BAKERY & CAFE
Ellie's Table

PATISSIERE & DELI

SIGNATURE PASTRIES

BUTTER CROISSANT 4.75
ALMOND CROISSANT 5.50
CHOCOLATE CROISSANT 5.50
TRADITIONAL HAM & SWISS CROISSANT 8.50
CINNAMON ROLL 5.50
HONEY WHISKEY PECAN STICKY BUN 6.00
COFFEE CAKE 4.75
BLUEBERRY SCONE 5.00
CHERRY SCONE 5.50
FRESH FRUIT DANISH 5.75
GINA'S APRICOT OATMEAL BARS 3.75
KOUIGN AMANN 5.75

MUFFINS

Blueberry 4.50

Gluten-Free / Vegan (seasonal) 5.25

BLUEBERRY LEMON CURD DANISH 5.75

BREAKFAST BURRITOS

SAUSAGE 9.95
Sausage, Eggs, & Cheddar Cheese

BACON 9.95
Bacon, Eggs, Scallions, & Pepper Jack Cheese

HEALTHY EGG WHITE 9.95
Herbs De Provence, Wild Mushrooms, Spinach, Onion, & Boursin Cheese

VEGAN (V) 9.95
Homestyle Potatœs, Soyrizo, & Black Beans

QUICHE

CHILE RELLENO 9.75
Classic Chile Relleno & Bacon

VEGETARIAN 9.75
Garlic Mushroom, Onion Jam, & Gruyere

BACON 9.75
Bacon, Onions, & Havarti Cheese

SALADS

BROCCOLI BACON SALAD 5.75
GREEK QUINOA SALAD 5.75
PEAR SALAD 6.50
ASIAN KALE SALAD 6.50
GOLDEN BEET SALAD 6.50
AGAVE FRESH FRUIT SALAD 5.75
TARRAGON CHICKEN SALAD 7.75
ELLIE'S PASTA SALAD 5.75

SANDWICHES, SOUP & MORE

Add side salad to complete your meal for an additional cost. Signature Aioli available by request for an additional cost.

JAY'S FAMOUS PALM SANDWICHES 4.75
Turkey / Ham / Egg Salad / Veggie / Tuna / Roast Beef with Horseradish Aioli
Upgrade Option: Add Tomato and Lettuce (0.75)

TURKEY FOCACCIA 7.75
Thinly sliced turkey with sundried tomato aioli on freshly baked focaccia bread.

TARRAGON CHICKEN SALAD CROISSANT 16.00
Tarragon Chicken Salad on a classic croissant

CHICKEN POT PIE 10.50

TOMATO BISQUE 6.00
Regular Size (12 oz)

DESSERTS

COOKIES 3.25
Chocolate Chip / Snickerdoodle / White Chocolate Macadamia Nut / Oatmeal Raisin

FRENCH MACARONS 3.75
ELLIE'S FAMOUS CARROT CAKE 5.25
MIXED BERRY CROSTATA 8.25

BAKERY & CAFE
Ellie's Table

BREAKFAST FROM THE KITCHEN

Breakfast served all day. Wait times may vary.

OMELETTES

Add a side of potatœs, toast, or fruit for an additional cost.

MISSION OMELETTE *16.00*

Mushrooms sauteed in garlic, onion, salt & pepper, spinach. Garnished with sliced tomatœs, green onion and goat cheese. With your choice of protein.

Upgrade Option: Egg Whites (2.00)

SPANISH OMELETTE *17.50*

Egg omelette with shredded machaca beef, peppers and onions topped with house salsa, cotija cheese, crema, and cilantro.

Upgrade Option: Egg Whites (2.00)

HAM & SWISS OMELETTE *14.00*

Egg omelette with ham & swiss cheese topped with sliced avocado.

Upgrade Option: Egg Whites (2.00)

SANDWICHES

Add potatœs or fruit for an additional cost.

ELLIE'S BREAKFAST SANDWICH *14.00*

Egg, cheddar cheese, green onion, and your choice of protein.

Upgrade Options: Avocado (3.00) Butter Croissant (2.00)

STEAK & EGG BREAKFAST SANDWICH *18.00*

Thin sliced tri tip, folded egg, crushed avocado, pico de gallo cheddar cheese, and chipotle aioli on a ciabatta roll.

Upgrade Option: Butter Croissant (2.00)

BREAKFAST BLT *15.00*

Bacon, tomato, arugula, avocado, potato waffle, sun-dried tomato aioli, and a sunny side egg on a brioche bun.

PROTEIN OPTIONS

Included: SAUSAGE, HAM, BACON, TURKEY BACON, TURKEY, SOYRIZO, CRUSHED AVOCADO

Upgrades: STEAK *4.00* · **SHREDDED MACHACA BEEF** *3.50 (contains onions & peppers)* · **CHICKEN** *5.00*

ELLIE'S FAVORITES

ELLIE'S BREAKFAST COMBO *14.75*

Two eggs served any style, with thick cut bacon or sausage patty and Jay's homestyle potatœs.

Substitution Option: Agave Fresh Fruit Salad (2.00)

CHILAQUILES *21.00*

Tortilla chips cooked in red and green salsa topped with eggs any style, black beans, pico de gallo, cotija cheese, avocado sauce, sour cream and cilantro.

Upgrade Options: Machaca Beef (4.25), Avocado (3.00)

COUNTRY STYLE BREAKFAST BURRITO *16.00*

Scrambled eggs, potato waffle, spinach, mushroom, jack and cheddar cheese with homemade sausage gravy wrapped in a flour tortilla with your choice of protein.

Upgrade: Gluten Free Tortilla (3.00)

TRI TIP STEAK AND EGGS *25.00*

6oz. of tri tip steak on top of two potato waffles on a bed of bearnaise sauce topped with port wine reduction, pickled onions, and micro greens with two eggs any style.

CHICKEN & WAFFLES *17.00*

Homemade fried chicken on top of a Belgium waffle with whipped rosemary honey butter, a dash of powdered sugar, and side of syrup.

COUNTRY FRIED BISCUITS & GRAVY *20.50*

One piece of homemade fried chicken on a large buttermilk biscuit, smothered with sausage gravy. Topped with 2 sunny side eggs.

KEN'S LOADED POTATOES *13.50*

Jay's homestyle potatœs, jack and cheddar cheese, creamy chipotle sauce, bacon, sour cream, and green onion.

Upgrade Options: Chicken (5.00), Egg (5.00)

Please be advised that all food has been prepared in a kitchen that contains the following: Milk, Eggs, Wheat (gluten), Soybeans, Nuts, and Tree Nuts. There is always the possibility of cross-contamination.

BAKERY & CAFE
Ellie's Table

BREAKFAST FROM THE KITCHEN

Breakfast served all day. Wait times may vary.

TOASTS

Add a side of potatœs, toast, or fruit for an additional cost

AVOCADO TOAST 14.00

Thick slice of whole grain bread, avocado mash, sliced tomatœs, pickled red onion, fried egg, daikon radish sprouts, micro greens, & smoked paprika. Add Bacon (4.50)

DEVILED EGG TOAST 17.00

Egg salad, dijon mustard aioli, bacon, dill, paprika, and green onions all on a piece of sourdough bread.

HAZELNUT CAPPUCCINO FRENCH TOAST 18.00

Two pieces of Texas French toast made with vanilla espresso egg batter, topped with amoretto custard, nutella, toasted hazelnuts, chocolate powder, and homemade vanilla whipped cream.

BERRIES AND CREAM FRENCH TOAST 17.00

Two pieces of Texas French toast topped with vanilla custard, fresh strawberries, blackberries, blueberries, powdered sugar, and homemade vanilla whipped cream.

FOR THE KIDS TABLE / BREAKFAST

BELGIUM WAFFLE 9.00

One Belgium waffle topped with whipped butter and powdered sugar

KIDS AVOCADO TOAST 9.25

Avocado mash spread onto your choice of bread topped with cotija cheese

KIDS TABLE BREAKFAST PLATE 9.75

Two eggs any style with your choice of bacon or sausage

HOUSE BENEDICTS

Add potatœs or fruit for an additional cost.

ELLIE'S BENEDICT 18.50

A warmed croissant stuffed with spinach, Canadian bacon, and whipped goat cheese. Topped with 2 poached eggs, sliced tomato, hollandaise sauce, smoked paprika, and sprinkled with parsley.

CALI BENEDICT 18.50

Two pieces of sourdough bread topped with avocado mash, turkey bacon, tomato, poached eggs, hollandaise sauce, paprika, and parsley.

BREAKFAST A LA CARTE

MADE TO ORDER. WAIT TIMES MAY VARY.

BACON (2) 4.75

TURKEY BACON (2) 4.75

SAUSAGE PATTY 4.75

SIDE OF EGGS 5.00

POACHED EGGS 5.50

JAY'S HOMESTYLE POTATOES 5.25

AVOCADO 3.00

CHEF ITO'S OATMEAL 6.50

SIDE OF TOAST 4.00

FOR THE KIDS TABLE / LUNCH

KIDS CHEESE ROLL SLIDER & FRIES 10.00

3 oz ground beef patty served on our famous cheese roll with cheddar cheese and fries

KIDS CHICKEN TENDER BASKET 9.50

2 pieces of chicken tenders with a basket of fries

CHEESE QUESADILLA 8.00

A flour tortilla with melted cheese. Served with sour cream and avocado mash.

Add grilled chicken (5.00). Gluten Free Tortilla (3.00)

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TUESDAY - SUNDAY *(Except Holidays):* **7:30 am – 4 pm**

31892 Camino Capistrano, San Juan Capistrano, CA 92675

ELLIESTABLE.COM

Ellie's Table: (949) 558-5310 Jay's Catering: (714) 636-6045

BAKERY & CAFE
Ellie's Table

LUNCH FROM THE KITCHEN

Add French Fries (4.50) or Sweet Potato Fries (4.75) Served all day. Wait times may vary.

ELLIE'S BURGER 16.50

Two 3oz ground beef patties, cheddar cheese, pickles, lettuce, tomato, pickled red onion, bacon, avocado mash, 1000 island dressing on a brioche bun.

SO CAL BURRITO 16.00

Shredded jack and cheddar cheese, smashed avocado, black beans, pico de gallo, sour cream, Ken's spicy sauce, French fries, and your choice of protein (see protein options on pg. 2).

Gluten Free Tortilla (3.00)

GREEK QUINOA CITRUS CHICKEN BOWL 19.50

Grilled citrus chicken topped with pickled onions and grilled lemon on a bed of bruschetta and our famous Greek Quinoa Salad.

CHIMICHURRI TRI TIP SANDWICH 18.00

Ciabatta bread, tomato, grilled onion, arugula, tri tip, garlic aioli, and chimichurri.

BRUSCHETTA CHICKEN SANDWICH 18.00

Ken's citrus chicken with pesto, bruschetta, provolone cheese, sliced red onion, arugula, balsamic glaze, and garlic aioli on a ciabatta bread.

KEN'S CHICKEN CLUB SANDWICH 17.00

Grilled chicken breast, bacon, sliced red onion, lettuce, tomato, avocado mash, pepperoncini, & garlic aioli on ciabatta.

TURKEY DELIGHT 16.75

Fresh and healthy sandwich with turkey, provolone, smashed avocado, tomato, pickled onions, alfalfa sprouts, and basil aioli on our homemade toasted multigrain bread.

FRIED CHICKEN SANDWICH 15.50

Your choice of a spicy or regular chicken sandwich topped with chipotle aioli, pickles, tomato and lettuce on a brioche bun.

THE REUBEN 16.00

A hearty helping of corned beef topped with sauerkraut, pickles, melted swiss cheese, dijon mustard, 1000 island dressing, on toasted marble rye bread.

TOMATO BISQUE AND GRILLED CHEESE DUO 12.50

Our homemade creamy tomato bisque paired with our sourdough grilled cheese loaded with provolone and sharp cheddar.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.*

BAKERY & CAFE
Ellie's Table

COFFEE & COCKTAILS

ESPRESSO

ESPRESSO	4.50
AMERICANO	4.50
CAPPUCCINO	6.00
LATTE	6.50

(ask for syrup choices)

SPECIALTY DRINKS

CHURRO LATTE	7.75
HONEY LAVENDER LATTE	7.25
HONEY VANILLA BEAN LATTE	7.25
MEXICAN MOCHA	7.75
GANACHE LATTE	7.50
SPANISH LATTE	7.75
MAPLE CINNAMON LATTE	7.75

COFFEE

CAFE AU LAIT	5.50
ICED COFFEE	4.75
DRIP	4.75

MORE

HOT CHOCOLATE	5.75
LAVENDER LEMONADE	5.75
STRAWBERRY LAVENDER LEMONADE	6.75
ORANGE JUICE	5.00
APPLE JUICE	5.00

SYRUPS

House-made Simple Syrup
House-made Sugar Free
House-made Vanilla Bean
House-made Caramel
House-made Ganache
House-made Lavender
House-made Hazelnut
Condensed Milk
Maple Syrup
Honey

MIMOSAS

CAPISTRANO *12.00 (10oz)*

Orange juice and champagne.

SAN JUAN SUNRISE *13.00 (10oz)*

Orange juice, champagne, and a splash of grenadine.

THE LADY *13.00 (10oz)*

Lavender lemonade and champagne.

SPICY SWALLOW *13.00 (10oz)*

Pineapple juice, champagne, and a sliced jalapeno.

BEER

CORONA *7.00*

By the bottle.

805 *7.00*

By the bottle.

MORE

GLASS OF CHAMPAGNE *14.00 (10oz)*

BOTTLE OF CHAMPAGNE *34.00*

DECANTER OF JUICE *5.00*

TEA

BLACK ICED TEA *5.25*

SEASONAL GREEN ICED TEA *5.25*

ICED STRAWBERRY MATCHA *8.50*

CHAI TEA LATTE *6.50*

MATCHA LATTE *7.50*

TURMERIC LATTE *6.50*

ASSORTED TEAS *4.75*

** Alternative milks available*

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SEASONAL SPECIALS

FROM THE KITCHEN

LOX TOAST

Sourdough toast topped with whipped cream cheese, smoked salmon, capers, fresh dill, pickled onions, and lemon.

$25.00

BREAKFAST BELLY PLATE

Smoked pork belly with a port wine reduction and pickled red onion with grilled asparagus, a poached egg, hollandaise sauce, and drizzle of truffle oil.

$19.50

PROSCIUTTO FIGGY TOAST

Whipped rosemary goat cheese, fig jam & prosciutto. Topped with an arugula almond apple salad & dressed with lemon truffle dressing all on grilled sourdough bread.

$18.50

SPECIALTY DRINKS

PUMPKIN SPICE LATTE

Latte with house made pumpkin spice syrup.

$7.50

PISTACHIO BROWN BUTTER LATTE

Latte with house made pistachio syrup and brown butter.

$8.00

STRAWBERRY MATCHA

Ceremonial grade matcha with a house-made strawberry syrup.

$8.50

STRAWBERRY LEMONADE

Lemonade with house-made lavender and strawberry puree.

$6.75

ADD COLD FOAM

+ $2.00

PUMPKIN SPICE

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