

BREAKFAST 7AM - 2:30PM

EGG SANDWICH - english muffin, collards, gruyere, bacon, hot sauce	9
BIALY EGG - poppy & onion bialy, porchetta, arugula, gruyere, harissa ketchup	11
POLENTA BAKED EGG - polenta, asparagus, spinach, spring onions, ricotta, mint pistou	15
CHARMOULAH BAKED EGG - pomodoro sauce, red charmoulah, cream, parsley, two eggs	15
SMOKED FISH & EGG - labneh, cucumber & radish, herbs, tomato, soft egg, toast	17
LOX & FRIED EGG - crispy potatoes, arugula, lebneh, toast	20
SAUSAGE & EGG - fried potatoes, grilled bread harissa ketchup	17
CROQUE MADAME - sourdough, tasso ham, gruyere, fried egg & mornay sauce	16
VEGGIE MADAME - sourdough, braised greens, gruyere, fried egg, mornay sauce	15
GRAIN BOWL - braised greens, kimchi, fermented turnips and tops, soft egg, dashi vin, <i>choose AVOCADO or SMOKED SALMON BELLY</i>	16
MUSHROOM BOWL - brown rice, wild mushrooms, greens, fermented chili, fried egg	16
HUEVOS RANCHEROS - beans, braised greens, two fried eggs, corn tortilla, ranchero salsa, cotija cheese, cilantro	17
SOFT SCRAMBLE - dill, parsley, labneh, & toast	9
ALMOND BUTTER TOAST - almond butter, honey, sprouted rye	7
MEDITERRANEAN BREAKFAST - soft-boiled egg, hummus, tzatziki zataar marinated feta, cherry tomatoes, snap pea, cucumber, pea tendrils, herbs, toasted whole wheat bread	16
SALMON ROE BAGEL - scallion lebneh, dill	13
MULTI-GRAIN PORRIDGE - nut milk & stewed fruit	9
MULTI-GRAIN PORRIDGE WAFFLE - butter & syrup <i>ADD STEWED FRUIT</i>	11 3
HOUSE MADE RICOTTA - marinated cherries, pistachio, honey, toasted brioche	13

SOUPS 11AM - 10PM

<i>INCLUDES GRILLED BREAD</i>	
CHICKEN DUMPLING	13
MINISTRONE	12
POZOLE VERDE	13

LETTUCES 11AM - 10PM

TREVISIO ARUGULA FENNEL - olive oil, lemon, parmesan	12
BUTTER LETTUCE - radish, dill buttermilk dressing	12

SANDWICHES 11AM - 10PM

CHEESE BURGER - seeded pain de mie bun, gruyere, smoked tomato, arugula, pickles, aioli	18
PASTRAMI (OR) TURKEY REUBEN - pumpernickel, gruyère, sauerkraut & Russian dressing	18
ITALIAN - ciabatta, sopressa, mortadella, ham, chopped escarole, tomato, pickled peppers, fontina, aioli, red wine vinegar	17
BANH MI AMERICANO - baguette, paté, rotisserie chicken, pickled daikon-carrot-cucumber, cilantro, chili dressing, garlic aioli	17
SMOKED BRISKET BANH MI - baguette, smoked brisket, pickled daikon-carrot-cucumber, cilantro, chili dressing, garlic aioli	17
PORCHETTA MELT - baguette, rapini, onions, fontina	18
PATÉ BAGUETTE - mustard, pickled onion, spicy greens	14
TUNA CONSERVA - sourdough, caper aioli, roasted peppers, salted cucumber & radish, sprouts, tapenade	16
CHEESE BAGUETTE - mostarda, daily cheese selection	13
VEGGIE BURGER - aioli, pickled red onion, tomato, sprouts, whole wheat bun, emmentaler cheese	17
VEGGIE SANDWICH - whole wheat, roasted peppers, tomato, fennel, radish, pickled turnips, avocado, sprouts, tahini	15
TOMATO CONFIT - baguette, tomato confit, burrata	13
<i>ADD PROSCIUTTO</i>	3
SALMON SALAD SANDWICH - salmon salad, little gem, baguette	15

BUILD YOUR OWN DELI SANDWICH

CHOOSE ANY MEAT - ON ANY BREAD	STARTS AT 10
AVAILABLE OPEN FACED	<i>plus additions</i>
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ROASTED TURKEY	ROAST BEEF
HOUSE-CURED HAM	CHICKEN LIVER PATÉ
MORTADELLA	PASTRAMI
POACHED ALBACORE TUNA SALAD	

VEGETABLES

ADD .50	ADD 1
CAPERS	ARUGULA
SALTED CUCUMBER & RADISH	TOMATO
RAW RED ONION	HERBS & SPROUT
PICKLED RED ONION	ROASTED PEPPERS

SPREADS

TAPENADE	TAHINI
HUMMUS	MOSTARDA
DIJON	GRAINY MUSTARD

CHEESES

ADD 1	
FONTINA	EMMENTALER

CLASSIC SANDWICHES & PLATES

AVAILABLE AS A SANDWICH OR PLATE	S	P
PASTRAMI - pumpernickel, pastrami, mustard	17	19
CHICKEN PARMESAN - ciabatta, pomodoro, burrata & parmesan	17	19
FALAFEL - sesame ficelle, tahini, fermented chili, pickled onion, radish, salted cucumber, sprouts	16	17

HOUSE SMOKED & ROTISSERIE MEATS

BUTCHER STYLE - BAGUETTE, MEAT, OLIVE OIL, SALT & PEPPER

AVAILABLE AS A BUTCHER SANDWICH OR PLATE	S	P
BRISKET - au jus	18	20
ROAST TURKEY - au jus	16	18
PORCHETTA - horseradish	18	20
ASPEN RIDGE PRIME RIB - horseradish	20	22

	H	W
	20	34

CHICKEN (HERBED OR CHILI RUB) - tzatziki, harissa & chimichurri
AVAILABLE AS HALF OR WHOLE
NOT AVAILABLE AS SANDWICH

FISH PLATE

AVAILABLE AS A SMALL OR LARGE PLATE	S	L
CHOICE OF FISH, PICKLED VEGETABLES, LABNEH & TOAST	20	38

BUILD YOUR OWN FISH SANDWICH

BIALY, BAGEL OR BREAD	STARTS AT 10
AVAILABLE OPEN FACED	<i>plus additions</i>

HOUSE CURED & SMOKED FISH

CLASSIC LOX	HERB GRAVLAX
PASTRAMI GRAVLAX	OIL-CURED SARDINE
PICKLED HERRING	SALTED ANCHOVY
SMOKED RIVER TROUT	SMOKED MACKEREL
KIPPERED SALMON	

LOADED ADD 3 ADDITIONAL

TOMATO	HARD BOILED EGG
PICKLED RED ONION	AVOCADO
SALTED CUCUMBER & RADISH	
HERBS & SPROUTS	
CAPERS	

DAIRY SPREADS

HERBED CREAM CHEESE	WHIPPED BURRATA
SCALLION LABNEH	

SMALL PLATES 11AM - 10PM

DUCK CONFIT TOAST - ciabatta bread, apricot mostarda, fermented leeks, pickle fresno, parsley, olive oil, cracked pepper	14
ANCHOVY TOAST - sourdough, salt-cured anchovies	13
CHOPPED LIVER ON TOAST - chopped chicken liver, caramelized onion, roasted apple, chives on baguette	13
SALMON ROE TOAST - pumpernickel bread, cultured butter, salmon roe, chives	13
TOMATO CONFIT & BURRATA TOAST - ciabatta, wild oregano	12
FOIE GRAS TERRINE - kumquat marmalade, garlic crostini	16
CHARCUTERIE PLATE - bread, house made pickles and mustards	18 / 32
CHEESE PLATE - bread, nuts seasonal fruit, honey comb	18 / 32
FRENCH FRIES - hand-cut fries, shaved parmesan	8

DINNER PLATES AVAILABLE AFTER 5PM

NY STEAK FRITES AU POIVRE	32
PORK & BEEF MEATBALL - burrata, parmesan, ciabatta	18
RAMP CAVATELLI - ricotta, morel mushroom, meyer lemon	19
BUCATINI CARBONARA - pancetta, english peas, green garlic, cracked pepper	18
SEARED DAY BOAT SCALLOPS - white corn, tasso, tarragan	27
ASK SERVER FOR DAILY SPECIALS	

BEVERAGES

ESPRESSO	3.5
CORTADO	4
CAPPUCCINO	5
MOCHA	5
SPICED MOCHA - ghost pepper salt	5
SALTED MOCHA - red clay salt	5
CAFÉ CON LECHE	5
COLD-BREWED COFFEE	5
DRIP COFFEE	3.75
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HOT or ICED TEA (OFFERINGS)	4
STEAMED NUTMILK WITH COCONUT OIL	6.5
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SHRUB (SEASONAL OFFERINGS)	5.5
SPARKLING LIMEADE - mint, cucumber or lime	5
SPARKLING GINGER LEMONADE	5.5

SMOOTHIES

KALE SMOOTHIE - avocado, date, banana, nutmilk	8
WAKE 'N' SHAKE - cold brew, date, banana, hemp seed, almond, cacao, coconut	8
SUNFLOWER BUTTER YOGURT - yogurt, sunflower butter, bee pollen	8
DAILY (FRESH SQUEEZED) JUICE BLEND	8



BREADS

SOURDOUGH COUNTRY LOAF	8
SEEDED RYE SOURDOUGH	8
SESAME WHEAT SOURDOUGH	8
100% WHOLE WHEAT	12
FRUIT AND NUT RYE MORNING BREAD	10
SPROUTED RYE	12
SOURDOUGH BAGUETTE	4.5
MICHE	12
CIABATTA	10
OLIVE	12
PORRIDGE BREAD	10
BIALY - onion & poppy	2
HALF DOZEN	12
BAKER'S DOZEN	24
BAGELS - sesame, seeded rye, or everything	2
HALF DOZEN	12
BAKER'S DOZEN	24

PASTRIES

CROISSANT	
BUTTER	3.5
CHOCOLATE	4
BAKLAVA	4.5
HAM RACLETTE	4
CARROT CAKE	7.5
BABKA LOAF	5
BUCKWHEAT, BANANA & WALNUT LOAF	5
CHOCOLATE CAKE	7.5
FRUIT GALETTE	7.5
FRUIT PIES	7.5
COOKIES (ASSORTED)	3
DANISH, SCONES & TEA CAKES	4
BROWNIE	4
CHOCOLATE & AVOCADO MOUSSE	6
PANNA COTTA	6
SEASONAL BUNDT CAKE	5
CHEESE CAKE	7.5



MAY 2018

PRE-ORDER is available for all items. Please contact us to plan for your group event. Large orders and certain pastry items may require advanced notice.

A 10% mandatory service charge is added to all orders over \$100. Service charges are distributed amongst all hourly employees

MONDAY - SUNDAY
7AM - 10PM



MEMORIAL WEEKEND | 2018

PROTEINS

BUTTERMILK FRIED CHICKEN

22 / 40

half chicken / whole chicken

BBQ PULLED PORK SANDWICH PACK

80

serves 6-8 people

*2lbs pulled pork, 8 pain de mie buns,
bbq sauce, pickles*

SIDES

CLASSIC POTATO SALAD

30 / 60

small / medium

CORN AND CABBAGE COLESLAW

30 / 60

small / medium

SWEETS

WHOLE SEASONAL FRUIT PIE

65

PLACE AN ORDER

email: catering@gjusta.com

phone: 310.314.0320 ex 2



REHEAT INSTRUCTIONS

PROTEINS

FRIED CHICKEN

Serve room temp

Optional reheat - Preheat oven to 350 degrees

Place directly on middle rack for 10 minutes

BBQ PULLED PORK

Preheat oven to 350 degrees

Place in over with cover for 10 minutes

HAVE A WONDERFUL MEMORIAL DAY

