

# HONEYBUN



## EGGS

We take pride in serving you farm fresh organic 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 & EGG WHITE SCRAMBLE - 12.5 v**  
Garden Basil Pesto • Sun-Dried Tomatoes

**MEDITERRANEAN SCRAMBLE - 12.5 v**  
Local Tomatoes • Organic Feta • Garden Basil

**LA JOLLA OMELET - 13**  
Mozzarella • Sauteed Mushrooms • Bacon  
Local Tomatoes

**HUEVOS RANCHEROS - 12.5 v**  
Fried Eggs • Salsa Roja • Cheddar • Corn Tortilla  
Black Beans • Pico De Gallo

**THE POWER OMELET - 14 v**  
Egg Whites • Mushrooms • Spinach  
Caramelized Onions • Local Tomatoes  
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

## 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**

## 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 SEASONALFRUIT SALAD BOWL - 8**  
Topped with Low Fat Organic Vanilla Yogurt



## MUSEUM CAFE

OPEN DAILY 8:30AM-3PM

## 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

### 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

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

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.



## SIGNATURE SALADS

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

**POACHED CHICKEN - 13**

Organic Greens • Parmiggiano • Fennel • Citrus  
Dressing

**FARMERS MARKET SALAD - 10 v**

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

**GIUSEPPE CAESAR - 10 v**

Romaine Hearts • Brioche Croutons  
Parmiggiano 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

**MEXICAN SHRIMP AND GRILLED PAPAYA - 16**

Romaine Hearts • Baby Greens • Organic Feta  
Salt Roasted Almonds

**CANDIED PECAN - 14**

Organic Greens • Gorgonzola • Granny Smith Apples  
Grilled Chicken

**SEASONAL CHOPPED SALAD - 13 v**

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

**TUSCAN KALE SALAD - 13**

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

## COLD SANDWICHES

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

**CURRIED CHICKEN-ALMOND SALAD 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)

**APPLEWOOD SMOKED BACON B.L.T. - 11**

Avocado • Local Tomatoes • Red Leaf Lettuce

**OPEN FACE AVOCADO SMASH - 12 v**

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

## BURGERS & GRIDDLE

Served with lemon-herb roasted yukon gold potatoes

**COVE BURGER - 13**

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

**SIGNATURE TUNA MELT - 12**

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

**BASIC BURGER - 11.5**

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

**GRILLED CHICKEN CIABATTA - 12**

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

**BUTTERNUT SQUASH PANINI - 12**

Sourdough • Cheddar • Mozzarella • Arugula  
Black Truffle Butter

# MAC MURRAY BRUNCH



## 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

## 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



**OPEN DAILY**  
**8:30AM - 3PM**

**GIUSEPPE**  
RESTAURANTS & FINE CATERING

*Mangia Bene e Vivi Meglio.*



## 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

Owned & Operated by GIUSEPPE RESTAURANTS & FINE CATERING  
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Choose Giuseppe Fine Catering for elegant affairs as well as Pronto delivery orders. Our catering menu uses the best seasonal ingredients from local sources. Visit us at grnfc.com, or call 858.581.2205 for all catering requests.