

*Pull up a chair, take
a taste, join us. Life is
so endlessly delicious*

– RUTH REICHL



Here at the *Cannery Cafe* we believe in the power of community. To come together and share time, pleasant company, conversation and delicious food and drink. In July of 2014 Oakland based Blue Heron Catering’s Debbie Pfisterer and longtime Bay Area chef Jeff Rosen opened the *Cannery Cafe* here in the Hayward Area Historical Society museum to share their vision of community and soulful, honest cooking that featured the bounty of our wonderful Bay Area food shed.

We value the relationships we have made with our customers, our farmers and ranchers as well as the community at large. Our mission and responsibility as a green certified business is to practice sustainability and resource conservation while providing you a great meal and place to meet for reasonable prices! Join us for breakfast, lunch or our fabulous brunch. Sign up for our email newsletters that feature our beloved pop up Friday supper club, special farm to table events, live music and news on seasonal produce.

BREAKFAST

Served Wednesday to Friday 8:30 am to 2:00 pm

MORNING SANDWICHES

Served on a Butterflake Croissant or House Made Buttermilk Biscuit. Served with Fresh Fruit

Griddled Fra’ Mani Ham , Fiscalini’s cheddar, fried eggs	\$7.50
Applewood Smoked Bacon , beefsteak tomato, avocado, scrambled eggs	\$7.50
Seasonal Squash , Gruyere, basil pesto scrambled eggs.....	\$6.95

EGGS AND THINGS

Served with Home Fries and Fresh Fruit

Two Farm Fresh Eggs , Any Style.....	\$7.50
Rancheria Chilaquiles - Scrambled eggs, tortilla chips, salsa roja, avocado, radish, cilantro and queso fresco. \$8.50	
Daily Omelette / Scramble	\$7.95
Eggs “A” Street - poached eggs, griddled cornmeal crusted beefsteak tomatoes, creamed artichokes	\$8.50
Tofu and Veggie Scramble	\$7.95

BREAKFAST HAND PIES

Served with Small Green Salad or Fresh Fruit

Spinach, Mushroom, Feta	\$6.95
Chorizo, Fiscalini’s Cheddar, Scrambled Egg	\$6.95

GOOD GRAINS

Cannery Maple Pecan Granola, Yogurt and Seasonal Fruit	\$4.95
Bagel and Cream Cheese with Fixings	\$3.95
add Smoked Salmon	\$4.00
Lemon Ricotta Pancakes - house made with fresh berry compote.....	\$7.95

SIDES

Applewood Smoked Bacon.....	\$3.00
Fennel Sausage Patty	\$3.50
Griddled Fra’ Mani Ham	\$3.00
Fresh Seasonal Fruit	\$2.50
Home Fries.....	\$2.50
Buttermilk Biscuit	\$2.00
Add 2 eggs, any style	\$2.00

LUNCH

Served Wednesday to Friday 10:00 am to 2:00 pm

SALADS

Served with Our Own Cheesy Breadsticks

Little Gem Caesar shaved grana padano, garlicky bread crumbs, Cannery caesar dressing ...	Half \$4.50	Full \$8.50
Capay Farms Beet and Arugula Laura Chenel goat cheese, glazed walnuts, mustard vinaigrette	Half \$5.00	Full \$8.95
Green Goddess dino kale, avocado, sun dried tomatoes, toasted sunflower seeds, green goddess dressing	Half \$4.50	Full \$8.50
House Salad mixed field greens, balsamic vinaigrette	\$6.50	
add Grilled Mary’s Organic Chicken Breast, Chicken Salad or Grilled Tofu	\$3.00	

PANTRY SANDWICHES

Diestel Turkey - with applewood bacon, avocado, arugula, garlic aioli	\$8.95
House made Chicken Salad - capers, dill, aioli, lettuce and tomato	\$7.95
Balsamic Roasted Eggplant - basil pesto, arugula, Laura Chenel goat cheese	\$7.50
HAHS Hummus - with avocado, pickled vegetables, radish and baby greens	\$7.50

HOT SANDWICHES

Hot Brisket - Marin Sun Farms brisket, caramelized onions, horseradish mustard shmear.	\$8.95
Cubano - slow cooked pork, fra’ mani ham, house made pickles, gruyere, mustard.....	\$8.95
Betty’s Down Home - buttermilk fried chicken with slaw and spicy aioli	\$8.95
Cannery Grilled Cheese - Fiscalini cheddar, gruyere and jack cheeses with sliced tomato	\$7.50
add griddled Fra’ Mani Ham for	\$1.00
Shroom Burger - grilled portobella, grilled onions, lettuce, tomato and horseradish mustard shmear....	\$7.50
Grilled Marin Sun Farms Burger - aioli, choice of gruyere, Fiscalini’s cheddar or Point Reyes bleu.....	\$8.95
add Applewood Smoked Bacon	\$2.00
add Sauteed Onions.....	\$1.00
add Avocado	\$1.50
add Burger Patty	\$3.00

SIDES

Kennebec French Fries	\$4.50
Sweet Potato Tots	\$5.00
Onionstring Haystack	\$4.50
House made Potato Chips	\$3.00
Small Green Salad	\$3.50

BEVERAGES

Fresh Brewed Coffee - Hot or Iced	\$2	\$3
Americano	\$2	\$3
Cafe Latte	\$3	\$3.50
Cappuccino	\$3	\$3.50
Espresso - Single	\$2	
Espresso - Double	\$3	
Cafe Mocha	\$3	\$3.50
Caramel Mocha	\$3	\$3.50
Ghirardelli Hot Cocoa	\$2	\$2.50
Hot Tea, Herbal or Black	\$2	
Organic Juices	\$2.50	-\$5
Milk	\$2	
Black Iced Tea	\$2	
Lemonade	\$2	
Arnold Palmer	\$2	
Fresh Farmer’s Market Beverage	\$2.50	

Wine Ask for Wine List
Beer See Beer Board

