

MODERN COMFORT FOOD

Linn's Famous Chicken Pot Pie

Chicken Breast & Thigh, Carrots, Onion, Red Bell Pepper with a side of Mashed Potatoes and extra Gravy 14

A La Carte 11

Renee's Meatloaf

With a side of Mashed Potatoes and extra Gravy 14

Macaroni & Cheese

Homestyle with a modern twist: Asiago, Fontina and Cheddar Cheese with Green Side Salad 12

SALADS

House Salad with Linn's Farm Produce

Mixed Greens, Cabbage, Carrots, Cucumber, Onion, Tomato, Parmesan, Croutons, Choice of Dressing 7

Chicken Berry Bleu - Seasonal

Chicken, Mixed Greens, Walnuts, fresh Berries, Bleu Cheese and Olallieberry Vinaigrette Dressing 14

Caesar

Romaine, Sweet Onion, Tomatoes, Parmesan, Croutons and Citrus Caesar Dressing 9... add Chicken 13

Chicken Taco Salad

Warm Shredded Chicken over Mixed Greens with Tomato, Black Olives, Onion, Cheddar, Avocado, Chips & Salsa 14

Tuna Waldorf

Albacore, Apples, Walnuts, Raisins, Sweet Zucchini Relish, Mixed Greens 13

SOUPS & STEWS

New England Clam Chowder Cup 7 . . . Bowl 10

Full of tender clams, creamy style with potatoes

Tomato-Basil Bisque Cup 6 . . . Bowl 8

Ranch Chili Cup 5 . . . Bowl 8

Ground Beef with Pinto and Kidney Beans, Cheddar, Red Onion

Hearty Beef Stew Cup 8 . . . Bowl 11

Beef, Potatoes, Carrots, Green Beans, Corn

Soup and ½ Sandwich

Choice of Perky Turkey on Ciabatta, Veggie on Wheat, or Tuna Waldorf on Wheat Cup 13 . . . Bowl 15

Soup and Salad

Creamy Clam Chowder, Ranch Chili, Tomato-Basil Bisque or Soup of the Day with Green Salad, Warm Focaccia and Choice of Dressing Cup 11 . . . Bowl 13

SIGNATURE PANINIS

Cuban Panini

Grilled Ham, Slow-Roasted Pulled Pork, Swiss, Dill Pickle, Mayo, Mustard, Milano Roll With choice of Deli Salad or bag of Chips. 13

Southwest Turkey Panini

Turkey, Ortega Chili, Black Olive, Chipotle Mayo, Tomato, Cheddar, Focaccia Bread With choice of Deli Salad or bag of Chips. 13

Grilled Cheese & Tomato-Basil Bisque

Cheddar and Pepper-Jack Cheese on Sourdough or Focaccia and Tomato-Basil Bisque Cup 13 . . . Bowl 15

QUICHÉ OF THE DAY

Lorraine, Salmon-Artichoke Roasted Vegetable

Served with Green Salad, Deli Salad or Soup 14
A La Carte 11

WRAPS & CLASSICS

With choice of Deli Salad or bag of Chips.

Turkey Wrap

Turkey, Bacon, Lettuce, Tomato, Avocado, Olives, Onion, Chipotle Mayo, Cheddar Cheese 13

Tuna Waldorf Wrap

Albacore, Apples, Walnuts, Raisins, and Zucchini Relish 12

Chicken Caesar Wrap

Shredded Chicken Breast, Romaine, Onion, Parmesan, and Tomato 11

Pesto Veggie Sandwich or Wrap

Avocado, Lettuce, Tomato, Onion, Carrot, Red Cabbage, Cucumber, Pesto Aioli on Wheatberry Bread or Sun-Dried Tomato Tortilla Wrap 12

BLTA Sandwich

Bacon, Lettuce, Tomato, Avocado, Mayo, Sourdough 13

Perky Turkey Sandwich

Oven Roasted Turkey, Lettuce, Linn's Cranberry-Raspberry Orange Sauce on Ciabatta 13

Renee's Meatloaf Sandwich

Lettuce, Tomato, Onion, Mayo, Ketchup, Mustard on Whole Wheat 14

Beef or Veggie Hot Dog

Grilled Hot Dog, Mustard, Catsup on a Fresh Bun 8
add Ranch Chili, Cheese and Onions 9



Kid's Menu

Includes choice of
Maple or Raspberry Thumbprint Cookie 8

- ☺ Grilled Hot Dog - Mustard & Catsup
- ☺ Peanut Butter & Jelly Sandwich
- ☺ Grilled Cheddar Cheese Sandwich
- ☺ Turkey Sandwich
- ☺ Macaroni 'n' Cheese

SIDE SALADS

Assorted Deli Salads
HALF-PINT 3⁵⁰ PINT 6⁰⁰ QUART 9⁵⁰

BEVERAGES

Chai Latte – 3.75, Chai Tea – 3, Hot Tea – 2⁵⁰
 Coffee – 2⁵⁰, Espresso – 2, Latte - 4
 Café Mocha – 4, Cappuccino – 3⁵⁰
 Red Eye – 3, Café Au Lait – 3
 Hot Chocolate Large 3 Small 2⁵⁰
 Milk – 2, Berry Iced Tea – 3
 Olallieberry Lemonade – 3⁵⁰
 Beer & Wine are also available

LEGENDARY DESSERTS

Fresh-baked pie by the slice 6 – á la mode add 2⁵⁰

Olallieberry • Old-Fashioned Apple
 Raspberry-Rhubarb • Peach-Blueberry
 Red Tart Cherry • California Apricot
 Streusel Top Dutch Apple • Traditional Pecan

Cream Pies: Chocolate, Banana & Coconut – Individual 6

Whole Olallieberry & Pecan Pie 25 – Other flavors 22
 Apricot or Olallieberry Oat Bar – 4, Chocolate Éclair – 7
 Lemon Meringue Tart – 7

Chocolate Brownie – 3⁹⁵, with nuts – 4²⁵
 Hot Fudge Brownie Sundae – 7⁵⁰

Don't forget,

Linn's offers catering too!

Providing exceptional homemade flavors for over 30 years, culinary artist and co-founder Renee Linn and Executive Chef Matt Beckett cater to your needs in Cambria from appetizers to entrees and everything in between. See our catering page at www.linnsfruitbin.com and call us at 805-927-1499 for an individual consultation and tasting, or drop us an email at cateringlinnsfruitbin@gmail.com.



What's So Easy About Pie?

“Easy-as-Pie” – We have never really understood that saying. What's so easy about pie? You have to prepare the fruit, and when you're farmers like us, you have to grow it, which means you have to plan and build irrigation systems, build a fence to keep the deer out, plant trees, fertilize them, prune them, fight the bugs and birds, and pick the fruit and prepare it for the pie – not to mention buying the land and paying the taxes. Then, you have to make a huge mess in the kitchen with flour flying everywhere, roll out the dough, and hope it doesn't crack. You clean it all up while you're baking the pie and then your family comes in and devours it in a nanosecond.

We guess that's the point. It's easy to eat.

No wonder you like our pies.

Who wants to go through all of that?

We, at Linn's, wanted to make this little café easy for you. Easy to order, Easy to get your food, Easy to afford.

That's it – “Easy as Pie”. Hope you enjoy!



Fresh-baked Pie

Linn's Famous

Olallieberry & Pecan 25 • Others 22

By the Slice 6. • Á la mode 3

Old-Fashioned Apple

Raspberry-Rhubarb • Peach-Blueberry

Dutch Apple • Apricot

Cream Pies: Chocolate, Banana & Coconut

Open Daily • 11 am

Closed Christmas Day

(805) 924-3050

4251 Bridge St. • Cambria, CA 93428