

BREAKFAST

Breakfast Available Anytime

Sack of Orchard Fresh Apple Fritters half full
We start with fresh Granny Smith apples, add them to our homemade batter, cook to a golden brown and toss in a blend of ground cinnamon & granulated sugar. Served with brown sugar scented strawberry yogurt.

Eggs, Benedicts & Omelets

Add your choice of hardwood smoked bacon, Canadian bacon, breakfast ham, corned beef hash, sausage patty or links, turkey link sausage

Eggs

Two fresh eggs cooked to order. Served with our breakfast potatoes or grits and your choice of buttermilk drop biscuit, English muffin or toast.

Steak and Eggs

Hand cut 7oz NY strip, seasoned and seared with two fresh eggs cooked to order. Served with our breakfast potatoes or grits and your choice of buttermilk drop biscuit, English muffin or toast.

Traditional Eggs Benedict

Poached eggs on toasted English muffin, Canadian bacon & fresh hollandaise sauce. Served with our breakfast potatoes.

Vegetable & Egg Croissant Benedict

Flaky croissant, grilled beefsteak tomato, asparagus, grilled red onion, poached eggs & fresh hollandaise sauce. Served with our breakfast potatoes.

Philly Steak & Egg Croissant Benedict

Flaky croissant, Philly beef grilled with mushrooms, peppers & red onions, poached eggs & fresh hollandaise sauce. Served with our breakfast potatoes.

Breakfast Sandwiches and Wraps

Add bacon, Canadian bacon, breakfast ham or sausage to any sandwich or wrap

All American Egg Sandwich

Two eggs scrambled with American cheese served on your choice of bread.

Sunrise Breakfast Wrap

Three fluffy, seasoned eggs, roasted red peppers and melted provolone cheese in a soft flour tortilla.

Valley Specials

Add your choice of hardwood smoked bacon, Canadian bacon, breakfast ham, corned beef hash, sausage patty or links, turkey link sausage

Add your choice of bananas, blueberries or pecans to any pancake, waffle or French toast

Buttermilk Pancakes

Classic buttermilk pancakes dusted with powdered sugar and served with warm syrup.

Belgian Waffle

Served sweet and golden brown with powdered sugar and warm syrup.

Buttermilk Drop Biscuits & Sausage Gravy

Two freshly baked biscuits topped with our homemade sausage gravy.

Cereals, Muffins & More

Yogurt Crunch Parfait

Layers of low-fat strawberry yogurt, crunchy granola and fresh seasonal fruit.

Fresh Chilled Seasonal Fruit Bowl

Low-Fat Yogurt, Granola, Muffin & Seasonal Fruit Platter

Oatmeal or Granola

Peaches & Cream Muffin or Blueberry Muffin

LUNCH

Lunch Available 10 a.m.

Valley Fresh Soups, Salads & Chili

Fresh Hot Soup cup bowl

Peach Valley House Salad

Fresh mixed greens, vine-ripe tomatoes, cucumbers and black olives topped with shredded carrots and red onions.

Santa Fe Chicken Salad

Southwest spiced grilled chicken breast, pico de gallo, crispy tortilla straws, corn and black bean salsa served on mixed greens with cool ranch dressing.

Asian Teriyaki Chicken Salad

Char-grilled teriyaki glazed chicken breast over fresh mixed greens, sesame noodles served in a wonton cup topped with peppers, wonton strips and sesame seeds and tossed with a fresh peach ginger dressing.

Char-Grilled Chicken Caesar Salad

Char-grilled chicken, black olives and tomatoes served on a bed of fresh crisp romaine lettuce tossed in caesar dressing and finished with parmesan cheese.

Curry Chicken Salad

Our homemade curry chicken salad with Granny Smith apples and red seedless grapes on a bed of fresh field greens with red peppers, carrots, cucumbers and toasted almonds served with our homemade curry dressing.

Homemade Chili cup bowl

Grilled Salmon Salad

Grilled salmon filet, red and green peppers, fresh tomato, cucumber and Bermuda onion on a bed of fresh mixed greens served with our signature raspberry balsamic vinaigrette dressing.

Chopped Cobb Salad

Roasted turkey breast, bacon, bleu cheese, avocado, hard boiled eggs, red & green bell peppers, carrots, green onions, cucumber and tomatoes, tossed with chopped fresh mixed greens tossed in your choice of raspberry balsamic or dijon vinaigrette dressing.

Walnut Salad

Fresh field greens with walnuts, bleu cheese and grape tomatoes served with our signature raspberry balsamic vinaigrette dressing.

Add char-grilled chicken

Add grilled or blackened salmon

Summer Salad

Fresh field greens, mandarin oranges, fresh strawberries, toasted almonds, parmesan cheese and peach ginger dressing.

Add char-grilled chicken

Add grilled or blackened salmon



Sandwiches & Burgers

Sandwiches & burgers served with fries or chips, homemade coleslaw & a dill pickle
Any sandwich or burger may be ordered as a wrap

Pine Grove Chicken

Char-grilled chicken breast, caramelized red onions, hardwood smoked bacon, melted provolone cheese and roasted shallot mayonnaise.

Philly Cheese Steak

Griddled mushrooms, onions, mixed peppers and Philly shaved ribeye topped with provolone cheese. Served on a hoagie roll.

Corned Beef or Turkey Reuben

Your choice of thinly sliced corned beef brisket or thinly sliced turkey with melted Swiss cheese, layered with sauerkraut and 1000 island dressing.

Club Croissant

Sliced sugar cured ham, oven roasted turkey breast, hardwood smoked bacon, Swiss and American cheese, vine-ripe tomato, iceberg lettuce and mayonnaise.

Classic Patty Melt

Choice ground sirloin, seasoned and seared with caramelized onion, American cheese served on griddled rye bread.

French Dip

Tender sliced roast beef on a hoagie roll with au jus for dipping.

Char-Grilled Half Pound Burger

Fresh hand packed, choice ground sirloin served on a kaiser roll. *Add your choice of cheese*

Sequoia Burger

Fresh hand packed, choice ground sirloin, topped with caramelized red onions, sautéed mushrooms, hardwood smoked bacon and melted provolone cheese.

Wraps

Wraps served with fries or chips, homemade coleslaw & a dill pickle

Veggie Wrap

Grilled marinated portabella mushrooms, baby spinach, tomatoes, avocados, fresh sprouts, shredded carrots, served with a sun-dried tomato spread in a soft spinach flour tortilla.

Teriyaki Chicken Wrap

Asian teriyaki chicken, green and red peppers, snow peas, marinated pasta, shredded carrots, mixed with a peach ginger teriyaki glaze in a soft flour tortilla.

TCB Wrap

Roasted turkey breast, crispy bacon, chopped scallions, dill havarti cheese with cranberry-chipotle sauce and miracle whip.

Curry Chicken Salad Wrap

Our homemade curry chicken salad with Granny Smith apples and red seedless grapes served with fresh romaine lettuce, peppers, carrots and toasted almonds in a soft flour tortilla.

Santa Fe Chicken Salad Wrap

Southwestern style grilled chicken breast served with pico de gallo and a black bean corn salsa in a soft flour tortilla with cool ranch dressing.

Chicken Salad Wrap

Our homemade traditional chicken salad with diced celery served with fresh iceberg lettuce and mayonnaise in a soft flour tortilla. *Available on your choice of bread upon request.*

Favorites & Valley Classics

Add a house salad to any Favorite or Valley Classic

Add a buttermilk drop biscuit or sliced bread

Cajun Chicken Pasta

Char-grilled Cajun seasoned chicken breast, sautéed fresh asparagus & baby spinach tossed in a spiced florentine béchamel sauce with imported linguini.

Crispy Chicken Tenderloins

Five chicken tenderloins, original or Buffalo style served with honey mustard, ranch or bleu cheese dressing.

Chicken Pot Pie

Tender white chicken, fresh carrots, onions, mushrooms and peas in a supreme sauce, topped with a buttermilk drop biscuit.

Chopped Steak

Choice ground sirloin, seasoned, grilled and finished with griddled onions, mushrooms and a rich beef gravy. Served with creamy mashed potatoes and fresh steamed green beans.

Pot Roast

Moist and tender pot roast with creamy mashed potatoes and fresh steamed green beans.

Shrimp & Grits

Large black tiger shrimp, sautéed in a Cajun lemon butter sauce with red & green bell peppers, onions, diced tomatoes and served over creamy homestyle grits.

Valley Sides

French Fries

Fresh Seasonal Fruit

Vine-Ripe Tomatoes

Served chilled or seasoned and grilled.

Creamy Mashed Potatoes

Homemade with red potatoes.

Homemade Cole Slaw

Fresh Steamed Green Beans

Seasoned with our homemade garlic butter and topped with toasted almonds.

Grilled Asparagus

Steamed, seasoned and grilled.

Onion Rings

Thick cut onions, panko breaded and flash fried.

Sweets

Homemade Peach Cobbler

Available ala mode.

Ghirardelli Double Dark Chocolate Brownie Sundae

Ghirardelli Double Dark Chocolate Brownie

Fresh Baked Gourmet Cookie