



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 12

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. Choice of Milk.

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
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 Applewood 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 15

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. Extra dressing available for .50.

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 Breast 7, or Seared Salmon 9.

Blue Cheese Garden Salad 11.95

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

Add: Chopped Applewood Bacon 3.00, 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 9.50

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

Queso & Chips 7.50

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

Three 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, Radish.
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 21

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 20

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 18

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

Creme Brulee 6

Key Lime Pie 6

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

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

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

Cold Drinks

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

Fresh Baked Desserts

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

Signature Lemon Bar	3.95
Key Lime Pie	6/25.00
Crispy Rice Treats	4.00
Jumbo Snickerdoodle Cookie	3.95
Jumbo Chocolate Chip	3.95
Thumbprint Cookies	2.50/3.95



Sweet Gluten Free

Jumbo GF Seasonal Muffin	4.50
GF Lemon Bundt Cake	4.50
GF Chocolate Chip Cookie	3.95
GF Thumbprints	2.50/3.95