



THE
CREMER
HOUSE
FELTON, CA

• AN AMERICAN RESTAURANT & ALEHOUSE •

JARS

- PICKLED VEGETABLES** \$5
add hop pickled egg \$1
- ROSEMARY MAPLE ALMONDS** \$5
- HOPCORN** \$5
popcorn, hop oil, rosemary, reggiano cheese
- BEER BRAISED ONION DIP** \$5
served with potato chips

BOARDS

- BREAD** \$4
butter, salt, olive dust
- PRETZEL** \$7
porter cheese, amber ale mustard
- MEATS** \$10
cured meats, pickled vegetables, mustard
- CHEESES** \$10
cheeses, fruits, compote, nuts
- VEGAN** \$10
hemp seed paté, sweet potato chips, cultured cashew cheese, dried persimmons

OUR STORY

Built by Thomas Cremer in 1874, The Cremer House is the oldest building in downtown Felton. For many years it functioned as the Grand Central Hotel, a restaurant, bar, and boarding house run by Thomas and his wife, Margaret. Rich with history, we have preserved and restored this historic building to create The Cremer House as it is today.



The Cremer House was the Grand Central Hotel, c. 1908

ORGANIC MATTERS

We believe in supporting and protecting organic farmers. Better for farms, better for the environment, better for you — and it tastes better too.

BASKETS

- COUNTY FAIR** \$12
beer-battered artichoke, calamari, zucchini served with lemon caper aioli
- FRIES** \$8
served with buttermilk basil dressing and sun-dried tomato jam
- WINGS** \$12
spicy hen sauce or coffee bbq sauce
- YAM CHIPS** \$8
served with mint cilantro chutney and meyer lemon aioli



The old covered bridge in Felton, c. 1920

BOWLS

Add a small farmstand salad \$3.50

AUTUMN VEGETABLE MINISTRONE	\$7
<i>served with arugula pesto</i>	
CHICKEN NOODLE SOUP	\$8
<i>fresh thyme, root vegetables, homemade noodles</i>	
BAKED MACARONI & CHEESE	\$10
<i>blend of cheeses, sourdough croutons</i>	
CHICKEN POT PIE	\$11
<i>butter crust, autumn vegetables, thyme, chicken</i>	
VEGETARIAN SHEPHERD PIE	\$10
<i>with cheddar mashed potato crust</i>	

BIG BOWLS

THE FARMSTAND	\$10
<i>greens, tomatoes, cucumber, sunflower sprouts, green goddess dressing</i>	
GRAINS & GREENS	\$11
<i>sprouted wheat berries, beets, hemp seeds, avocado, meyer lemon dressing</i>	
FRUITS, CHEESE & GREENS	\$12
<i>tangerines and mandarins, shaved fennel, spinach, pickled red onions, sheep's milk feta</i>	
THE BOB SALAD	\$13
<i>grilled chicken, bacon, avocado, tomatoes, carrots, hard boiled egg, sharp white cheddar, little gems, black olives, buttermilk dressing</i>	
RUBBED KALE	\$11
<i>delicata, pine nuts, polenta croutons, romano, meyer lemon dressing</i>	

LUNCH PLATES

served from 11am-5pm

TURKEY BACON AVOCADO TOAST	\$13
<i>whole wheat toast, mashed avocado, shaved turkey, onion sprouts, sliced tomatoes, crumbled bacon</i>	

BURGER	\$13
<i>aged cheddar, double-smoked bacon, pickled jalapeños</i>	
CURRIED RED LENTIL BURGER	\$13
<i>yogurt raita, mint cilantro chutney, mango chutney</i>	
GRILLED CHEESE	\$10
<i>sharp cheeses, buttered toast, served with sun-dried tomato jam and pickled vegetables</i>	
CHÈVRE TOAST	\$11
<i>house chèvre or cashew cheese, pear fennel compote, arugula</i>	
TUNA MELT	\$13
<i>albacore tuna salad, dill, capers, melted cheddar, onion sprouts</i>	
SAUSAGE & KRAUT	\$12
<i>el salchichero pear thyme sausage, kraut, amber ale mustard</i>	
GARDEN STACK	\$12
<i>raw flat bread, cannellini hummus, grated squash, sunflower sprouts, cilantro sprouts, pickled mushrooms</i>	
REUBEN	\$13
<i>kraut, russian dressing, gruyère, amber ale mustard, pastrami or tempeh</i>	



Overlooking Felton with the train in the background, 1908



Felton Train wreck, c. 1900

DINNER PLATES

served from 5pm–close

Add a small farmstand salad \$3.50

BURGER \$15

aged cheddar, double-smoked bacon, pickled jalapeños, served with fries

CURRIED RED LENTIL BURGER \$15

yogurt raita, mint cilantro chutney, mango chutney, served with fries

SMOKED PEAR THYME SAUSAGE \$16

el salchichero sausage, beer braised onions, kraut, gala apples

SPAGHETTI SQUASH ‘RISOTTO’ \$15

cauliflower, shiitake, sun-dried tomatoes, pine nuts, parsley pesto

BISON RAGOUT \$22

butternut squash, polenta, horseradish

SKILLETS

served from 5pm–close

Add a small farmstand salad \$3.50

FRIED CHICKEN \$15

brined in buttermilk, served with maple mustard and lemon slaw

FLAT IRON STEAK \$20

served with beer braised onions, fries and elephant garlic spinach

TURKEY MEATLOAF \$18

smoked mozzarella, sun-dried tomato jam, crimini mushrooms, served with buttermilk mashed red potatoes

SMOKED PORK CHOP \$18

el salchichero smoked chop, brussels sprouts, served with buttermilk mashed red potatoes

MUSSELS & CLAMS \$18

beer broth, celery root, elephant garlic, served with peasant bread

OUR BREADS

Sunflour Bakehouse bakes our breads daily.

If you have food allergies please be sure to tell you server.

DESSERT

APPLE CIDER DONUTS \$6

MASON JAR CHOCOLATE CAKE \$6

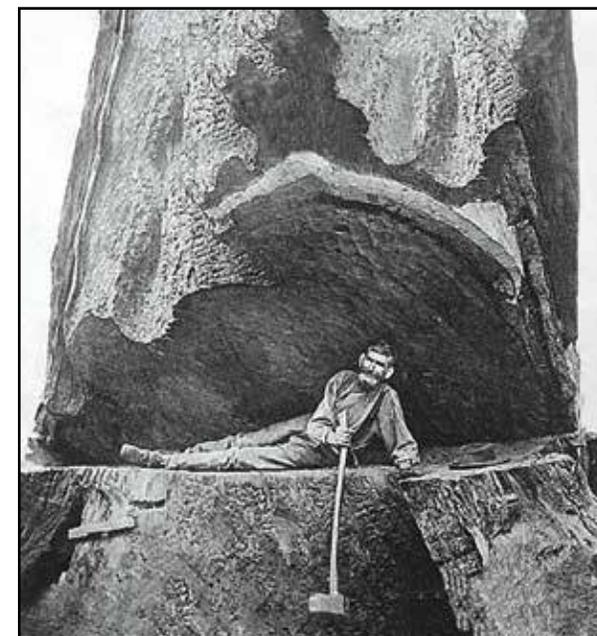
RUSTIC FRUIT GALETTE \$6

CHOCOLATE GINGERSNAP

ICE CREAM SANDWICH \$6

MEXICAN CHOCOLATE PUDDING \$5

vegan



Felling a huge redwood in the Big Tree Grove, date unknown