

NOVA BRUNCH



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 - 12

Choice of Applewood Smoked Bacon or Sonoma Chicken-Apple Sausage

ALL AMERICAN SCRAMBLE - 12.5

Melted Cheddar • Local Tomatoes
Applewood Smoked Bacon

ARTICHOKE HEARTS & EGG WHITE SCRAMBLE - 13 v

Garden Basil Pesto • Sun-Dried Tomatoes

MEDITERRANEAN SCRAMBLE - 13 v

Local Tomatoes • Organic Feta • Garden Basil

LA JOLLA OMELET - 13.5

Mozzarella • Sauteed Mushrooms • Bacon
Local Tomatoes

HUEVOS RANCHEROS - 13 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 - 12.5

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

BEEF SHORT RIBS HASH & EGGS - 14

Onions & Peppers • Potatoes • 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

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



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 - 14.5

Organic Greens • Parmiggiano • Fennel • Citrus
Dressing

FARMERS MARKET SALAD - 11 v

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

GIUSEPPE CAESAR - 11 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 - 14.5

Organic Greens • Gorgonzola • Granny Smith Apples
Grilled Chicken

SEASONAL CHOPPED SALAD - 13 v

Romaine & Wild Arugula • Local Avocado • Roasted
Corn • Cucumber • Sweet 100 Tomatoes • FetaRed
Wine 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

MACMURRAY 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
Svedka Vodka

BEERS

STONE IPA - 6.5

STONE RIPPER (PALE ALE) - 6.5

BIRRA MORETTI - 6.5

ABITA 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

SHANNON RIDGE Sauvignon Blanc
Lake Country 2015
40 • 10 • 5

ALTA VISTA Rosé - Malbec
Argentina 2015
32 • 9 • 4.5

RED

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



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.