



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 Breakfast & Lunch

Egg Croissant 12.95

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

Steak and Egg Croissant 13.95

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

Turkey and Swiss Croissant 11.95

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

French Toast Berry Bake 9.95

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 Sweet Lemon Curd, Maple
Cinnamon Granola, & Herb Flowers.

Oatmeal Du Jour 7

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

Available Breakfast & Lunch

Avocado Toast 15

Fresh Avocado, Cilantro, Pepitas, Cotija Cheese,
Lime, Red Pepper Flakes & 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
Pastries Made from Scratch Daily with
All Natural Ingredients.

Cinnamon Roll 4.95

4 Pack Cinnamon Roll 15.95

A Sweet Lemon Signature.

Scone 4.95

Choice of Seasonal Jam, Butter, and/or Lemon
Curd.

Kolache 3.25

Czech Pastry. Fillings made with real fruit &
Posipka topping.

Klobasnek 3.50

A Savory Kolache: Filling Local Beef & Pork
Sausages. Regular and Jalapeño.

Coffee Cake 5.25

Cinnamon Swirl &
Topped with Pecan Streusel.

Croissant 4.25

Choice of Seasonal Jam and/or Butter.

Chocolate Nutella Croissant 4.50

Baked Fresh Daily.

Jumbo Blueberry Muffin 4.95

Packed with Wild Blueberries.

Quiche & Frittata

Available Breakfast & Lunch or Until Sold Out

Quiche Lorraine 12.95

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 12.95

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

Menu Unavailable during Dinner Hours

Available Lunch & Dinner

Gourmet Sandwiches

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

Chicken Salad Croissant 12.95

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

Turkey Club Croissant 12.95

House Roasted 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 13.95

Crispy Applewood Bacon, Spring Mix Lettuce, Roasted 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. Sub Side Garden Salad 2.95
Side House Salad 3.95 or Soup 2.95

Caprese Ciabatta Sandwich 11.95

Roasted Tomato, Basil Pesto, Fresh Mozzarella, Arugula, on Ciabatta Bread.

Sweet Lemon Grilled Cheese 11.95

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

Chipotle Chicken Sandwich 15.95

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

Sweet Lemon "Pepito" 16

Grilled Steak, Onions & Mushrooms, Cilantro Jalapeno Ranch, Chimichurri, on a Hoagie Roll, topped with House Chips. Our Take on a Venezuelan Street Food Sandwich.

Panini Sandwiches

Turkey & Brie 14.95

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

Portobello & Goat Cheese 12.95

Marinated and Roasted Portobello Mushroom, Roasted Red Pepper, Goat Cheese, Arugula, Chipotle Aioli, on Sourdough.
Make it Vegan upon Request.



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 14.95

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

Sweet Lemon House Salad 12.95

Fresh Strawberries, House Made Candied Pecans, Texas Goat Cheese, Spring Mix.
Make it Vegan upon Request.

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

Blue Cheese Garden Salad 12.95

Avocado, English Cucumber, Grape Tomatoes, Blue Cheese, Spring Mix, Radish.

Add: Applewood Bacon 3.00, Grilled Chicken Breast 7, Grilled Onion & Steak 8 or Seared Salmon 9.

GF Chicken Salad Plate 12.95

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

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 7.95

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

Half Grilled Cheese Panini 6.95

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

Dinner

Wed - Sat 4:30 PM - Close



Starters

Avail Lunch & Dinner

Queso Compuesto 9.50

Queso Topped With Steak, Guacamole & Pico de Gallo.
Corn Tortilla Chips.

Queso & Chips 7.50

Queso & Corn Tortilla Chips.

Salsa & Chips 4.00

Roasted Red Salsa & Corn Tortilla Chips.

Hummus 8.50

Chef's Choice. Served With Warm Flat Bread.

Soup du Jour 5.95

Ask Your Server For Details.

Side Salad 5.95

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

Avail Dinner Only

Baked Brie 9.50

Brie, House Jam, Honey Pecans, Crossiant

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
- LOCAL TEXAS BREWERIES
- NEW WORLD BAKERY
- THOMPSONS EGGS
- SIMPLE SPARROW CARE FARM
- BEN E KEITH FOODS
- HILL COUNTRY DAIRY



Entrees

Mediterranean Salmon 21

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

Beef Bourguignon 19

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

Southern Favorites

Meatloaf with BBQ Mushroom Sauce 18

House Meatloaf, with Southern BBQ Mushroom Sauce, on a bed of mashers. Choice of Side Of Side Salad or Veggies.

Pork Ribeye with

Red Peppercorn Demi-Glacé 19

on bed of mashers.
Choice of Side Salad or Veggies.

Chicken Pot Pie in Pastry Crust 16

Creamy Chicken and gravy in a puff pastry crust. Served with Side Salad and choice of dressing.

Gnocchi Pasta 10

With House Marinara and Mozzarella

Weekend Desserts

Made With Love From Scratch

Ask your server for our seasonal deserts!

Featuring our delicious
GF Chocolate Chip
Cookie Cheesecake 8

*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 22 Beans	
• Dark Roast by 22 Beans	
• Decaf by Summer Moon	
Cold Brew	4.95/5.50
Espresso	3.00
Americano	4.00
Cappuccino	5.25
Cortado	3.50
Caramel Macchiato	5.50
Signature Cream Latte Honey, Lavender or Maple	6.25
Latte	5.25
Extra Espresso Shot	1.50
Syrup Flavors Vanilla, Mocha, Caramel, Peppermint, Hazelnut, Pumpkin Pie	.80
Alternative Milks Almond, Soy, Oat, or Coconut	.80

Loose Leaf Tea	3.75/cup
• Lonestar Breakfast by Wildflower Tea	6.50/pot
• Earl Gray Tea by Texas Coffee Traders	
Numi Tea (Bags)	3.00/cup
Jasmine Green, Lemon Chamomile, Moroccan Mint, English Breakfast, Earl Grey	
Chai Tea Latte	5.50
London Fog	5.50
Hot Chocolate Organic Milk & Ghiradelli Chocolate	2.75/3.75

Cold Drinks

Iced Tea Fresh Brewed Peach or Black, Choice of Sweet or Unsweet	3.25
Fresh Lemonade Original, Lavender or Raspberry	3/3.50/5
Arnie Half Tea/Half Lemonade Peach or Black	2.50/3/4
Juices Apple or Orange	3.50
Horizon Organic Milk Regular or Chocolate	2.95
Sparkling Water Origin Waters: Sparkling, Berry or Lemon Lime	2.50

Fresh Baked Desserts

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

Signature Lemon Bar	4.95
Mississippi Mud Bar	4.95
Coconut Cream Pie Bar	4.95
Key Lime Pie	6.50
Crispy Rice Treats	4.95
Jumbo Chocolate Chip	4.95



Sweet Gluten Free

Jumbo GF Seasonal Muffin	4.95
GF Lemon Bundt Cake	4.95
GF Chocolate Chip Cookie	4.95

*Ask about our whole pies