



Looking for Gluten Free?  
Check out our Sweet  
Treats! Sub GF bread on  
any item or ask for  
suggestions!



812 S. Church Street  
Georgetown, TX 78626  
512.270.0812  
sweetlemonkitchen.com



## Breakfast & Brunch Favorites

Available All Day

### Egg Croissant 10.95

Freshly Baked Croissant, Egg, Bacon,  
Cheddar Cheese, Roasted Tomato, Garlic Aioli.  
Side of Fresh Fruit.

### Steak Egg Croissant 12.95

Freshly Baked Croissant, Egg, Seasoned Steak, Grilled  
Onion, Cheddar Cheese, Garlic Aioli. Side of Fresh Fruit.

### Turkey and Swiss Croissant 10.95

Freshly Baked Croissant, Turkey, Swiss Cheese, Honey  
Dijon. Side of Fresh Fruit.

### French Toast Berry Bake 8.95

Our Breakfast Bread Pudding! Served with Sides of  
Whipped Cream, Seasonal Jam and Maple Syrup.

## Lighter Fare

Available Open to 11 am

### Greek Yogurt Parfait

House Made Greek Yogurt with Fresh Berries,  
Chia Seed, our From Scratch Lemon Curd,  
House Made Granola, & Herb Flowers.

### Oatmeal Du Jour 7

Organic Steel Cut Oats with Apple Pie  
Topping, Candied Pecans.

Available All Day

### Avocado Toast 10.95

Fresh Avocado, Cilantro, Pepitas, Cotija Cheese,  
Lime, & Salt on Toasted Sourdough Bread. Side  
of Grape Tomatoes & Lime.

### Sourdough Toast 3.95

Two Slices of Toasted Local Sourdough with  
Butter & Housemade Jam.

### Fruit ~ Side 3/Bowl 5.50

Always Fresh, Sometimes Local Fruits.

## Breakfast Pastries

Available Until Sold Out

### Cinnamon Roll 4.95

### 4 Pack Cinnamon Roll 15.95

From Scratch, Baked Daily. Made with  
All Natural Ingredients, Organic Sugar,  
Organic Flour.

### Scone 4.50

Made in house, all natural ingredients, Served  
with House Made Jam, Butter, Lemon Curd.

### Kolache 2.95

Czech Pastry. Scratch dough and fillings  
made in house with real fruit & Posipka topping.

### Klobasnek 3.50

A Savory Kolache: Scratch dough, Fillings  
Aidell's All Natural Chicken and Apple  
Sausage OR Jalapeno Beef Sausage made in  
San Antonio, TX.

### Coffee Cake 4.95

From Scratch, Cinnamon Swirl &  
Topped w/Pecan Streusel.

### Croissant 3.95

Served with House Made Jam & Butter.

### Chocolate Nutella Croissant 4.50

Baked Fresh Daily.

### Jumbo Blueberry Muffin 4.50

From Scratch & Packed with  
Wild Blueberries.

## Quiche & Frittata

Available All Day Or Until Sold Out

### Quiche Lorraine 11.95

From Scratch Quiche, with Bacon, Swiss  
Cheese & Green Onion. Comes with our House  
Salad, Spring Mix, Fresh Strawberries, Texas  
Goat Cheese & In House Candied Pecans.

### Frittata Lorraine GF 11.95

Our Crustless Quiche - Bacon, Swiss Cheese &  
Green Onion. Comes with our House Salad of  
Spring Mix, Fresh Strawberries, Texas Goat  
Cheese & In House Candied Pecans.

Lunch Menu Available 11am - Close

## Gourmet Sandwiches

All Sandwiches served with Fresh Seasonal Fruit or Kettle Chips. Add side Garden Salad 2.95  
Side House Salad 3.95 or Soup 2.95

### **Chicken Salad Croissant 10.95**

Roasted Chicken Breast, Apple, Celery, Sunflower Seeds, Scallions, Mayo, Dijon on a Fresh Baked Croissant.

### **Turkey Club Croissant 11.95**

All-Natural Turkey Breast, Applewood Bacon, Spring Mix, Fresh Tomato, Cheddar Cheese, Roasted Garlic Aioli, on a Fresh Baked Croissant.

### **Classic Turkey Sandwich 11.95**

House Roasted Turkey Breast, Cheddar Cheese, Fresh Tomato, Spring Mix, Mayo, on Lightly Toasted Soft Italian Bread.

### **A+ BLT 12.95**

Crispy Bacon, Spring Mix Lettuce, Roasted Roma Tomato, Avocado, Roasted Garlic Aioli, on Lightly Toasted Sourdough.

### **Better Half Combo**

Ask your Server for Details!

## Hot Sandwiches

All Sandwiches served with Fresh Seasonal Fruit or Kettle Chips. Add side Garden Salad 2.95  
Side House Salad 3.95 or Soup 2.95

### **Caprese Ciabatta Sandwich 10.95**

Roasted Tomato, House Made Pesto, Fresh Mozzarella, Arugula, on Ciabatta Bread.

### **Sweet Lemon Grilled Cheese 10.95**

Roasted Tomato, Fresh Basil, Melted Cheddar & Swiss Cheese, Roasted Garlic Aioli on Buttered Sourdough.

### **Chipotle Chicken Sandwich 14**

Seasoned Grilled Chicken Breast, Avocado, Bacon, Spring Mix, Fresh Tomato, Swiss Cheese on a Lightly Toasted Bistro Bun.

### **Chimichurri Steak 14**

Seasoned Steak, Grilled Onions, Marinated Mushroom, Roasted Garlic Aioli, House Made Chimichurri, on a Lightly Toasted Bistro Bun.

## Panini Sandwiches

### **Turkey & Brie 12.95**

House Roasted Turkey Breast, Sliced Apples, Melted Brie, Arugula, House Made Seasonal Jam, on Sourdough.

### **Portobello & Goat Cheese 11.95**

Marinated and Roasted Portobello Mushroom, Roasted Red Pepper, Goat Cheese, Arugula, Chipotle Aioli, on Sourdough.



## Fresh Salads & Soup

Housemade Dressings: Lemon Vinaigrette, Chipotle Ranch, or Honey Dijon. All Dressings Come on the Side.

### **Turkey Cobb Salad 13.95**

All-Natural Turkey Breast, Crispy Bacon, Avocado, English Cucumber, Grape Tomatoes, Scallions, Shredded Monterey Jack & Cheddar, Spring Mix.

### **Sweet Lemon House Salad 11.95**

Fresh Strawberries, House Made Candied Pecans, Texas Goat Cheese, Spring Mix.

Add: Scoop Chicken Salad \$4, Grilled Chicken \$7, or Seared Salmon \$9.

### **Blue Cheese Garden Salad 11.95**

Avocado, English Cucumber, Tomato, Blue Cheese, Spring Mix.

Add: Chopped Bacon \$2.50, Grilled Chicken Breast \$7, Grilled Onion & Seasoned Steak \$8 or Seared Salmon \$9.

### **GF Chicken Salad Plate 9.95**

Three Scoops of Our Chicken Salad on a Light Bed of Spring Mix with Gluten Free Sea Salt Crackers & Side of Fresh Fruit.

### **Side Salad 5.95**

English Cucumber, Grape Tomatoes, Radish, Spring Mix.

### **Soup du Jour 5.95/6.95**

Ask Your Server About Our Soup of the Day. Made Fresh from Scratch.

## For Your Little Lemon Drop

for Smaller Appetites

### **Half Classic Turkey Sandwich 6.95**

House Roasted Turkey Breast, Cheddar Cheese, Fresh Tomato, Romaine, Mayo, on Lightly Toasted Soft Italian Bread. Side of Fruit or Chips.

### **Half Grilled Cheese Panini 5.95**

Melted Cheddar Cheese on Buttered Sourdough. Side of Fruit or Chips.

# Dinner

Fri & Sat 4:30 PM-Close



## Starters

### Queso Compuesto 8.50

Diced Steak, Guacamole & Pico de Gallo in our Queso & Corn Tortilla Chips.

### Queso & Chips 6.50

House Made Queso & Corn Tortilla Chips.

### Salsa & Chips 3.50

In House Roasted Salsa & Corn Tortilla Chips.

### Hummus 8.00

Chef's Choice Hummus & Tapenade with Toasted Naan Bread.

### Bruschetta 9.50

3 Bruschetta:  
Topped with Grape Tomato, Fresh Mozzarella, Pesto & Balsamic Glaze.

### Housemade Meatballs 9.00

6 Italian Meatballs, Red Sauce Tossed In, Ricotta, Basil Chiffonade.

### Side Salad 5.95

English Cucumber, Grape Tomatoes, Spring Mix. Choice of Dressing.

### Soup du Jour 5.95

## Local Partners

We use organic, responsibly grown produce, and locally sourced products as much as possible.

Check out some of our local partners:

- SUMMER MOON COFFEE
- 22 BEANS DARK ROAST COFFEE
- RENTSCH BREWERY
- LOCAL TEXAS BREWERIES
- NEW WORLD BAKERY
- THOMPSONS EGGS
- SIMPLE SPARROW CARE FARM
- BEN E KEITH FOODS



## Entrees

### Mediterranean Salmon 19

Ethically Farmed Salmon with Roasted Tomato, Olives, Banana Peppers, Feta, Spinach, White Wine Sauce, Seared Lemon, Tzatziki & Cilantro, Rice Pilaf.

### Red Wine Demi Chicken Breast 19

Boneless Chicken Breast, Red Wine Demi Sauce, Sautéed Mushrooms, Mashers. Choice of Veggies du Jour or Side Salad.

### Meatloaf with BBQ Mushroom Sauce 17

House Made Meatloaf Topped With House Made BBQ Mushroom Sauce, & Mashers. Choice Veggies du Jour or Side Salad.

### Bolognese Lasagna 17

Bolognese Sauce is the base of this delicious House-Made Lasagna. Served With Side Salad & Garlic Toast.

### Beef Bourguignon 16

French Classic made famous by Julia Child. Beef slow cooked in Red Wine Sauce, Mushrooms, Carrots, Onion, Served with Mashed Potato. Choice of Veggies du Jour or Side Salad.

## Weekend Desserts

Made With Love From Scratch

Crepe Brulee 6

Key Lime Pie 5

Butter Pecan Cheesecake 9

Tuxedo Cheesecake 9

Seasonal Bread Pudding 9

GF Chocolate Chip Cookie Cheesecake 9

\*Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

\*Gratuity will be added on parties of 6 or more.

## Coffee & Espresso

First Drink Coffee, Then Do The Things



## Hot Teas & More

Keep Calm and Drink Tea

<b>Hot Coffee</b>	2.95
• Medium by Summer Moon, • Dark Roast by 22 Beans • Decaf by Summer Moon	
<b>Cold Brew</b> 20 oz 4.45/32 oz 5.25	
<b>Espresso</b>	3.00
<b>Americano</b>	4.00
<b>Caffé Latte</b>	4.75
<b>Cappuccino</b>	4.75
<b>Cortado</b>	3.50
<b>Macchiato</b>	5.50
<b>Signature Cream Latte</b>	5.50
Honey, Lavender or Maple	
<b>Lattes</b>	5.50
Vanilla, Mocha, Caramel, Peppermint, Hazelnut, Pumpkin Pie	
<b>Extra Espresso Shot</b>	1.50
<b>Extra Syrup</b>	.80
<b>Alternative Milks</b>	.80
Almond, Soy, Oat, or Coconut	

## Fresh Baked Desserts

Enjoy one of our House Made Desserts, Made With All Natural Ingredients and Organic Flour.

<b>Signature Lemon Bar</b>	3.95
<b>Key Lime Pie</b>	4.95/25.00
<b>Crispy Rice Treats</b>	4.00
<b>Jumbo Snickerdoodle Cookie</b>	3.95
<b>Jumbo Chocolate Chip</b>	3.95
<b>Thumbprint Cookies</b>	2.50/3.95

## Sweet Gluten Free

<b>Jumbo GF Seasonal Muffin</b>	4.50
<b>GF Lemon Bunt Cake</b>	4.50
<b>GF Chocolate Chip Cookie</b>	3.95
<b>GF Thumbprints</b>	2.50/3.95

<b>Wildflower Tea</b>	3.25 /cup
<b>A Local Loose Leaf Tea</b>	6.00 /pot
Lonestar Breakfast, & Goodbye Earl	
<b>Tazo Tea (Bags)</b>	2.50 /cup
Jasmine Green, Lemon Chamomile, Moroccan Mint, English Breakfast, Earl Grey	
<b>Chai Tea Latte</b>	5.50
<b>London Fog</b>	5.50
<b>Matcha Latte</b>	4.50/5.50/6.50
Ceremonial Grade Matcha from Wildflower Tea	
<b>Hot Chocolate</b>	\$2.75/\$3.75
Organic Milk & Ghiradelli Chocolate	

## Cold Drinks

<b>Iced Tea</b>	3.25
Fresh Brewed Peach or Black, Choice of Sweet or Unsweet	
<b>Fresh Lemonade</b>	3/3.50/4
Original, Lavender or Raspberry	
<b>Arnie</b>	2.50/3/3.50
Half Tea/Half Lemonade Peach or Black	
<b>Juices</b>	2.95
Apple or Orange	
<b>Horizon Organic Milk</b>	2.95
Regular or Chocolate	
<b>R.O. Water</b>	1.00
Tap Water is Free	