

THE CLASSIC I-5 BREAKFAST Homemade hash browns, toast and two	•				
Ground Round Chicken Fried Steak (Hand-bread	(2 hand-pressed patties) \$9.95 \$9.95 ed) \$13.95 . \$13.95 Large \$15.65				
HALF BREAKFAST Two strips bacon, hash browns, one egg	<b>\$7.49</b> & slice of toast				
CREATE YOUR OWN OMELETTE Served with hashbrowns and toast	\$11.49				
2 Meats: Bacon, Burger, Ham, Sausage Cheeses: American, Cheddar, Swiss, Pepperjack Veggies: Bell Pepper, Jalapenos, Mushrooms, Onions, Tomatoes Want homemade chili or extra meat?\$2.30					
GOOD GRAVY! Half order Frida's savory meat-filled recipe with bisc	. \$5.95 Full order \$7.95 Side \$2.45 cuits				
OLD FASHIONED OATS					
_	\$5.25				
SIDES	——— DRINKS ———				
Hash browns       \$3.16         Pancakes (1)       \$3.35 (2)       \$4.75         Toast       \$1.95         Eggs (1)       \$0.95 (2)       \$1.75         Seasonal Fruit       \$4.50         Bacon       Half       \$2.95 Full       \$4.95         Sausage Patty       Half       \$2.95 Full       \$4.95         Ground Round       \$4.95         Ham       \$11.95 Small       \$9.95	Coffee				



Made-to-order hand-helds come with your choice of toppings and bread and includes a side of hand-cut fries.

Your choice of bread and cheese MADE-TO-ORDER B.L.T ROAST BEEF TUNA **TURKEY** Hand-carved Premium Thick-sliced Thick-sliced Chunk Light Seasoned beef Lettuce, Tomato, Mayo Hand-carved - \$8.95 -- \$10.95 -- \$8.95 -- \$8.95 -HOT AND READY HANDHELDS Grilled ham on sourdough with melted Swiss and American cheese Our home-cooked roast warmed in au jus, topped with Swiss and served on a Torta roll (includes salad) PATTY MELT .......\$11.95 ½ pound of lean ground beef, cooked to order and nestled on rye between melted Swiss and grilled onions (includes salad) **BURGERS** 1/4 pound of lean ground beef, cooked well 1/4 pound burger, open-faced, smothered in our savory chili and topped with cheese and onions BULL BURGER ...... \$11.95 1/2 pound of lean ground beef, cooked to order (includes salad) HAM BURGER ...... \$13.95 1/2 pound of lean ground beef, cooked to order and topped with a thick slice of ham (includes salad)

### **OPTIONS**

BREAD: White, Wheat, Sourdough, Rye
TOPPINGS: Mayo, Lettuce, Onion, Pickles, Tomatoes, Jalapenos
CHEESE: American, Cheddar, Pepperjack, Swiss
ADD: Bacon, Blue Cheese, Marinated Mushrooms ... \$1.00

## SOUPS & SALADS

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Slow-cooked recipe topped with cheese and onions

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A hearty family recipe made with our wonderful ham Cup ..... \$3.95 Small bowl ..... \$6.50 Large bowl ..... \$8.50

Dinner salad served with a small bowl of pea soup

\$3.95

Large mixed greens served with turkey, roast beef and cheese topped with mushrooms, tomatoes onion and a hard-boiled egg

Large mixed greens served with our grilled marinated chicken breast, topped with dried cranberries, nuts and blue cheese crumbles

## ENTREES

Entrees comes with a vegetable and two sides

Our Hand-breaded cube steak smothered in homemade meat gravy

GARLIC CHICKEN .......\$14.95

House-marinated boneless breast

SIDES

Side salad, Pea Soup, Chili, Seasonal Fruit, Cottage Cheese, Hand-Cut Fries, Smashed Potatoes and Gravy

1/2 pound of lean ground beef topped with our marinated mushrooms, served with cottage cheese and choice of seasonal fruit or tomatoes

# SWEET TREATS

Family recipes, made from scratch with love

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Old Fashioned, Hand-scooped Vanilla, Chocolate, Strawberry



### OPEN MONDAY – SATURDAY 6:00 AM – 10:00 PM CLOSED SUNDAY

JOIN US FOR OUR FREE, ANNUAL THANKSGIVING!

#### **ABOUT POLLARD FLAT**

Pollard Flat was founded in 1922 by Jesse Getchell. After purchasing the 140-acre parcel from the railroad for \$750, Jesse built a gas pump and restroom for travelers on what was then the California Highway 99.

Over the years, the gravel roads were paved and the business expanded to include a convenience store and diner. In 1972, Grandma Florence Harsh purchased Pollard Flat from her neighbor, Evelyn Wood.

Generations later, we are still dishing up home-cooked favorites like our Grandma used to make.

We hope you enjoy your visit and your food. Take time to look around at the collected memories from over the years and meet our two famous residents; Ms. Gertie and Mr. Flathead Junior.