



Guide

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(Served All Day)

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**Please Wear Your Mask At All Times, Except When Seated At Your Table. Thank you!*



Breakfast

The SB Breakfast Sandwich

Fried Egg, Niman Ranch Applewood Smoked Bacon, Roasted Tomatoes, Arugula & Dijon Aioli on Grilled Country Bread with Arugula Salad \$13.50
add avocado \$2.75

Bistro Breakfast Sandwich

Two Scrambled Eggs, Niman Ranch Applewood Smoked Bacon, Grafton Cheddar Cheese & Dijon Aioli on a Brioche Bun with Arugula Salad \$13.95
add avocado \$2.75

The Sweet Butter Scramble

Three Eggs with Homemade Lime Tortilla Chips, Roasted Cherry Tomatoes & Pepper Jack, with Avocado Slices, Homemade Salsa & Arugula Salad \$12.95

Power Breakfast Scramble

Egg White Scramble with Spinach, Grilled Chicken Breast, Roasted Cherry Tomatoes, Grilled Asparagus, Feta Cheese and Arugula Salad \$14.50
add avocado \$2.50
sub Mama Lil's Peppers for tomatoes, no charge

Eggs & White Beans

Two Sunny Side-Up Eggs, Homemade Cannelini Bean Purée & Roasted Tomatoes, served Open-Faced on Toasted Rustic Millstone Bread with Arugula Salad \$12.95

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 \$9.25

Two Egg Breakfast

With Niman Ranch Applewood Smoked Bacon or Chicken Apple Sausage & Country Toast \$12.75

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 \$10.95

The Matilija

Smoked Scottish Salmon, Red Onion, Cucumber, Caper Berries & Boursin, with Millstone Bread \$15.95

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 \$14.95
sub blueberry buttermilk pancakes \$2
sub banana nutella pancakes \$2.95

Buttermilk Fried Chicken & Waffles

Buttermilk Fried Mary's Chicken and Our Belgian Waffle, with Melted Sweet Butter & Pure Maple Syrup \$14.75

Pancake Breakfast

Three Buttermilk Pancakes with Sweet Butter & Pure Maple Syrup \$11.95
sub blueberry buttermilk pancakes \$2
sub banana nutella pancakes \$2.95

Sunrise Kid's Breakfast

Two Buttermilk Pancakes with Sweet Butter & Pure Maple Syrup with Strawberries & Blueberries \$11.50

Belgian Waffle with Sweet Butter and Pure Maple Syrup

\$11.50
add seasonal berries \$3.50

Brioche French Toast

With Fresh Seasonal Berries & Confectioner's Sugar, with Sweet Butter & Pure Maple Syrup \$12.95

Sweet Butter Parfait

Our Granola with Seasonal Berries, Savannah Bee Honey, Fresh Mint & Whole Milk Yogurt \$10.95

SB Homemade Granola & Berries with Milk

\$9.95
oat, coconut, soy, or almond milk, add \$1.00

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

McCann's Steel Cut Oatmeal, Sweet Butter, Brown Sugar & a dash of Cinnamon \$8.95
add seasonal berries \$3.50
add candied pecans \$1.95
add bananas, dried cranberries \$1.75 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 \$15.95
sub whole wheat tortilla \$.95

The SB Breakfast Burrito

Chicken Apple Sausage, Scrambled Eggs, Pepper Jack Cheese, Potatoes, Pico de Gallo & Guacamole in a Flour Tortilla \$15.75

Salsa Verde Breakfast Burrito Mojado

Chicken, Scrambled Eggs, Pepper Jack Cheese, Tortilla Strips & Avocado in a Flour Tortilla, covered in Salsa Verde. \$15.75

Croque Madame

Grilled French Ham, Gruyere & Dijon Mustard on Baguette, Topped with Béchamel & Sunny Side-Up Egg with Arugula Salad \$14.95

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 \$13.50
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 \$9.75
add fried or sunny-side up egg \$2.50

Omelettes (with Mixed Greens & Toast) \$14.75

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 \$12.95
-or-
Buttermilk Fried Chicken Tenders \$13.95

Eggs Benedict

Call or check website for weekly Benedict(s) mp

Homemade Herb Pork Sausage Patties \$5.95

Biscuits & Gravy \$8.75

Biscuits with Sweet Butter & Strawberry Jam \$5.95

Kids Menu

Grilled Nutella or PB&J Sandwich

On Pain de Mie dusted with Confectioner's Sugar \$8.25
add strawberries \$3.50 | add banana \$1.75

Sliders

2 Sliders with Ketchup and Shoestring Fries \$9.50

Grilled Cheese

Pain de Mie, Tillamook Cheese & Shoestring Fries \$8.50

Quesadilla

Flour tortilla with mozzarella and Tillamook cheddar, with Shoestring Fries \$8.50
sub whole wheat tortilla \$.95

Breakfast Sides

Niman Ranch Applewood Smoked Bacon \$5.95

Chicken & Apple Sausage \$5.95

Our Breakfast Potatoes with Onions & Bell Peppers^V \$5.50

Fresh Fruit^V \$5.95

Fresh Berries^V \$5.95

Pastries

Please check the pastry case for additional daily sweets

Chocolate Chip Cookie \$3.25

Peanut Butter Oatmeal Cookie (v/gf) \$3.25

Caramel Fleur de Sel Brownie \$4.25

Buttermilk Doughnut Muffin \$4.25

Chocolate Doughnut Muffin (v/gf) \$4.50

Cookie of the Day \$3.25

Bar of the Day \$4.25

Cake by the Slice \$5.75

Plain | Chocolate | Almond Croissant \$3.95

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.

^V = Vegan



Sandwiches & Wraps

House Roasted Turkey & Dalmatia Fig Jam
Grilled with St. Agur Bleu Cheese & Mozzarella
on a Rustic Millstone Bread with Arugula
Salad \$13.95

House Roasted Turkey & Guacamole
With Pepper Jack & Heirloom Tomatoes on
Ciabatta with our Homemade Lime Tortilla Chips
and Salsa Roja \$13.95

Turkey Swiss
With Heirloom Tomatoes, Little Gems Lettuce,
Mayo & Whole Grain Mustard on Country White
Bread with Mixed Greens Salad \$12.95

**½ Sandwich with a Cup of Soup & Mixed Greens
Salad**
BLT *or* Turkey Swiss *or* Turkey Fig *or* Egg Salad *or*
Yoga \$12.95

Curried Chicken Salad
Chicken, Celery, Red Onion, Fuji Apples & Light
Yogurt Dressing on Rustic Millstone with Mixed
Greens Salad \$13.25

Egg Salad
Tarragon, Cornichons, Red Onion, Arugula, &
Dijon Aioli on Toasted Country Bread with
Arugula Salad \$11.95

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 \$14.50

Italian Tuna Melt
Our Italian Tuna Salad with Roasted Cherry
Tomatoes, Grafton Cheddar & Dijon Aioli on
Country White Bread with Shoestring Fries \$14.50

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 \$14.95
sub whole wheat tortilla \$.95
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 \$14.95
sub whole wheat tortilla \$.95
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 \$15.75

Chicken Paillard
Grilled Rosemary Chicken Breast with Laura Chenel
Goat Cheese, Dressed Arugula & Dijon Aioli on
Brioche Bun with Shoestring Fries \$14.95

Sweet Butter BLT
Niman Ranch Applewood Smoked Bacon, Heirloom
Tomato, Little Gems & Dijon Aioli on Country
Bread with Shoestring Fries \$13.95
add grilled chicken breast \$5.95 | add avocado \$2.50

Croque Monsieur
Grilled French Ham & Gruyere with Dijon Mustard
on Pain de Mie & Béchamel with Arugula Salad \$13.95

SB Grilled Cheese
Grafton Cheddar, Roasted Cherry Tomatoes & Basil
Aioli on Rustic Millstone with Shoestring Fries \$12.50
add bacon \$3.95

Truffle Filet Mignon Sandwich
Filet Mignon, Truffle Aioli, Gruyere, Caramelized
Onions & Arugula on Rustic Millstone with
Homemade Potato Chips \$15.95
*vegetarian: sub grilled mushrooms
& roasted peppers (\$13.50)*

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 \$15.25

The SB Veggie Burger
Homemade Vegan Patty with Lettuce, Tomato,
Swiss Cheese, Onions, Avocado & Chipotle
Vegenaise on a Brioche Bun & Shoestring Fries \$14.50

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 \$12.95
add grilled chicken breast \$5.95

Quesadilla
Flour Tortilla with Pepper Jack Cheese & Scallions,
served with Our Guacamole & Lime Tortilla Chips,
Pico de Gallo & Sour Cream \$11.95
add chicken \$4.50

Spicy Veggie Wrap^V
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 \$12.95

The Yoga^V
Homemade Cannelini Bean Purée, Roasted Cherry
Tomatoes & Dressed Arugula on Rustic Millstone
with Arugula Salad \$10.95
add avocado \$2.75

Salads

Mixed Greens with Fuji Apples
With Montchèvre Goat Cheese, Dried Cranberries
& SB’s Candied Pecans with Our Dijon Vinaigrette \$13.75
add chicken \$4.50

Cobb Salad
Chopped Chicken, Romaine, Hard Boiled Egg,
Niman Ranch Applewood Smoked Bacon, Tomatoes
& Point Reyes Bleu Cheese with Homemade Ranch
or Dijon Vinaigrette \$15.50
add avocado \$2.75

THE Chinese Chicken
Pulled Chicken, Napa & Red Cabbage, Carrots,
Scallions, Peanuts & Fried Won Ton Crisps with
Our Creamy Asian Dressing \$14.95

Southern Fried Chicken Salad
Buttermilk Fried Mary’s Chicken, Romaine,
Tomatoes, Black Beans, Grilled Corn with Our
Homemade Ranch Dressing & BBQ Sauce \$14.75

Tuna Niçoise
Italian Tuna, Mixed Greens, Cherry Tomatoes,
Fingerling Potatoes, Green Beans, Kalamata Olives
& Hard Boiled Eggs with Dijon Vinaigrette *or*
Lemon Dressing \$15.50

South of the Boulevard
Chopped Grilled Chicken, Romaine, Black Beans,
Cherry Tomatoes, Grilled Corn, Avocado, Cotija
Cheese & Tortilla Strips with Our Chipotle
Dressing \$14.95

Grilled Vegetable Salad
With Laura Chenel Goat Cheese, Mixed Greens,
Asparagus, Corn, Zucchini, Cherry Tomatoes &
Avocado with Our Dijon Vinaigrette \$13.95
add chicken \$4.50
add grilled wild salmon \$9.00

SB Kale Chopped Salad
Sopressatta Salami *or* Grilled Chicken, Kale,
Provolone, Garbanzos, Roasted Red Peppers, Celery,
Red Onions & Pepperoncini with Our Italian
Balsamic Vinaigrette \$14.50

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 \$13.75
add chicken \$4.50

Goddess Salad
Romaine Lettuce, Cucumbers, Radicchio, Red
Onions, Tomato, Avocado, Cannelini Beans, Goat
Cheese with Our Green Goddess Dressing \$13.50

Vegan Goddess Salad^V
Romaine Lettuce, Cucumbers, Radicchio, Red
Onions, Tomato, Avocado, Cannelini Beans, with
Our Vegan Ranch Dressing \$13.25

Small Plates

SB’s Famous Mac n’ Cheese
Allow 15 Minutes
A savory blend of Cheeses with a crispy Panko
Topping \$8.50

SB’s Hot Cheesy Artichoke Dip
Allow 15 Minutes
A blend of Artichokes, Parmesan and Garlic Aioli
with Homemade Tortilla Chips \$9.50

Buttermilk Fried Mary’s Chicken Tenders
With Our Ranch Dip & Shoestring Fries \$13.25
sub vegan ranch \$.75
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 \$9.75
add fried or sunny-side up egg \$2.00

Baguette with Vermont Butter & Fig Jam
Toasted Baguette served with Salted Vermont
Creamery Butter & Dalmatia Fig Jam \$7.25
add St. Agur bleu cheese \$2.00

Lunch Sides

**Homemade Lime Tortilla Chips with
Guacamole^V** \$7.95
Grilled Pita & Homemade Hummus^V \$6.50
Shoestring Fries with Ketchup^V \$5.50
Arugula Salad with Lemon Dressing^V \$4.95
Grilled Chicken Breast \$5.95

Homemade Soups of the Day

(Available at 11AM)

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

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DINNER



VEGETABLES

- CRISPY BRUSSELS SPROUTS** medjool dates, serrano chili, sesame and lime 11
- TURMERIC CAULIFLOWER** ^v with lemon & chili flakes 11
- SHIITAKE MUSHROOM** ^v fried, with grilled green beans & chipotle aioli 11
- HEIRLOOM CARROTS** ^v roasted, with orange glaze and sumac 11
- GRILLED BROCCOLI** ^v chili flakes, toasted almonds 9
- LEMON ASPARAGUS** with feta cheese 9

SALADS

- LOUISE'S CAESAR SALAD** romaine, parmesan, homemade lemon-garlic croutons, family recipe 12
- CHOPPED SALAD** romaine hearts, salami, turkey, banana pepper, provolone, garbanzo beans, red onion, red pepper 16
- GRILLED VEGETABLE SALAD** mixed greens, asparagus, corn, zucchini, cherry tomatoes, avocado, with goat cheese 14
- Add: chicken \$6 * salmon \$9 * steak \$11*

SMALL PLATES

- MEATBALLS & MARINARA** 15
- FRIED CALAMARI** with marinara 17
- CRAB CAKES** with basil aioli 19
- SWEET BUTTER TACOS** skirt steak | grilled chicken | pulled pork | cauliflower ^v 11
- GARLIC BREAD** on french baguette with marinara 8
- CORNBREAD & HONEY BUTTER** 7

PIZZAS

- THE BEEHIVE** pepperoni, calabrian chili, honey drizzle 17
- THE FUNGHI** truffle oil, mushroom, 3 cheese, arugula 17
- THE CLASSIC** cheese pizza 14
- THE BBQ CHICKEN** homemade hickory bbq, grilled chicken, cilantro, red onion 17

PASTAS

- LOBSTER AGNOLOTTI** homemade agnolotti, new england lobster, marinara 24
- CACIO E PEPE** homemade bucatini, grana padano, pecorino, fresh pepper 17
- LA MER** homemade spaghetti, tomato, calamari, salmon, shrimp 23

LARGE PLATES

- HICKORY BARBECUE PORK RIBS** niman ranch pork ribs, our hickory bbq, served with cornbread & honey butter 25
- BANH MI BURGER** ^{v w/ impossible meat} angus beef, cilantro, serrano, pickled carrots & cucumber, sriracha aioli, shoestring fries 17
- BUTTERMILK FRIED 1/2 CHICKEN** and heirloom tomato salsa, with cornbread & honey butter 22
- GRILLED SALMON WITH HEIRLOOM TOMATO SALSA** with lemon asparagus & feta cheese 24
- TRIO OF SLIDERS** angus beef, lettuce, grafton cheddar, tomatoes, pickles & onion on mini brioche buns, shoestring fries 16
- STEAK & FRITES** grilled wagyu steak, pepper-brandey sauce, served with shoestring fries 32
- ROSEMARY 1/2 CHICKEN** rosemary, lemon, potatoes, carrots 20

Eat well, live happy.

^v = Vegan

DESSERT

DOUGHNUTS

sugar & cinnamon rolled with chocolate ganache & homemade whipped cream 8

HOMEMADE ICE CREAM SANDWICH

changes daily 7

BROWNIE A LA MODE

warm caramel fleur de sel brownie, vanilla ice cream, dulce de leche & walnuts 9

BERRIES & HOMEMADE WHIPPED CREAM

strawberries, blueberries, blackberries 9

SLICE OF CAKE

changes daily 7

KIDS MENU

GRILLED CHEESE

pan de mie, tillamook cheese & shoestring fries 9

QUESADILLA

flour tortilla with mozzarella and tillamook cheddar, with shoestring fries 9

KIDS SLIDERS

2 sliders with ketchup & shoestring fries 11

BUTTER PASTA 11

VEGGIES

carrots and celery sticks with ranch 6

Eat well, live happy.

Summer 2021



Wine

Sparkling

	<u>Glass</u>	<u>Bottle</u>
Mimosa Masia Salat Organic Cava & Fresh Squeezed Orange Juice	12	39
Masia Salat NV Organic Brut Cava Catalonia, Spain	11	39
Honey Bubbles NV Muscato d’Asti Piedmont, Italy	10	36
Chateau La Coste NV Extra Brut Rose <i>La Bulle</i> Provence, France	16	59

Rosé

	<u>Glass</u>	<u>Bottle</u>
Rocher des Croix 2018 Grenache, Cinsault Blend Provence, France	12	44

White

	<u>Glass</u>	<u>Bottle</u>
Chateau du Fresne 2019 Sauvignon Blanc Loire Valley, France	12	44
Domaine de Ménard 2018 White Blend Cotes de Gascogne, France	10	36
Aether 2015 Chardonnay Santa Maria Valley, California	16	59
Léon Beyer 2017 Riesling <i>dry</i> Alsace, France		67
Clos de l’Ecotard 2017 Chenin Blanc <i>La Haie Nardin</i> Loire Valley, France		59

Red

	<u>Glass</u>	<u>Bottle</u>
Pali Wine Co. 2017 Pinot Noir <i>Riviera</i> Sonoma Coast, California	13	48
Textbook 2017 Cabernet Sauvignon Napa, California	18	68
Domaine Laurent Gauthier 2016 Gamay “Cote du Py” Morgan Beaujolais, France		48
Caymus 2017 Cabernet Sauvignon Napa, California		135(L)

Beer

Saison Dupont Farmhouse Ale (Belgium) 7	Du Bocq Brewery Blanche de Namur <i>Witbier</i> (Belgium) 8
Offshoot Beer Co. Hazy IPA Relax (France) 8	Brouwerij Lindemans Oude Gueze Cuveé René 750ML (Belgium) 16
Pinkus Muller Organic Hefeweizen (Germany) 9	Grupo Modelo Especial (México) 6
Clos Normand Brut Cider 750ML (France) 16	Michelada Modelo, Lime, Wercester, Clamato, Tajin Rim 9

Coffee Bar

Hot

- ESPRESSO ~ 3.50
 - LATTE ~ 4.75/5.75
 - MOCHA ~ 5.25/6.25
 - CAPPUCINO ~ 4.50/5.50
 - BREWED COFFEE ~ 3.50/4.25
 - ORGANIC HOT TEA ~ 3.75
 - POUR-OVER COFFEE ~ 4.50
 - AMERICANO ~ 3.75/4.75
 - MACCHIATO ~ 3.95
 - HOUSE CHAI ~ 4.95/5.95
 - SB HOT CHOCOLATE ~ 4.95
- (EARL GREY • ENGLISH BREAKFAST • KING CRIMSON)
(GREEN JASMINE • MOROCCAN MINT • HERBAL 333)

Cold

- ICED LATTE 4.75/5.75
- ICED MOCHA 5.25/6.25
- COLD BREW 4.25/5.25
- SB PINK LEMONADE 3.50/4.25
- ARNOLD PALMER 3.50/4.25
- ICED HOUSE CHAI ~ 4.95/5.95
- ANGELINO ~ 5.75
- ICED MATCHA ~ 6.95
- ICED TEA ~ 3.50/4.25
- FRESH-SQUEEZED O.J. ~ 4.95

MILK ALTERNATIVES

- COCONUT/SOY/ALMOND ~.50
- OATMILK ~.75

HOMEMADE SIMPLE SYRUPS

- VANILLA/CARAMEL/LAVENDER ~.75
- EXTRA ESPRESSO SHOT ~1.00