beyrer 2017 Riesling <i>dry</i> Alsace, France Red Pear, Ripe Lemon		67

Red

	Glass	Bottle
Pali Wine Co. 2019 Pinot Noir <i>Riviera</i> Sonoma Coast, California Black Tea Leaves, Loamy Soil, Cherries, Clove	13	48
Textbook 2017 Cabernet Sauvignon Napa, California Blackberry, Currant, Vanilla Oak	18	68

Beer

Saison Dupont Farmhouse Ale (Belgium)	7	Helles Weihenstephaner Lager (Germany)	8
Offshoot Beer Co. Hazy IPA Relax (France)	8	Allagash White Wheat Beer (Maine)	7
Pinkus Muller Organic Hefeweizen (Germany)	9	Grupo Modelo Especial (México)	6
Clos Normand Brut Cider 750ML (France)	16	Michelada Modelo, Lime, Worcester, Clamato, Tajin Rim	9



Dinner

Wednesday – Sunday, After 3PM

Vegetables

Crispy Brussels Sprouts Medjool Dates, Serrano Chili, Sesame and Lime	\$13
Turmeric Cauliflower With Lemon & Chili Flakes	\$13
Baby Bella Mushroom Fried, with Grilled Green Beans & Chipotle Aioli	\$13
Grilled Broccoli With Chili Flakes and Toasted Almonds	\$11
Lemon Asparagus With Feta Cheese	\$11

Small Plates

Meatballs & Marinara	\$17
Crab Cakes with Basil Aioli	\$21
Sweet Butter Tacos Skirt Steak + Grilled Chicken Shrimp + Cauliflower	\$13
Garlic Bread On French Baguette with Marinara.	\$8
Cornbread & Honey Butter	\$7

Pizza

The Beehive Pepperoni, Calabrian Chili, Honey Drizzle	\$17
The Funghi Truffle Oil, Mushroom, 3 Cheese, Arugula	\$17
Cheese Pizza	\$15
BBQ Chicken Homemade Hickory BBQ, Grilled Chicken, Cilantro, Red Onion	\$17

Salad

*Shrimp \$8 * Chicken \$8 * Salmon \$12 * Steak \$14*

Louise's Caesar Salad Romaine Hearts, Parmesan, Homemade Lemon-Garlic Croutons, Family Recipe	\$13
Chopped Salad Romaine Hearts, Salami, Turkey, Banana Pepper, Provolone, Garbanzo Beans, Red Onion, Red Bell Pepper	\$17
Grilled Vegetable Salad Mixed Greens, Asparagus, Corn, Zucchini, Cherry Tomatoes, Avocado with Laura Chenel Goat Cheese	\$16.50

Large Plates

Banh Mi Burger Angus Beef, Cilantro, Serrano, Pickled Carrots & Cucumber, Sriracha Aioli, Served with Shoestring Fries \$19 <i>Sub Impossible Meat & Ciabatta</i>	Buttermilk Fried Chicken Mary's Chicken Breast, Heirloom Tomato Salsa, Side of BBQ and Ranch, Served with Cornbread & Honey Butter \$19	Steak & Frites Grilled Wagyu Steak, Pepper-Brandy Sauce, Served with Shoestring Fries \$44
Cacio e Pepe Homemade Bucatini, Grana Padano, Pecorino, Fresh Pepper \$18	Grilled Salmon With Heirloom Tomato Salsa, Served With Lemon Asparagus & feta Cheese \$27	Rosemary & Lemon Chicken Paillard On a Bed of Roasted Cherry Tomatoes, Served with Grilled Vegetables and Arugula Salad \$21
	Trio of Sliders Certified Angus Beef, with Our Thousand Island, Shredded Lettuce, Grafton Cheddar, Sliced Tomatoes, Pickles & Red Onions on Brioche Bun with Shoestring Fries \$16.50	

Dessert

Doughnuts Made to Order Cinnamon & Sugar Rolled Doughnut Holes with Chocolate Ganache & Homemade Whipped Cream \$14	Brownie a la Mode Caramel Fleur de Sel Brownie, Vanilla Ice Cream, Dulce de Leche & Walnuts \$14	Slice of Cake Changes Daily \$6.95
	Berries & Homemade Whipped Cream Strawberries, Blueberries & Blackberries \$14	Homemade Ice Cream Sandwich Changes Daily \$11