



MENU



Sandwiches:

Grilled Cheese \$16⁹⁵
Aged white cheddar, basil pesto, parmesan, Carbone's marinara, served on artisan sourdough with fresh tomato basil soup

Alys Beach Sandwich \$16⁹⁵
Grilled chicken breast, sun-dried tomatoes, basil pesto, goat cheese, arugula, kalamata olives, served on grilled sourdough with fresh tomato basil soup

Ms. Texas Chicken Sandwich \$16⁹⁵
Seared chargrilled chicken breast, homemade guacamole, Monterey Jack cheese, romaine, red onion, lemon mayo, served on toasted Partin sourdough bun with fries

Round Top Chicken Sandwich \$16⁹⁵
Crispy chicken breast, dipped in buttermilk, olive oil, brown butter, lemon & parsley, romaine, red onion & Monterey Jack cheese, served on a Partin jalapeno bun with fries

Seven Grain Goat Cheese Sandwich \$16⁹⁵
Light parmesan cheese, aged white cheddar, goat cheese, arugula, basil pesto, sliced tomatoes & avocado on toasted artisan sourdough, served with fresh tomato basil soup

Avocado Toast \$16⁹⁵
Farm fresh eggs, mashed avocado, feta, bee pollen, arugula, heirloom tomatoes, aged balsamic vinaigrette, sweet chili sauce, flaky sea salt on artisan sourdough

Turkey Avocado Club \$16⁹⁵
Sliced turkey, avocado, basil pesto, aioli, mixed greens, bacon on toasted sourdough bread, served with fresh tomato basil soup

Prosciutto Parma \$16⁹⁵
Soft-ripened brie cheese, herbs, balsamic glaze, olive oil, arugula, sliced paper-thin Prosciutto on ciabatta bread

Ahi Tuna Sandwich \$18⁹⁵
Sushi grade tuna, seared medium rare, ginger wasabi mayo, cilantro on toasted egg bun with fresh Asian Slaw

Kid's Menu: \$8⁹⁵
served with fresh fruit & fries

Hamburger - plain
Cheeseburger - plain
Triple Grilled Cheese
Chicken Tenders
Pasta with Marinara
Pancake Battered Corn Dog
Macaroni & Cheese

Salads: organic + all natural

Spring Salad \$16⁹⁵
Fire roasted chicken, field greens, sliced apples, light bleu cheese crumbles, spiced pecans, champagne vinaigrette dressing

Seven Falls \$16⁹⁵
Field greens, herbs, fresh Hass avocado, tomatoes, crispy tortilla strips, chargrilled chicken, black bean pico, feta, fresh jalapeño ranch

Classic Caesar Salad \$16⁹⁵
Romaine lettuce tossed with chicken, fresh parmesan, focaccia croutons, Caesar dressing

The Provencal \$16⁹⁵
Assorted greens, salmon, goat cheese, sea salt, served with grilled sourdough, lemon vinaigrette

Specialties:

Chicken Enchiladas \$16⁹⁵
Grilled chicken breast, salsa verde, Spanish rice, white cheddar & fresh avocado, all wrapped in a flour tortilla (Zagat Rated)

Fire Roasted Tortilla Soup \$16⁹⁵
Avocado, cilantro, lime, chargrilled fresh vegetables, roasted chicken, chipotle peppers (Zagat Rated)

Santa Barbara Taco Salad \$16⁹⁵
Crispy tortilla shell, cilantro, chopped green chiles, black olives, mixed cheese, tomatoes, Hass avocados, lime, onion, grilled roasted corn, tortilla strips, lettuce, with chargrilled chicken

Burgers: all-natural • hormone free
ethically raised beef • served with fries

Oxbow Sour Dough \$16⁹⁵
Lightly seasoned grilled mushrooms, aged Swiss cheese, Zoe's bacon, lettuce & tomato, toasted Partin sourdough bun

Little Joe's Burger \$16⁹⁵
Lettuce, tomato, pickles & onion on a toasted egg bun

Little Joe's American Burger \$16⁹⁵
American cheese, lettuce, tomato, pickles & onion on a toasted egg bun

Texas Avocado Burger \$16⁹⁵
Monterey Jack cheese, Hass sliced avocado, pico-de-gallo, flaky sea salt, lettuce, tomato, toasted Partin jalapeno bun

All burgers cooked to medium well
Gluten-Free Breads available

Extras:

Fries \$6⁹⁵
Fresh-cut, fried, crisp & lightly salted

Garlic Fries \$6⁹⁵
Tossed in cast iron skillet with garlic butter, lemon & parsley

Sweet Potato Fries \$6⁹⁵
Chili spice dusted & served with house made jalapeno ranch

Fried Vidalia Onion Rings \$6⁹⁵
Sweet Vidalia onion dipped in buttermilk, deep fried, served with homemade jalapeno ranch dressing

Truffle Fries \$6⁹⁵
Tossed with minced parsley, fresh grated parmesan and black truffle oil

Breads:

Blueberry Muffin \$5⁹⁵

Zucchini Bread \$6⁹⁵

Model English Muffin \$6⁹⁵
With cinnamon honey butter & fruit

Joe's Cinnamon Roll \$8⁹⁵
House favorite, plenty to share, garnished with fruit

Drinks:

Cabernet • Chardonnay
Pinot Grigio
Pacifico • Modelo • Mimosa
Frozen Margarita
Coke • Diet Coke
Dr. Pepper • Sprite

Icee \$3⁹⁵

Mint Lemonade \$4⁷⁵

Fresh Orange Juice
Mountain Valley Spring Water

Cappuccino \$5⁹⁵
Latte
Tea

48" x 60" high panel, white copy, black background, matte finish

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BREAKFAST

7-11 AM Daily & Upon Request

Berries & Cream \$9⁹⁵
Fresh raspberries, blackberries,
strawberries, cream, lime juice

Fruit & Yogurt Parfait \$9⁹⁵
Model granola, fresh berries,
labneh, local honey

Farmstead Breakfast Tacos \$12⁹⁵
Farm fresh eggs, sausage, bacon,
flour tortilla, cheddar cheese, flaky sea salt

Avoine \$11⁹⁵
Oats, steamed almond milk, local honey,
fresh berries with cinnamon butter compote

Chia Seed Pudding \$10⁹⁵
Coconut milk, roasted almonds, local honey,
chia seed pudding & assorted berries

Joe's Bakery Sandwich \$12⁹⁵
Farm fresh eggs, grilled english muffin,
canadian bacon, cheddar cheese,
honey whipped butter

Avocado Toast \$16⁹⁵
Farm fresh eggs, mashed avocado, feta,
bee pollen, arugula, heirloom tomatoes,
aged balsamic vinaigrette, sweet chili sauce,
flaky sea salt on artisan sourdough

East Beach Breakfast \$16⁹⁵
Fresh scrambled eggs, sausage patty,
applewood smoked bacon,
roasted potatoes, fresh fruit, croissant

Savannah & Blake's Pancakes \$15⁹⁵
Crisp exterior, soft & airy interior,
served golden brown with seasonal compote,
maple syrup & bacon

Migas \$16⁹⁵
Farm house scrambled eggs,
ranchero cover, onion, fresh peppers,
carnitas with tomatillo salsa

Chilaquiles \$16⁹⁵
Tortillas, carnitas, fried eggs, black beans,
tomatillo salsa, feta, cilantro avocado crema

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