

Spring Wawona Breakfast Menu

Two Egg Plate (O)
Two Eggs Your Way, Breakfast Potatoes, Bacon or Sausage, Toast
13

French Toast
Cinnamon, Powdered Sugar, Strawberry Compote
14

Avocado Toast (H,V)
Avocado, Arugula, Tomato, Sunny-Side Up Egg
16
+ Additional Egg 3.50

Buttermilk Pancakes (V)
Three Buttermilk Pancakes, Butter, Syrup
14
Short Stack 10.50

Continental Plate (H)
Daily Muffin, Parfait, Assorted Fruits, Hard Boiled Egg, Oatmeal, Brown Sugar
20

Omelette

The Washburn Omelette (GF)
Eggs, Diced Ham, Bacon, Sausage, Green Onion, Mushrooms, Cheddar Cheese
Served with Breakfast Potatoes & Toast
19

The Pioneer Omelette (GF)
Eggs, Spinach, Red Pepper, Green Pepper, Diced Tomato, Mushroom, Feta Cheese
Served with Breakfast Potatoes & Toast
18

Build Your Own Omelette (GF)
Choice of Diced Ham, Sausage, Bacon, Red Pepper, Green Peppers, Diced Tomatoes, Spinach,
Mushrooms, Feta or Cheddar Cheese
Served with Breakfast Potatoes & Toast
20

A La Carte

Beverages

Toast
Sourdough, Wheat,
White
3
Milk & Cereal
5.25
Oatmeal
Brown Sugar, Raisins
6.25

Breakfast Potatoes
6
2 Pork Sausage or 3
Bacon
6
Parfait
Greek Yogurt, Berries,
Granola
6

Coke Products
4
Juice
4.50
Ice Tea
2.75
Milk
2%, Whole Milk
3.25

Hot Chocolate
3.50
Coffee
3.25
Hot tea
2.75
Split plate 5.25 Corkage
Free 21.50

PARTIES OF 6 OR MORE WILL HAVE AN AUTOMATIC Gratuity of 18%

Sustainable(S) Organic (O) Local (L) Vegetarian (V) Vegan (VG) Gluten Free (GF) Dairy Free (DF)

Items Denoted With An Asterisk May Contain Raw Or Undercooked Animal Derived Foods Thoroughly Cooking Foods of Animal Origin Such As Beef, Eggs, Fish Lamb, Poultry or Shellfish
Reduces The Risk of Food Borne Illness Individuals With Certain Health Conditions May Be At Higher Risk If these Foods Are Consumed Raw or Undercooked FDA Consumer Advisory Additional
Nutritional Information Available upon request

Spring Wawona Lunch Menu

Salads
Crispy Wedge Salad (GF)
Crisp Iceberg, Sunnyvale Farms
Bacon
Grape Tomato, Blue Cheese
Crumbles
13

Arcadian Mixed Greens (H)
Local Greens, Vine Ripe Tomato,
Cucumber, Garlic Croutons
10

Soup
Soup of the Day
Chefs Daily Inspiration
9.75

Entrees

Served with Pickle Spear & Your Choice of Beer Battered Fries or Mixed Greens with Dressing

Fettucine Alfredo
Add chicken
22

Grilled Portobello Burger (V)
Grilled Marinated Portobello Mushroom, Sliced Heirloom Tomato, House Made Cherry Pepper Aioli On
Pretzel Bun
15.50

Wawona Burger
Quarter Pound Beef Patty, Arugula, Tomato, Onion, on a Brioche Bun
Served With Fries
16
+ Cheese 3 Bacon 6 Avocado 5

Grilled Steak Sandwich (L)
8oz Brandt NY Strip Steak, Baby Arugula, Sliced Heirloom Tomato, Sliced Red Onion
Balsamic Reduction on a Max's Ciabatta Wheat Roll
+ Mozzarella 5
25

Grilled Caprese Chicken Sandwich (H)
Sliced Heirloom Tomato, Fresh Mozzarella Cheese, Grilled Basil Marinated Chicken Breast,
House Made Basil Pesto on a grilled Max's Bun Served Cold
14

California BLT (H)
Sunnyvale Farm Applewood Smoked Bacon, Green Leaf Lettuce, Sliced Haas Avocado,
Sliced Heirloom Tomato, Chipotle Aioli on White Bread
18

Beverages
Coke products 4 Juice: Apple, Pineapple, Cranberry, Orange 4.50
Milk 3.25 Coffee 3.25 Tea hot or Cold 2.75

PARTIES OF 6 OR MORE WILL HAVE AN AUTOMATIC Gratuity of 18%

Sustainable(S) Organic (O) Local (L) Vegetarian (V) Vegan (VG) Gluten Free (GF) Dairy Free (DF)

Items Denoted With An Asterisk May Contain Raw Or Undercooked Animal Derived Foods Thoroughly Cooking Foods of Animal Origin Such As Beef, Eggs, Fish Lamb, Poultry or Shellfish Reduces The Risk of Food Borne Illness Individuals With Certain Health Conditions May Be At Higher Risk If these Foods Are Consumed Raw or Undercooked FDA Consumer Advisory Additional Nutritional Information Available upon request

Spring Wawona Kid's Menu

Kid's Breakfast

One Egg Plate

One Egg Your way , Shredded Breakfast Potatoes,
Bacon or Sausage, Side of Fruit, Toast
7.50

French Toast

Cinnamon, Powdered Sugar, Strawberry Compote
12

Continental Plate (H)

Daily Muffin, Yogurt Assorted Fruit, Hard Boiled Egg, Oatmeal
9.75

Buttermilk Pancakes(V)

Two Buttermilk, Butter Side of Fruit
7

Hot or cold cereal

5.25

Kid's Lunch

Burger

Ground Beef, Arugula,
Tomato, Fruit or Fries, Milk or
Apple Juice
10

Grilled Cheese

on White Bread, Fruit or Fries, Milk
or Apple Juice
7.50

PB&J Sandwich (VG)

Wheat bread, Peanut Butter, Grape
Jelly, Side of Fruit, Milk or Apple
Juice
6.25

Kid's Dinner

Burger

Ground Beef, Arugula
Tomato, Fruit or Fries
Milk or Apple Juice
11

Spaghetti Pasta

Choice of Butter or
Marinara
Milk or Apple Juice 11

Grilled Cheese

on White Bread, Fruit or Fries,
Milk or Apple Juice
7.75

Beverages

Coke Products, 4 Juice 4.50 Ice Tea 2.75

Milk

2%, Whole Milk 3.25 Hot Chocolate 3.50

Coffee

3.25

Hot tea

2.75

Split plate 5.25 Corkage Free 21.50

PARTIES OF 6 OR MORE WILL HAVE AN AUTOMATIC Gratuity of 18%

Sustainable(S) Organic (O) Local (L) Vegetarian (V) Vegan (VG) Gluten Free (GF) Dairy Free (DF)

Items Denoted With An Asterisk May Contain Raw Or Undercooked Animal Derived Foods Thoroughly Cooking Foods of Animal Origin Such As Beef, Eggs, Fish Lamb, Poultry or Shellfish Reduces The Risk of Food Borne Illness Individuals With Certain Health Conditions May Be At Higher Risk If these Foods Are Consumed Raw or Undercooked FDA Consumer Advisory Additional Nutritional Information Available upon request

Dessert

**New York Style Cheese Cake
Choice of Carmel or Fruit Compote**

10

**Assorted Ice Cream
Vanilla, Chocolate, Huckleberry, Sorbet
3oz 4.50 - 4.5oz 6.50**

**Crisp Cobbler Seasonal Fruit
Served w/ Ice cream**

10

**Alcohol Drink Special
Premium Coffee or Hot Chocolate w/Peppermint Schnapps**

12

**Hot Totties
Brandy or Bourbon W/ Simple syrup**

12

PARTIES OF 6 OR MORE WILL HAVE AN AUTOMATIC Gratuity of 18%

Sustainable(S) Organic (O) Local (L) Vegetarian (V) Vegan (VG) Gluten Free (GF) Dairy Free (DF)

Items Denoted With An Asterisk May Contain Raw Or Undercooked Animal Derived Foods Thoroughly Cooking Foods of Animal Origin Such As Beef, Eggs, Fish Lamb, Poultry or Shellfish
Reduces The Risk of Food Borne Illness Individuals With Certain Health Conditions May Be At Higher Risk If these Foods Are Consumed Raw or Undercooked FDA Consumer Advisory Additional
Nutritional Information Available upon request

Wawona Dinner Menu

Appetizers

Salads

Crispy Wedge Salad (GF)
Crisp Iceberg, Sunnyvale Farms Bacon
Grape Tomato, Blue Cheese Crumbles
13

Arcadian Mixed Greens (H)
Local Greens, Vine Ripe Tomato,
Cucumber, Garlic Croutons
10

Soup Of day
Chef's Daily Inspiration
9.75

Bruschetta (L,H,VG)
Fresh Roma Tomatoes, Mozzarella Cheese,
Crostini & Balsamic Glaze
13

4PC Bread Roll and Butter
6

Entrees

Fettuccine Alfredo (V)
House Made Garlic Parmesan Cream, Wilted Baby Arugula, Shaved Parmesan
+4 Oz Blackened Grilled Chicken 8 + Shrimp 12
23.50

Grilled 10 Oz Brant New York Steak (GF) w/ Roasted Garlic Butter
Garlic mashed Potatoes, Balsamic Caramelized Onions, and Seasonal Vegetables
37.50

Pan Roasted Mary's Chicken Breast (GF)
Bruschetta Topping, Herb Roasted Red Bliss Potatoes, Seasonal Vegetables
26.50

PARTIES OF 6 OR MORE WILL HAVE AN AUTOMATIC Gratuity of 18%

Sustainable(S) Organic (O) Local (L) Vegetarian (V) Vegan (VG) Gluten Free (GF) Dairy Free (DF)

Items Denoted With An Asterisk May Contain Raw Or Undercooked Animal Derived Foods Thoroughly Cooking Foods of Animal Origin Such As Beef, Eggs, Fish Lamb, Poultry or Shellfish Reduces The Risk of Food Borne Illness Individuals With Certain Health Conditions May Be At Higher Risk If these Foods Are Consumed Raw or Undercooked FDA Consumer Advisory Additional Nutritional Information Available upon request