

MARMALADE LUNCH

STARTERS



GRILLED ARTICHOKE | 15.99

A jumbo locally grown artichoke steamed & split, brushed with lemon & olive oil & grilled. served with basil aioli.



HOUSE-MADE GUACAMOLE & CHIPS | 14.99

Freshly mashed Hass avocado guacamole, hand cut pico de gallo & warm white & blue corn tortilla chips.



SPINACH & ARTICHOKE DIP | 15.99

Baby spinach & chopped artichokes simmered with garlic, herbs & 5 creamy cheeses. Hand cut Yukon gold kettle chips for dipping.

CALAMARI | 17.99

Dusted with seasoned flour & flash fried, served with roasted garlic aioli & marinara for dipping.

CRAB CAKES | 14.99

Two jumbo crab cakes on a bed of tartar sauce served with a side of mixed greens salad.

SPICY AHI TUNA TARTARE† | 18.99

Hand chopped & blended with Sriracha, toasted sesame oil & diced avocado with Japanese seaweed salad & wonton chips

GINGER CHICKEN POTSTICKERS | 14.99

Choose steamed or crispy. Citrus ponzu for dipping.

QUESADILLA

STEAK 16.99 | CHICKEN 15.99 | VEGGIE 14.99 | CHEESE 13.99

Jack & cheddar cheeses, pico de gallo, guacamole, & sourcream.

KOREAN FRIED CHICKEN BITES | 15.99

Spicy gochujang glazed chicken bites, jalapenos, crispy rice noodles, cilantro & sesame seeds.

HOMEMADE SOUPS

CUP 8.99 | BOWL 10.99



WILD MUSHROOM

Marmalade classic, rich & creamy bisque with wild mushrooms.

CHICKEN & WILD RICE CHOWDER

Roast chicken breast in a creamy vegetable broth with pumpkin, baby spinach & wild rice.

CHICKEN TORTILLA

Lightly spiced chile broth with tortilla, chicken, garnished with cilantro.



TUSCAN WHITE BEAN & KALE

Hearty vegetarian soup with Kabocha squash & kale.



SPLIT PEA

Slow-cooked split peas with hearty vegetable broth & herbs.



TOMATO BISQUE

Classic creamy tomato soup garnished with sourdough basil croutons.

MARMALADE SIGNATURE FRENCH ONION SOUP | BOWL 12.99

Slow cooked beef broth, with caramelized onions, garlic croutons and bruléed gruyere & Swiss cheeses garnished with chopped parsley.

SALADS

ADD GRILLED CHICKEN +5.99 GRILLED SHRIMP OR SALMON +7.50

START WITH A CUP OF SOUP +6.99

MARMALADE BBQ CHICKEN SALAD | 19.99

Shredded barbecue chicken, black beans, sweet corn, cilantro, crispy tortilla strips, mixed cheese, over a mixture of iceberg and romaine tossed with ranch and topped with tomatoes and scallions.

CRUNCHY THAI NOODLE SALAD | 19.99

Napa cabbage salad, snap peas, roasted cashews, grilled chicken, cucumber, lime cilantro dressing, avocado, crunchy noodles, spicy sesame drizzle.

CLASSIC HOLLYWOOD COBB | 19.99

Rows of diced chicken, cucumber, tomato, hard boiled eggs, Swiss, provolone, blue cheese crumbles, smoked bacon & Hass avocado on chopped lettuce. Lemon Dijon dressing.

CHOPPED ITALIAN | 19.99

Chopped chicken, salami, roasted peppers, peperoncini, garbanzos, provolone, kalamata olives, cucumbers, fresh & sundried tomatoes & lettuce, tossed with Italian herb vinaigrette.

CHICKEN CAESAR† | 19.99

Chopped romaine tossed with parmesan, garlic croutons & creamy parmesan dressing.



GRILLED VEGETABLES | 18.99

Portobello mushrooms, asparagus, zucchini, carrots, red onions, roasted peppers, Roma tomatoes, feta cheese, organic mixed greens & lemon dijon vinaigrette, served warm.



CARAMELIZED WALNUT, TOMATO & GOAT CHEESE 17.99

Crunchy spiced walnuts & rich California goat cheese, with organic field greens & balsamic vinaigrette.

SEARED BLACKENED AHI & NAPA SLAW† | 21.99

Spice crusted tuna seared very rare & chilled, sliced thin with Napa cabbage slaw (contains cilantro & scallions). Sesame ginger vinaigrette, pickled ginger & wasabi.

POACHED SALMON NIÇOISE | 20.99

Chilled poached salmon atop organic mixed greens with haricot vert, red potatoes, red onions, Kalamata olives, capers, chopped tomatoes & eggs. Served with lemon dijon vinaigrette.

CHINESE CHICKEN SALAD | 19.99

Umami soy roasted chicken thinly sliced & tossed with Napa cabbage, sugar snap peas, edamame, scallions, oranges, roasted cashews, crispy rice noodles, cilantro & sesame ginger vinaigrette.

KETO AVOCADO BLT SALAD | 19.99

Chopped chicken breast, bacon, avocado, roasted tomatoes & scallions over a mixture of iceberg & arugula lettuce tossed with ranch dressing & topped with a poached egg.

SALAD & SOUP COMBO | 17.99

Choice of organic mixed greens or caesar salad with cup of any housemade soup.

BURGERS

OUR BURGERS FEATURE FRESH ANTIBIOTIC-FREE BEEF WITH NO ADDED HORMONES, CALIFORNIA LAMB & SHELTON'S FARMS TURKEY ALL SERVED ON FRESHLY BAKED BRIOCHE BUN, CIABATTA ROLL, CRISPY LETTUCE WRAP OR ON TOP OF ORGANIC MIXED GREENS.

ALL BURGERS COME WITH A CHOICE OF FRENCH FRIES, ORGANIC MIXED GREENS OR CAESAR SALAD.

SUBSTITUTE FRUIT 2.99 OR SWEET POTATO FRIES +2.99 | START WITH A CUP OF SOUP, ORGANIC MIXED GREEN OR CAESAR SALAD +6.99

SHELTON'S FARMS TURKEY BURGER | 17.99

Shelton's Farms turkey burger layered with grilled vegetables & herbed goat cheese on a toasted ciabatta roll

THE CAFE BURGER | 18.99 †

Classic beef burger on toasted brioche bun with lettuce, vine-ripened tomato & your choice of cheese.

CALIFORNIA LAMB BURGER | 18.99 †

Grass fed California Lamb patty grilled & topped with bel paese cheese, baby arugula, roasted garlic mayo, red onion on a toasted ciabatta roll.



ANCIENT GRAINS VEGAN BURGER | 17.99

Stevenson's Farms Gluten-free vegan burger with vine-ripened tomato, avocado, kale slaw tossed with herb vinaigrette & served in a crispy lettuce wrap.

THE BIG MARM | 18.99 †

Our take on the double cheeseburger. 2 beef patties seared & topped with white cheddar on toasted brioche bun with our secret sauce, shredded iceberg lettuce & vine-ripened tomatoes.

SMOKEY BBQ BACON CHEESEBURGER | 19.99 †

Grilled beef patty with thick cut bacon, melted cheddar, smoky barbeque sauce, lettuce & vine-ripened tomato, piled high with crispy onion strings on a toasted brioche bun.



THE BEYOND BURGER | 19.99

The revolutionary "meaty" plant-based burger served with roasted mushrooms, caramelized onions, melted Bel Paese cheese, arugula & truffle aioli on a brioche bun.

To ensure our restaurants can adapt to rising labor and food costs, we have found it necessary to introduce a 3% surcharge on credit card transactions. This surcharge is intended to cover the fees imposed by credit card companies. If you choose to pay with cash or a debit card this fee WILL NOT be applied. We apologize for any inconvenience this may cause and genuinely appreciate your ongoing support.



Prepared without gluten containing ingredients*



Vegetarian (may contain eggs or dairy)



Vegan



Contains Shellfish



May contain fish product

*For our Guests trying to reduce gluten in their diet. Our kitchens are not gluten-free, cross contact with gluten containing ingredients may occur.

† Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. added antibiotics, hormones or steroids and is raised in a humane environment and fed a 100% vegetarian diet.*

Neighborhood Favorites

START WITH A CUP OF SOUP, ORGANIC MIXED GREEN OR CAESAR SALAD +6.99

BAJA CIOPPINO | 29.99 †

King crab, shrimp, mussels, clams, calamari, & salmon in a hot chiltomato broth withsweetpeppers&onions.Servedwithgarlic parmesan toast.

GINGER SESAME GLAZED SALMON | 27.99

Sustainably raised British Columbia Salmon grilled & served with sesame gingerglaze, garlic broccolini & Yukon mashed potatoes.

BEEF POT ROAST | 24.99

Falling-apart tender beef simmered in port wine gravy, with caramelized pearl onions, baby carrots, sweet peas &Yukon gold mashed potatoes

BRICK ROASTED HALF CHICKEN | 24.99

Rosemary lemon brined semi boneless half Free-Range ABF Chicken served withcrispy Tuscan potatoes, grilled broccolini & red pepper relish.

*MAC 'N' CHEESE | 17.99

Orecchietti pasta with 7-cheeses, topped with crispy parmesan panko.

Add smoked bacon or blackened chicken +4.99

PETRALE SOLE | 23.99

Pan-seared Petrale sole served with mashed potatoes and broccolini. Served with a creamy Dijon mustard sauce.

FISH & CHIPS | 22.99

Crispy Alaskan cod with house-made tartar sauce, coleslaw and fries.

SHELTON'S FARMS TURKEY MEATLOAF | 22.99

Ground turkey with chopped baby spinach, carrots & onions, slow baked & served with Yukon gold mashed potatoes, sundried tomato gravy & green beans with almonds.

CHICKEN PICCATA | 22.99

Tender chicken breast filets sautéed in white wine, lemon & caper, finished with butter & Italian parsley. Served with spaghetti & baby arugula & shaved red onion salad.

FREE RANGE CHICKEN POT PIE | 20.99

Free-Range ABF Chicken with carrots, onions, red-skinned potatoes, mushrooms & sweet peas, simmered until tender in cream & herbs,served in a flaky pastry bowl.

* CALIFORNIA HASS AVOCADO TOAST | 17.99

Grilled 7-grain bread, pea shoots, roasted baby tomatoes, pickled onions, kale, green beans, Maldon sea salt & lemon Dijon dressing. Add poached egg N/C or oak smoked salmon† +6

SANDWICHES

CHOICE OF FRENCH FRIES, ORGANIC MIXED GREEN OR CAESAR SALAD. SUBSTITUTE FRUIT 2.99 OR SWEET POTATO FRIES + 2.99
† START WITH A CUP OF SOUP, ORGANIC MIXED GREEN OR CAESAR SALAD +6.99 | UDI'S GLUTEN-FREE BREAD UPON REQUEST

GRILLED CHEESE & TOMATO BISQUE | 18.99

4-cheese blend on thick-cut grilled bread, served with a cup of creamy tomato bisque. Add smoked bacon +2 or tomato +1

CRISPY CHICKEN SANDWICH | 18.99 (traditional or Nashville style)

Free-Range ABF Chicken, crispy fried on a toasted brioche bun with buttermilk jalapeno slaw & pickled red onion.

GRILLED CHICKEN SANDWICH | 18.99

Crispy bacon, vine-ripened tomatoes, arugula, green goddess dressing, avocado & pickled red onions on grilled multigrain bread.

REUBEN | 17.99

Lean, reduced-sodium corned beef custom cured to Marmalade's recipe, shaved thin & piled high on grilled corn rye, with fresh sauerkraut, melted swiss & 1000 island.

BLTA | 17.99

Thick bacon, avocado, lettuce, tomato & mayo on toasted sourdough.

LINE-CAUGHT ALBACORE TUNA SALAD | 17.99

Sustainably caught light tuna, blended with mayo, Dijon & chopped veggies on sourdough with lettuce & tomato.

LINE-CAUGHT ALBACORE TUNA MELT | 18.99

Sustainably caught light tuna, blended with mayo, Dijon & chopped veggies on grilled sourdough with melted cheddar cheese.

TURKEY MELT | 18.99

Slow roasted turkey breast sliced thin & piled high, with smoked bacon, Hass avocado & melted provolone, on grilled sourdough.

8 OZ. PRIME RIB FRENCH DIP | 20.99 †

Thinly sliced roast prime rib warmed in rich beef au jus, piled high in a crispy French roll with grilled onions, Atomic horseradish cream & au jus.

HALF SANDWICH & SOUP | 17.99

Choice of classic turkey club, tuna salad or BLTA with a cup of our house-made soup.

CLASSIC CLUB | 18.99

Roasted turkey breast & smokedbacon on toasted sourdough withlettuce, tomato & mayo.

WINNET TURKEY CRANBERRY SANDWICH | 18.99

Roasted turkey breast and cranberry sauce on toasted sourdough with lettuce, tomato, and mayo. Served with homemade gravy

MARMALADE SHORT RIB MELT | 20.99

Slow braised short ribs, sherry caramelized onions, Swiss cheese, sourdough & arugula served with choice of french fries or salad

PASTA

START WITH A CUP OF SOUP, ORGANIC MIXED GREEN, OR CAESAR SALAD +6.99 | GLUTEN-FREE PENNE PASTA AVAILABLE UPON REQUEST

BLACKENED CHICKEN PENNE | 20.99

Cajun spiced chicken breast served atop creamy pesto penne with chopped tomatoes, scallions & parmesan.

SPAGHETTI & MEATBALLS | 19.99

A blend of lamb, beef & cheese, simmered in roasted garlic & spinach marinara with Parmesan & thin spaghetti.

MARMALADE CARBONARA | 21.99

Penne pasta, sautéed chicken, bacon, peas, asparagus, mushrooms, parmesan, tossed in a light cream sauce.

* THREE CHEESE RAVIOLI | 19.99

Ricotta, parmesan & mozzarella with herbs, in Yolo Valley tomato creamsauce.

LOBSTER & SHRIMP LINGUINE | 24.99

Tender lobstemeat& shrimp with baby tomatoes, lemon essence & brandy-roasted lobster cream.

* GARLIC SHRIMP LINGUINE | 21.99

Shrimpsimmered with chopped garlic, lemon, white wine & butter, tossed in linguine with capers & Italian parsley.

SALMON & ASPARAGUS BOW TIE PASTA | 21.99

Pieces of tender Atlantic salmon, & asparagus tips in lemon Chardonnay cream & parmesan.

ANDOUILLE SAUSAGE & SHRIMP JAMBALAYA | 24.99

Andouille sausage, onions & bell peppers sautéed with shrimp & blackened chicken in our creamy jambalaya sauce tossed with penne pasta.

SIGNATURE TACOS

INSPIRED BY OUR OWN CULINARY TEAM'S FAVORITE ITEMS TO EAT FOR LUNCH,
OUR NEW TACOS ARE SERVED ON CORN TORTILLAS WITH HOUSE-MADE SALSAS & TORTILLA CHIPS.

CHIPOTLE GRILLED CHICKEN | 17.99

Smoky Chipotle grilled chicken breast with guacamole, grilled corn salsa & shredded romaine lettuce.

*FILET MIGNON CARNE ASADA | 17.99 †

Strips of Chipotle marinated filet mignon with guacamole, grilled corn salsa & shredded romaine lettuce.

FRIED FISH | 17.99

Fried Alaskan cod with cabbage, cilantro, avocado crema & pico de gallo.

CHIPOTLE LIME LOBSTER | 19.99

Marinated Lobster, avocado, cilantro lime sauce, chipotle aioli, scallions & pico de gallo.

FEATURED BEVERAGES

FLAVOREDE MIMOSAS | 15 / CARAFE 35

Champagne with your choice of mango, blood orange, wildberry, or peach & orange juice.

APEROL SPRITZ | 14.99

Aperol, and prosecco, topped with soda

PEERLESS ORGANIC COLD BREW COFFEE | 5.99

TROPICAL OR BLACK ICED TEA | 4.99

STILL EVIAN WATER OR SPARKLING PELLEGRINO

Small 5 Large 8