

TRAFKAEYBBREAKFAST



EGGS

We take pride in serving you farm fresh cage free eggs. All egg dishes served with choice of fruit or potatoes & toast (except huevos rancheros).

TWO EGGS ANY STYLE - 11.5

Choice of Applewood Smoked Bacon or Sonoma Chicken-Apple Sausage

ALL AMERICAN SCRAMBLE - 12

Melted Cheddar • Local Tomatoes
Applewood Smoked Bacon

ARTICHOKE HEARTS AND EGG

WHITE SCRAMBLE - 12.5 v

Garden Basil Pesto • Sun-Dried Tomatoes

MEDITERRANEAN SCRAMBLE - 12 v

Local Tomatoes • Organic Feta • Garden Basil

LA JOLLA OMELETTE - 13

Mozzarella • Sautéed Mushrooms • Bacon
Local Tomatoes

HUEVOS RANCHEROS - 12.5 v

Fried Eggs • Salsa Roja • Cheddar • Corn Tortilla
Black Beans • Pico De Gallo

THE POWER OMELETTE - 14 v

Egg Whites • Mushrooms • Spinach • Local Tomatoes
Caramelized Onions • Apple Chicken Sausage

BREAKFAST AVOCADO TOAST - 12

Grilled Ciabatta • Basil • Smashed Avocado • Two Over
Easy Eggs • Tomato Jam • Giuseppe's Olive Oil

BEEF SHORT RIBS HASH & EGGS - 14

Kabocha Squash • Potatoes • Peppers • Onions
Two Eggs Any Style

SMOKED SALMON PLATE - 14

Toasted Choice Of Bread • Whipped Cream Cheese
Onions • Capers • Tomatoes • Red Leaf Lettuce

HEALTHY START

HOT CEREAL - 9

Rolled Oats • Apples • Golden Raisins
Toasted Almonds • Seasonal Berries • Bananas

HOUSE MADE GRANOLA - 9

Seasonal Berries • Low Fat Organic Vanilla Yogurt

FRESH SEASONAL FRUIT SALAD

BOWL - 8

Topped with Low Fat Organic Vanilla Yogurt

PANCAKES & MORE

Made from scratch

BUTTERMILK • CHOCOLATE CHIP

BLUEBERRY • CORNMEAL

Pure Maple Syrup • Butter • Powder Sugar
Short stack (2) 7 Full Stack (3) 10

Add Eggs & Bacon 4

GIUSEPPE'S FRENCH TOAST - 13

Bread & Cie Brioche • Triple Berry Puré
Crushed Candied Pecans • Seasonal Fruit Garnish

ON THE SIDE

TWO EGGS ANY STYLE - 4

APPLEWOOD BACON - 5

SONOMA CHICKEN - APPLE SAUSAGE - 5

BREAKFAST POTATOES - 4

BLACK BEANS - 3

TORTILLA (FLOUR OR CORN) - 3

FRESH FRUIT- 3.5

TOAST - 3

LOW FAT ORGANIC VANILLA YOGURT - 3.5

G'S FAVORITE BREAKFAST - 14

Farm Fresh Scrambled Eggs • Labneh
Salt Roasted Pistachios • Cold Pressed Olive Oil
Grilled Tomatoes • Smashed Avocado
Pea Tendrils • Whole Grain Toast

FITNESS BREAKFAST BOWL - 14

Scrambled Egg Whites • Brown Rice • Chicken
Black Beans • Charred Scallions & Tomatoes
Grilled Zucchini • Salsa Roja • Cilantro
*Vegetarian Available for 11



OPEN DAILY 8:30am-3pm

Owned & Operated by GIUSEPPE RESTAURANTS
& FINE CATERING

858.456.6427 • grnfc.com
700 Prospect St., La Jolla, CA 92037

GIUSEPPE
RESTAURANTS & FINE CATERING

Mangia Bene e Vivi Meglio.



v - vegetarian

\$2 split charge for salads and sandwiches

*We are proud sponsors of Breakaway-Training, one of the nation's leading Triathlon & Endurance sports teams.

COFFEE & SWEETS

Homemade Confections & Treats Fresh Daily.
Ask for our daily selections.

We proudly serve BIRD ROCK ROASTING COMPANY
coffee and CAFÉ ARCIDIACONO espresso beans.

COFFEE OR DECAF - 2.5

MIGHTY LEAF ORGANIC TEAS - 2.5

HOT CHOCOLATE & WHIPPED CREAM - 3

CAFÉ AU LAIT - 3.5

American Coffee • Steamed Milk

ESPRESSO Single - 2.5 Double - 3

CAPPUCCINO Single - 3.5 Double - 4
Espresso • Foamed Milk

CAFÉ LATTE Single - 4 Double - 4.5

Espresso • Steamed & Foamed Milk

CAFÉ MOCHA Single - 4 Double - 4.5

Espresso • Steamed Milk • Chocolate

SPECIALTY DRINKS

MIMOSA - 8

Villa Sandi Prosecco & Orange Juice

BLOODY MARY - 7

BEERS

STONE IPA - 6.5

STONE PALE ALE - 6.5

STELLA ARTOIS - 6.5

AMSTEL LIGHT - 6.5

WINE SELECTION

Bottle • Glass • 3 oz.

SPARKLING

VILLA SANDI Prosecco - Italy
38 • 10

WHITE

SONOMA CUTRER Chardonnay - Sonoma, CA 2013
50 • 13 • 6.5

STARBOROUGH Sauvignon Blanc - New
Zealand 2014
40 • 10 • 5

MATCHBOOK Rose - Dunnigan Hills, CA 2014
32 • 9 • 4.5

RED

MAC MURRAY Pinot Noir - Russian River 2013
50 • 13 • 6.5

ALEXANDER VALLEY VINEYARDS Cabernet
Sauvignon - Sonoma, CA 2012
44 • 11 • 5.5

HOMULUNCH



SIGNATURE SALADS

We take pride in serving you farm fresh organic greens. All salads served with house roll & butter.

FARMERS MARKET SALAD - 10 v

Organic Greens • Romaine • Carrots
Julienne Peppers • Cucumbers • Local Tomatoes
Balsamic Dressing

GIUSEPPE CAESAR - 10 v

Romaine Hearts • Brioche Croutons
Parmigiano Reggiano • Savory Tuile
Add Protein -

+ GRILLED CHICKEN - 5

+ POACHED CHICKEN - 5

+ CURRIED CHICKEN-ALMOND SALAD - 5

+ WHITE ALBACORE TUNA SALAD - 5

+ MOROCCAN SPICED GRILLED BAJA SHRIMP - 6
+ GRILLED SALMON - 8

TUSCAN KALE SALAD - 13

Apples • Sonoma Goat Cheese • Red Quinoa
Butternut Squash • Almonds • Cranberry Vinaigrette

MEXICAN SHRIMP & GRILLED

PAPAYA - 16

Romaine Hearts • Baby Greens • Organic Feta
Salt Roasted Almonds

CANDIED PECAN - 14

Organic Greens • Gorgonzola • Granny Smith Apples
Grilled Chicken

NATURAL TURKEY COBB - 14

Romaine Hearts • Baby Greens • Traditional Fixings
Blue Cheese Dressing

POACHED CHICKEN - 14

Organic Greens • Parmigiano • Fennel
Citrus Dressing

GRILLED SALMON SALAD - 17

Organic Greens • Toasted Sesame Seeds
Tropical Fruit-Coriander Salsa

SEASONAL CHOPPED SALAD - 13 v

Romaine Hearts • Wild Arugula • Pomegranate
Jewels • Butternut Squash • Celery • Feta
Local Avocado • Red Wine Vinaigrette

SOUPS

SOUP OF THE DAY

Served with roll & butter, cup 6 bowl 8

VEGETARIAN BLACK BEAN v

With sour cream & cheddar, cup 6 bowl 8

FOR THE TABLE

Something to share

ARTISANAL SPREAD "TRIO" - 12

Herbed Goat Cheese • Artichoke
Regional Olive Tapenade • Grilled Bread
Fire Roasted Pepper Hummus

BURRATA-MASON JAR - 12

Tomato Marmalade • Basil Crystals • Marinated
Olives • Giuseppe's Olive Oil • Grilled Bread

PASTA OF THE DAY

Served with baby green salad, roll & butter.
Served all day.

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Farm Fresh Scrambled Eggs • Labneh
Salt Roasted Pistachios • Cold Pressed Olive Oil
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COLD SANDWICHES

Choice of bread & cie sourdough • whole grain
ciabatta • served with organic green salad

CURRIED CHICKEN-ALMOND SALAD - 11

Local Tomatoes • Red Leaf Lettuce
Add Avocado - 1

APPLEWOOD SMOKED BACON B.L.T. - 11

Avocado • Local Tomatoes • Red Leaf Lettuce

WHITE ALBACORE TUNA SALAD - 11

Local Tomatoes • Red Leaf Lettuce
Add Avocado - 1

CUP OF SOUP & HALF

SANDWICHES - 11

Curried Chicken-Almond Salad • White Albacore
Tuna Salad • Open Face Avocado Smash
(Not Served with Salad)

OPEN FACE AVOCADO SMASH - 12 v

Toasted Sourdough • Olive Oil • Smashed Avocado
Burrata • Grilled Tomatoes • Wild Arugula • Saba

NATURAL TURKEY-PESTO WRAP - 12

Local Tomatoes • Spinach • Basil Aioli • Avocado
Flour Tortilla

v - vegetarian

\$2 split charge for salads and sandwiches

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teams.

BURGERS & GRIDDLE

Served with lemon-herb roasted potatoes.

GRILLED CHICKEN CIABATTA - 12

Herbed Goat Cheese-Artichoke Spread • Wild Arugula
Local Tomatoes • Tapenade

BASIC BURGER - 11.50

Bread & Cie Bun • Caramelized Onions
Local Tomatoes • Red Leaf Lettuce

SIGNATURE TUNA MELT - 12

Cheddar • Sweet Red Onions • Sourdough
Grilled Local Tomatoes • Served with Organic Greens

COVE BURGER - 13

Bread & Cie Bun • Onion Marmalade • Chipotle Aioli
Smoked Gouda • Local Tomatoes • Red Leaf Lettuce

BUTTERNUT SQUASH PANINI - 12

Sourdough • Cheddar • Mozzarella • Arugula
Black Truffle Butter

DRINKS

FRESH BREWED PASSION FRUIT

ICED TEA - 2.5

EVOLUTION ORANGE JUICE

Small - 3 Large - 4.5

SODAS - 2.5

LEMONADE - 2.5

BOTTLED WATER - 2.5

SAN PELLEGRINO - 2.5

MARTINELLIS APPLE JUICE - 2.5

ARNOLD PALMER - 2.5