

MEADOWLARK SUNDAY BRUNCH

Shrimp and Grits Sautéed gulf shrimp with butter, garlic, mushrooms, chopped tomato, scallions, spices and lemon on a mound of steaming cheddar grits with toast. The way we fix it makes Southerners weep! 14.95

Huevos Rancheros Fresh corn tortillas covered in cheese are broiled and topped with two poached eggs and a vibrant, fragrant tomatillo-green chile sauce. Served with creamy, smoky pinto beans and hand-grated hash browns. 13.95

Omelette with Mushrooms and Gruyere Cheese A nice saute of button, shiitake and portabello mushrooms tucked into an organic 3-egg omelette along with true Swiss Gruyere cheese, with hand-grated hashbrowns and buttered toast 13.95
A la carte 10.95

Potato Roesti with Cheese, Eggs and Bacon Hand-grated potatoes tossed with minced onion cooked into a round, thick, griddle-crust cake as they do in Switzerland. Topped with Gouda cheese and two eggs your way, served with buttered toast and Nueske's bacon. 13.95

Mushroom Migas This is a Texas/Upstate Louisiana classic--cut-up corn tortillas and shiitake mushrooms are sauteed until softened, then scrambled with three organic eggs and shredded sharp cheddar. Garnished with shredded lettuce, chopped tomatoes, cilantro and avocado, the tortilla melds with the egg and cheese in an indescribable way, and with all that fresh stuff piled on top it's light and appealingly salad-ish and very savory. 13.95

Japanese Sesame Omelette with Bulldog Sauce and Fresh Vegetable Fried Rice Jasmine rice stir-fried with ginger, basil, and lots of fresh vegetables, mounded steaming onto a plate and topped with a thin, rolled omelette flavored with sesame oil and whole herb leaves. Drizzled with Japanese Bulldog sauce (a great bottled sauce made from fruit and vegetables; we call it the Japanese A-1). 13.95

Fresh Vegetable Scramble Seasonal vegetables along with zucchini, red bell pepper and spinach mix it up with 3 organic eggs and melty gouda cheese for a vegetable scramble that says local. Served with buttered toast and hand-grated hashbrowns. 13.95

Grilled Ham, Egg and Cheese Sandwich Organic scrambled eggs, smoked ham, sharp white cheddar and housemade mustard-mayo on grilled farmhouse bread. Served with fries, hand-grated hash browns or vinaigrette-dressed greens 12.95

Buttermilk-Soaked Oat Pancakes Tender, flavorful pancakes made with brown sugar, whole wheat, and oats soaked overnight in buttermilk are much lighter than you'd expect and absolutely delicious. Three big brown beauties are piled on your plate and served with organic maple syrup and butter. 10.95

Chicken, Bacon and Sharp Cheddar Sandwich On a buttered toasted baguette with Nueske's amazing bacon, sharp white cheddar, lettuce and mustard-mayo. Served with fries or vinaigrette-dressed greens. 12.95

***Lark Burger** Our signature burger blends red wine, minced onion, a little fresh rosemary and coarse salt and pepper with superior-quality Angus beef for a juicy, flavorful sandwich. Served on a buttered, toasted DLM kaiser roll with mustard-mayo, cheddar and lettuce. With fries or vinaigrette-dressed greens. 12.95

Meadow Burger A meatless, whole grain, nut and vegetable burger in a butter-grilled kaiser roll with mustard-mayonnaise, lettuce and juicy, marinated roma tomato slices. This burger is vegan, and though some of the accompaniments listed are not, just say the word and we'll substitute olive oil and vegan-aise for the butter and mayo. With fries or vinaigrette-dressed greens. 11.95

Vietnamese Noodle Salad with Chicken, Steak or Tofu A cool mound of rice noodles, a goodly portion of crunchy, thinly-sliced cabbage, cucumber, carrots, scallions and radishes, a mound of hot grilled chicken, steak or tofu and a showering of mint, basil, cilantro and chopped peanuts. Served with the the traditional (and addictive) chile/lime/fish sauce condiment called nuoc cham, or a special no-fish sauce vegetarian nuoc cham. Chicken or Tofu - 13.95 *Hanger Steak - 15.95

Chopped Salad Crisp fresh vegetables including cucumber, tomato, avocado, radish, celery and hard boiled egg cut into bite-size chunks and tossed with lemon, olive oil, crumbled feta and fresh herbs on a bed of chopped romaine. Garnished with a drizzle of homemade herb mayonnaise and served with warm toast. 12.95

Hoppin' John A delicious version of this Southern supper dish, black-eyed peas are simmered with onion, cooking greens and some snappy spices, then ladled over hot rice and garnished with pepper vinegar, roasted garlic oil, chopped tomato, scallion and grated white cheddar. Choose jasmine or brown rice. Served with cornbread. 10.95

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

AND ALSO...

Cut-up Seasonal Fresh Fruit Bowl 5.95 Cup 3.95

Housemade Granola with milk or yogurt and sliced bananas 6.95

One Organic Egg 1.50

An Order of Buttered Toast 2.95

Hand-grated Hashbrowns 3.95

1 Pancake with organic maple syrup and butter 5.00

2 Pancakes with organic maple syrup and butter 9.95

Nueske's Bacon smoky and delicious, the best 3 slices 3.95

Steve Evans Ohio-made Original Recipe Pork Sausage Patties 3.95

Mixed Fresh Salad Greens with housemade dressing, grilled bread 8.95/5.95

*Caesar Salad with classic dressing, roasted tomatoes and grilled bread 10.95/6.95

Homemade Tomato Soup with cornbread Bowl 6.95 Cup 4.95

Slow-Roasted Red Beets with horseradish, pecans and crumbled goat cheese 7.95

Garlic Frites with homemade ketchup and caper mayo 6.95

Lunch Menu

STARTERS

Housemade Soup with cornbread cup 4.95 bowl 6.95

Slow-roasted Red Beets with horseradish, pecans and crumbled goat cheese 7.95

Cone of hot, crisp Garlic Frites with two dipping sauces 6.95

SALADS

House Green Salad

Cut romaine, spinach leaves, shredded cabbage and fresh herbs, lightly dressed and served with warm toast 8.95 half 5.95

choice of housemade dressings: mustard-caper vinaigrette
sesame-lime vinaigrette
French blue cheese vinaigrette
creamy lemon

Add ons: *grilled angus beef 7.00
*seared salmon fillet 7.00
*grilled Lark Burger patty 6.00
*grilled Meadow Burger patty 5.00
grilled chicken breast 5.00
raw or grilled tofu 4.00
smoky Nueske's bacon and cherry tomato 5.00
crumbled French feta and good olives 3.00

Chopped Salad

Chopped cucumber, tomato, radish, carrot and celery are tossed with fresh lemon vinaigrette on a bed of chopped romaine and piled with egg, avocado, crumbled feta, herb leaves and a drizzle of homemade herb mayonnaise. Served with warm toast. 12.95

Caesar Salad

Crunchy romaine, classic anchovy dressing, homemade croutons and roasted tomato garnish, served with warm toast. 10.95 half 6.95

Vietnamese Noodle Salad

Chilled rice noodles, a goodly portion of crunchy, thinly-sliced vegetables, hot grilled chicken, steak or tofu and a showering of mint, basil, cilantro and peanuts. Served with the chile/lime juice/fish sauce condiment called nuoc cham. Ask for vegetarian nuoc cham or even non-spicy nuoc cham if that suits you better.

with grilled angus steak 15.95 with grilled chicken or tofu 13.95

SANDWICHES all sandwiches are served hot with house-made pickle and your choice of french fries or vinaigrette-dressed greens.

*Lark Burger

Good, coarsely-ground beef seasoned with red wine, minced onion, coarse salt and fresh rosemary, all of which enhance and juicify the burger. The alcohol is totally cooked out before wine meets beef. Served on a buttered, toasted kaiser roll with white cheddar, mustard-mayo and lettuce. 12.95

Meadow Burger

A meatless, whole grain, nut and vegetable burger grilled to a crispy brown, nestled in a buttered, toasted kaiser roll, slathered with mustard-mayonnaise and topped with lettuce and juicy, marinated roma tomato slices, This burger is vegan, and though some of the accompaniments listed are not, just say the word and we'll substitute olive oil and vegan-aise for the butter and mayo. 11.95

Shaved Beef Sandwich Beef is slow-poached in wine and stock with lots of garlic cloves, then sliced super-thin. To order, we throw about a quarter pound of the meat on the griddle with sharp cheddar and let it steam under a lid. We spatch it up onto a grilled split baguette dressed with horseradish cream, and serve it with a cup of the pan juices for dipping. 12.95

Grilled Fish Sandwich

A New England haddock fillet is seasoned, seared and served on grilled farmhouse bread piled with slaw and spread with caper mayonnaise. 12.95

Grilled Chicken with Fried Lemon, Tapenade and Roasted Tomatoes

Italians batter and fry thin slices of lemon, peel and all, and they are so delicious! Hot and crispy, they make a chicken sandwich sing, Toasted baguette is spread with homemade mayonnaise mixed with our special olive spread, then filled with grilled chicken, roasted tomatoes and the freshly-fried lemon slices. Served with fries or vinaigrette-dressed greens. 12.95

Georgia Reuben Superior quality hardwood-smoked turkey is deeply flavored, no water added and hand-sliced for this sandwich, griddled on DLM rye bread with real Swiss Gruyere and crunchy cole slaw made with Russian dressing. 12.95

Portabello Pattymelt

A big, meaty portabello mushroom roasted with garlic, coarse salt and olive oil, DLM New York Rye, true gruyere cheese, grilled onions and house-made mustard-mayo combine for a big, juicy sandwich--and you won't be missing the meat. 11.95

Grilled Cheese Sandwich

Superior quality cheeses, housemade additions and DLM artisan bread spread with whole butter are cooked on the flat top till crispy on the outside, oozy on the inside. Order classic cheese-only or go creative, see the Special Sheet for today's combinations. 10.95

Spaghetti Carbonara Steaming strands of spaghetti very lightly coated with tiny soft curds of egg and ricotta, accented with Nueske's smoked bacon, peas, black pepper and Parmigiano Reggiano cheese. So good. Served with toast. 14.95

Hoppin' John A delicious version of this Southern supper dish, organic black-eyed peas are simmered with onion, cooking greens and some snappy spices, then ladled over hot rice and garnished with roasted garlic oil, chopped tomato, scallion and grated white cheddar. Choose jasmine or brown rice. Served with cornbread. Ask for our house pepper vinegar on the side! 10.95

Dinner Menu

STARTERS

Housemade Soup with cornbread cup 4.95 bowl 6.95
Slow-roasted Red Beets with horseradish, pecans and crumbled goat cheese 7.95
Cone of hot, crisp Garlic Frites with two dipping sauces 6.95
Israeli-style Hummous with roasted eggplant, chickpeas, olive oil, za'atar, warm pita 7.95

SALAD

House Green Salad

Cut romaine, spinach leaves, shredded cabbage and fresh herbs, lightly dressed and served with warm toast 8.95 half 5.95

choice of housemade dressings: mustard-caper vinaigrette
sesame-lime vinaigrette
French blue cheese vinaigrette
creamy lemon

Add ons: *grilled angus beef 7.00
*seared salmon fillet 7.00
*grilled Lark Burger patty 6.00
*grilled Meadow Burger patty 5.00
grilled chicken breast 5.00
raw or grilled tofu 4.00
smoky Nueske's bacon and cherry tomato 5.00
crumbled French feta and good olives 3.00

Chopped Salad

Chopped cucumber, tomato, radish, carrot and celery are tossed with fresh lemon vinaigrette on a bed of chopped romaine and piled with egg, avocado, crumbled feta, herb leaves and a drizzle of homemade herb mayonnaise. Served with warm toast. 12.95

*Caesar Salad

Crunchy romaine, classic anchovy dressing, homemade croutons and roasted tomato garnish, served with warm toast. 10.95 half 6.95

Vietnamese Noodle Salad

Chilled rice noodles, a goodly portion of crunchy, thinly-sliced vegetables, hot grilled chicken, steak or tofu and a showering of mint, basil, cilantro and peanuts. Served with the chile/lime juice/fish sauce condiment called nuoc cham. Ask for vegetarian nuoc cham or even non-spicy nuoc cham if that suits you better.

with grilled angus steak 15.95 with grilled chicken or tofu 13.95

MAIN COURSES

Everything-crusted Salmon with Tzaziki Sauce

We took the “everything” garlic, seeds and salt you customarily find on a bagel and dredged a thick salmon filet in it, with delicious results. Give the top a crusty sear and cloak the fish in classic Mediterranean cucumber-yogurt sauce and you’ve got what a salmon lover like me wants for dinner. Served with crispy Yukon potatoes and roasted carrots and asparagus. 24.95

Pickle-brined Fried Chicken Thighs with Hot Honey and Pickled Peppers

Superior quality, all-natural chicken thighs are a different eating experience entirely, and wait till you taste them. Here we bone them out, brine them in our leftover homemade pickle juice, dredge them in buttermilk and flour and fry to order. Drizzled with house-made spicy honey and sprinkled with our pickled peppers, this is super-crunchy, juicy, flavorful chicken. And then some. Served with mashed potatoes and fresh vegetables. 19.95

Seared Garlic Chicken with Goat Cheese, Capers, Spinach and Lima Beans

Juicy boneless chicken breast seared to a garlicky, crisp-skinned golden brown is paired with tender baby lima beans that have been quickly simmered with lots of fresh spinach leaves, a handful of capers and a splash of chicken stock. The limas are ladled over steaming jasmine rice and the chicken set atop the beans with a dollop of warm goat cheese and a strewing of fried garlic bits. 19.95

*Pork Tenderloin with Jezebel Sauce

Juicy pork tenderloin cutlets are seared and sauced with Jezebel, a classic Southern combination of peach preserves, mustard, horseradish and white pepper, which we hit with a shot of cream to form a silky, addictive, bold-flavored sauce that is perfect with pork. It’s not spicy, but it is lively. And the all-natural Midwestern-raised pork is the best we can get. Served with mashed potatoes and fresh vegetables. 22.95

Broken Enchiladas, Early California-style

Fresh corn tortillas are torn into strips and softened in a hot skillet with grilled vegetables, including peppers, onions, zucchini and cauliflower. Ladled with a spicy tomato-serrano sauce, the skillet is showered with grated cheese, the lid is clamped down tight and the ingredients meld together into an enchilada-like dish of rustic, earthy flavors. Finished with a handful of toasted almonds, raisins and olives, all produced in abundance in the vineyards and orchards of old California, this is West Coast soul food. 17.95

Ricotta Tacos with Green Chiles, Capers and Spicy Tomatoes

A mixture of ricotta and goat cheese with green chiles and capers is rolled in fresh corn tortillas, crisped on the griddle and sauced with tomatoes cooked down with butter, white wine and fresh serrano chiles. Served on dressed cabbage and radishes as a fresh, crunchy counterpoint along with lemon-scallion rice and creamy, smoky pinto beans. 17.95

*Strip Steak with Haystack Onions, Rosemary and Herb Butter

We cut our strip steaks in-house the traditional way, leaving the outer edge rimmed with a bit of the fat cap. If you would like us to trim it fat-free, just let us know. The meat is rubbed with coarse salt, black pepper and rosemary, then grilled and served the way James Beard liked it—with a dollop of herbed butter and a tangle of crispy fried onions. Accompanied by buttermilk mashed potatoes and fresh vegetables. 29.95

Spaghetti Carbonara Steaming strands of spaghetti very lightly coated with tiny soft curds of egg and ricotta, accented with Nueske's smoked bacon, peas, black pepper and Parmigiano Reggiano cheese. 17.95

SANDWICHES

*Lark Burger

Red wine, rosemary and butter in the beef, toasted kaiser roll, white cheddar, mustard-mayo, lettuce and fries or vinaigrette-dressed greens 12.95

Meadow Burger

A meatless, whole grain, nut and vegetable burger in a butter-grilled kaiser roll with mustard-mayonnaise, lettuce and juicy, marinated roma tomato slices. This burger is vegan, and though some of the accompaniments listed are not, just say the word and we'll substitute olive oil and vegan-aise for the butter and mayo. 11.95

Shaved Beef Sandwich

Beef is slow-poached in wine and stock with lots of garlic cloves, then sliced thin. To order, we throw a quarter pound of meat on the griddle with sharp cheddar and let it steam under a lid. We spatch it up onto a grilled split baguette dressed with horseradish cream, and serve it with a cup of the pan juices for dipping. 12.95

Grilled Fish Sandwich

New England Haddock on butter-toasted farmhouse bread with slaw, caper mayonnaise and fries or vinaigrette-dressed greens 12.95

Meadowlark Menu for HUNGRY KIDS

12 and under

Grilled Cheese with Fries or Fruit 4.95

Grilled PB&J with Fries or Fruit 4.95

All-Beef Hot Dog with Fries or Fruit 4.95

Raw or Grilled Tofu Cubes with
Fries or Fruit 4.95

Spaghetti with Butter and Parmesan 4.95

Spaghetti with Tomato Sauce and Parmesan 4.95

Spaghetti Carbonara 6.95

Junior Hoppin' John with Grated Cheddar and Cornbread 4.95

Grilled Chicken Breast with Fries or Fruit or at dinner, mashed potatoes 5.95

Combo Plate – Apples, Carrot Sticks, Cheddar Cubes and Oyster Crackers 5.95

Cut-up Fruit 3.95

Carrot and Cucumber Sticks with
Ranch Dressing 3.95

Organic Apple Sauce 2.95

Meadowlark Brunch Kid's Menu

Scrambled Eggs and Toast

Organic Eggs with one piece of
DLM Bread toasted and buttered

One Egg with one piece of Toast 3.95
Two Eggs with two pieces of Toast 5.95

Pancakes

Whole wheat flour, oats, brown sugar and buttermilk
make up our signature pancake, served with
organic maple syrup and butter

One 4.50
Two 7.95

Applegate Farms All-Beef Hot Dog
with Fries or Fruit
4.95

See the regular Brunch Menu for other things
hungry kids might like!