

## Restaurant Menu

Take a moment to see our complete menu for breakfast, lunch and dinner. Review the menu page by page or follow these quick links:

- Hutch's Breakfast
- Hutch's Brunch
- Dinner Menu
- Side Orders Menu
- Brunch Menu

### HUTCH'S BREAKFAST

Cold Cereal: \$2.75 Ask your server for selections

Homemade Oatmeal: Large \$4.50

Add Bananas \$1.25

Add Brown sugar & raisins \$1.50

Add fresh strawberries (Market Price)

Challa French Toast: \$8.00 Served with maple syrup

Blueberry Buttermilk Pancakes: \$7.00 Served with maple syrup

Bagels & Cream Cheese: \$3.50 Ask your server for selections

English Breakfast Bagel: \$6.00 Cucumber, tomato & red onion with dill cream fraische

Fruit Plate: \$8.00 Seasonal fruits served with choice of yogurt or cottage cheese

Two Eggs Any Style: \$5.25 Served with potato ragout (choice of baguette or whole grain bread)

Add sausage links or bacon or ham \$2.75 OMELETTES

All our omelettes are prepared with three (3) eggs. Served with potato ragout.

Paisan: \$8.00 Bacon, potato & onion

Ham & Cheese: \$9.00 Mozzarella, ham & basil

Primavera: \$9.50 Mushrooms, spinach & onion on a bed of sliced tomatoes

CREATE YOUR OWN OMELETT AND LET US KNOW WHAT YOU FEEL LIKE THIS MORNING SIDES

Bread with butter and marmalade: \$3.00 Bacon, Ham or Sausage: \$3.75

Sliced Tomatoes:\$2.50 Potato Ragout: \$2.75 Cottage Cheese: \$2.50 BEVERAGES

Fresh brewed coffee: \$2.00

Espresso: \$2.00 Extra shot \$1.00

Latte or Cappuccino: \$3.00 Extra shot \$1.00

Fresh Squeezed Orange Juice: \$3.00

Cranberry , Apple, Grapefruit, Pineapple, and Tomato Juice: \$2.00

Chefs/Owners Mario Abrego & Hillford Phillips thank you for your kind patronage

and welcome your comments in regards to your dining experience at Hutch's.

An 18% gratuity will be added to parties of 8 or more. We reserve the right to refuse service to anyone

### HUTCH'S BRUNCH

Cold Cereal: \$2.75 Ask your server for selections

Homemade Oatmeal: Large \$4.50

Add Bananas \$1.25

Add Brown sugar & raisins \$1.50

Add fresh strawberries (Market Price)

Challa French Toast: \$8.00 Served with maple syrup

Blueberry Buttermilk Pancakes: \$7.00 Served with maple syrup

Bagels & Cream Cheese: \$3.50 Ask your server for selections

English Breakfast Bagel: \$6.00 Cucumber, tomato & red onion with dill cream fraische

Fruit Plate: \$8.00 Seasonal fruits served with choice of yogurt or cottage cheese

Two Eggs Any Style: \$5.25 Served with potato ragout (choice of baguette or whole grain bread)

Add sausage links or bacon or ham \$2.75 OMELETTES

All our omelettes are prepared with three (3) eggs. Served with potato ragout.

Paisan: \$8.00 Bacon, potato & onion

Ham & Cheese: \$9.00 Mozzarella, ham & basil  
Primavera: \$9.50 Mushrooms, spinach & onion on a bed of sliced tomatoes  
US KNOW WHAT YOU FEEL LIKE THIS MORNING ENTREES

CREATE YOUR OWN OMELETT AND LET

Served with your choice of two (2) sides: Baked beans, coleslaw, French fries, potato salad, garlic roasted potatoes, or sautéed vegetables

Jerk Chicken: \$10.00  
Oxtail: \$12.50  
BBQ Baby Back Ribs: \$12.50  
Shrimp Linguini: \$16.00 SIDES

Bread with butter and marmalade: \$3.00 Bacon, Ham or Sausage: \$3.75  
Sliced Tomatoes:\$2.50 Potato Ragout: \$2.75 Cottage Cheese: \$2.50 BEVERAGES

Fresh brewed coffee: \$2.00  
Espresso: \$2.00 Extra shot \$1.00  
Latte or Cappuccino: \$3.00 Extra shot \$1.00  
Fresh Squeezed Orange Juice: \$3.00  
Cranberry , Apple, Grapefruit, Pineapple, and Tomato Juice: \$2.00  
Mimosa or Champagne: \$6.00

Chefs/Owners Mario Abrego & Hillford Phillips thank you for your kind patronage and welcome your comments in regards to your dining experience at Hutch&rsquo;s.

An 18% gratuity will be added to parties of 8 or more. We reserve the right to refuse service to anyone

#### Dinner Menu STARTERS:

Plantains - \$4.00 Deep fried ripe plantains served with a black bean, lime and sour cream dip.  
Patties - \$4.50 Jamaican style empanadas served on a bed of mixed greens in a citrus vinaigrette.  
Choose beef or chicken.  
Quesadilla - \$7.50 Grilled flour tortilla filled with Monterey Jack cheese with you choice of BBQ chicken or vegetables. Served with a side of avocado relish and a lime and cumin sour cream.  
House Tortilla Soup - Cup \$3.00 Bowl \$5.00  
Soup Of The Day (Ask your server) - Cup \$3.00 Bowl \$5.00 SALADS:

House Salad - \$4.00 Mesclun of baby greens tossed with julienne jicama and carrots in our citrus vinaigrette.  
Caesar Salad - \$5.00 Romaine lettuce tossed in our homemade Caesar dressing, homemade garlic croutons and parmesan cheese.  
- Add chicken \$3.00  
- Add shrimp (5) \$6.00  
- Add salmon (6 oz.) \$10.00  
Spinach Salad - \$6.00 Baby spinach tossed in a citrus vinaigrette with spiced red onion, caramelized pecans, and goat cheese.  
BBQ Chicken Salad - \$10.00 Grilled BBQ chicken breast tossed with iceberg lettuce and Napa cabbage, cilantro, corn tortilla strips, julienne carrots, jicama, green onions, and our own BBQ dressing.  
Served warm with a cheese roll.  
Jerk Chicken Salad - \$9.00 Grilled chicken marinated in jerk spices served over baby mixed greens.  
Served with a cheese roll. SANDWICHES:

All sandwiches come with two (2) choices of sides:

Baked beans, coleslaw, potato salad, french fries, garlic roasted potatoes, sautéed vegetables, red beans and rice

Deluxe Burger - \$8.00 Grilled freshly ground sirloin burger dipped in our famous BBQ sauce. Served with tomato, relish, iceberg lettuce in a bun. (Served since 1947)

Hot Link - \$8.00 Louisiana spicy links grilled and finished in our famous BBQ sauce and served in a French roll.

Pork Loin - \$9.00 Slowly roasted and basted in our famous BBQ sauce and served in a French roll.

BBQ Chicken - \$9.00 Grilled breast of chicken simmered in our famous BBQ sauce and served in a French roll.

Jerk Chicken Sandwich - \$9.00 Grilled chicken marinated in jerk spices served with lettuce, tomato and mayonnaise served in a French roll.

Pot Roast - \$9.00 Slowly roasted tri tip finished in a zesty herb sauce in a French roll.

Tri-Tip - \$9.50 Slowly cooked for tenderness, basted in our famous BBQ sauce and served in a French roll. PASTAS:

Served with choice of soup or salad and cheese roll

Penne Arabiata - \$10.00 Penne tossed in a spicy marinara sauce.

Pasta Primavera - \$12.00 Fresh seasonal vegetables (ask your server for tonight's feature) sautéed in fresh herbs, garlic and tomato tossed with penne.

Jerk Linguini - \$14.00 Grilled chicken simmered in spicy jerk sauce tossed with linguini al dente.

Shrimp Linguini - \$16.00 Large prawns sautéed with fresh garlic, basil and Roma tomato tossed with linguini.

ENTREES:

All entrees come with two (2) choices of sides:

Baked beans, coleslaw, potato salad, french fries, garlic roasted potatoes, sautéed vegetables, red beans and rice. Served with soup or salad. HUTCHES CLASSICS:

BBQ Baby Back Ribs - \$18.00

Slow cooked for tenderness, basted in our famous BBQ sauce.

BBQ Chicken - \$15.00

Half chicken slowly roasted and smothered in our famous BBQ sauce.

Half Chicken and Ribs - \$18.00

Half chicken and Ribs combo smothered in our famous BBQ sauce.

BBQ Tri-Tip - \$16.00

Slowly cooked for tenderness, basted in our famous BBQ sauce.

BBQ Pork Loin - \$15.00

Slowly roasted tender pork loin smothered in our famous BBQ sauce.

BBQ Hotlinks - \$12.00

Louisiana style sausage links grilled and smothered in our famous BBQ sauce. MEATS AND POULTRY:

Jamaican Jerk Chicken - \$15.00 Slowly roasted half chicken simmered in spicy jerk sauce.

Oxtail - \$18.00 Selectively diced oxtail browned and simmered in fresh herbs and spices.

Curry Goat - \$16.00 Choice goat stewed in fresh herbs and yellow curry sauce.

Rib eye Steak - \$22.00 Lightly smoked rib eye steak served on a bed of polenta finished with a warm tomato concasse and arougula. SEAFOOD

Fish and Chips - \$15.00 Traditional beer battered Icelandic cod served with malt vinegar, coleslaw and french fries.

Fish Tacos (3) - \$14.00 Baja style beer battered Icelandic cod served on corn tortillas with a citrus cilantro coleslaw and a side of avocado relish and chipotle sauce.

Fish Creole - \$16.00 Icelandic cod grilled and simmered with onions, tomato, fresh herbs and spices.

Grilled Salmon - \$18.00 Grilled fillet of Atlantic salmon served over penne pasta in a roasted red bell pepper coulee.

SIDE ORDERS:

Plantains - \$3.00

Garlic fries - \$3.00

French fries - \$2.50

Potato salad - \$2.50

Baked beans - \$2.50

Coleslaw - \$2.50

Garlic roasted potatoes - \$3.00

Sautéed vegetables - \$3.50 DESSERTS:

Cobblers - \$6.00 All our homemade cobblers are served ala mode using vanilla bean Fosselman's Ice Cream.

-Boysenberry

-Peach

Chocolate Brownie - \$6.00 Homemade chocolate brownie served warm with fresh berries.

Baked Pear - \$6.00 Served over slivered pound cake with a vanilla and tamarind glaze ala mode.

ICE CREAM: - \$3.50

We proudly serve Fosselman's Ice Cream.

-French vanilla bean

-Strawberry sorbet  
-Mango sorbet BEVERAGES:

Fresh brewed ice tea - \$2.00  
Fresh squeezed lemonade - \$2.00 (one refill)  
Juices - Fresh squeezed orange juice - \$3.00 Cranberry, Apple, Grapefruit, Pineapple or Tomato - \$2.00  
Fountain Drinks - \$2.00 Pepsi, Diet Pepsi, Root Beer, Sierra Mist, Orange Twister, Peach Tea  
Bottle Sodas (Imported from Jamaica) - \$2.00 Champagne Kola, Cream Soda, Ting (Grapefruit soda), Ginger Beer  
Bottled Water (Flat or Sparkling) Small - \$2.50 Large \$5.00  
Hot tea - \$2.00 (Ask your server for selections)  
Coffee  
We proudly serve Gaviña coffee.  
Fresh Brewed (Regular or Decaf) - \$2.00  
Espresso single - \$2.50 double - \$3.50  
Cappuccino or Latte - \$3.75

18% Gratuity will be added to parties of 7 or more. We reserve the right to refuse service to anyone.

Lunch Menu (11am - 3pm) Monday through Friday

Entrees and sandwiches are served with two (2) sides except

pasta.  
-Baked Beans  
-Coleslaw  
-Potato Salad  
-French fries  
-Garlic Roasted Potatoes  
-Sautéed Vegetables  
-Red Beans and Rice (Jamaican style)

\$7.00  
Deluxe Hamburger  
BBQ Hot Link Sandwich

\$8.00  
BBQ Pork Loin Sandwich  
Ham Sandwich  
BBQ Chicken Sandwich  
Jerk Chicken Sandwich  
Veggie Linguini

\$9.00  
BBQ Tri-Tip Sandwich  
Jerk Chicken Linguini  
Jamaican Jerk Chicken  
BBQ Hot Link Plate  
BBQ Pork Loin Plate

Jerk Chicken Salad  
Grilled Chicken Caesar Salad  
\$10.00

BBQ Chicken Plate  
BBQ Tri-Tip Plate  
Fish Creole  
Fish and Chips  
Fish Taco(3)  
Curry Goat

\$12.50  
BBQ Baby Back Ribs  
Oxtail DESSERTS:

Cobblers - \$6.00 All our homemade cobblers are served ala mode using vanilla bean

Fosselman's Ice Cream.

- Boysenberry
- Apple
- Peach

Chocolate Brownie - \$6.00

Homemade chocolate brownie served warm with fresh berries.

Baked Pear - \$6.00

Served over sliced pound cake with a vanilla and tamarind glaze ala mode.

ICE CREAM: - \$3.50

We proudly serve Fosselman's Ice Cream.

- French vanilla bean
- Dutch chocolate
- Strawberry sorbet
- Mango sorbet

BEVERAGES:

Fresh brewed ice tea - \$2.00

Fresh squeezed lemonade - \$2.00 (one refill)

Fountain Drinks - \$2.00

Pepsi, Diet Pepsi, Root Beer, Sierra Mist, Orange Twister, Peach Tea

Cranberry, Apple, Grapefruit, Pineapple, and Tomato Juice: \$2.00

Bottle Sodas (Imported from Jamaica) - \$2.00

Champagne Kola, Cream Soda, Ting (Grapefruit soda), Ginger Beer

Bottled Water (Flat or Sparkling)

Small - \$2.50

Large \$5.00

Hot tea - \$2.00 (Ask your server for selections)

Coffee

We proudly serve Gaviña coffee.

Fresh Brewed (Regular or Decaf) - \$2.00

Espresso single - \$2.50 double - \$3.50

Cappuccino or Latte - \$3.75

18% Gratuity will be added to parties of 7 or more. We reserve the right to refuse service to anyone.