

BURGERS, BBQ & BEER

BEER CHEESE BURGER FRESH HAND PATTED BEEF WITH APPLEWOOD SMOKED BALSAMIC HONEY MUSTARD, CHERRYWOOD SMOKED BACON & DRIZZLED WITH OUR HOMEMADE BRITISH BULLDOG BEER CHEESE *You gotta try this!* \$10

BLACK & BLUE - HAND PATTED BEEF WITH BLACKENING SPICES AND BLEU CHEESE, ONION STRINGS, APPLEWOOD SMOKED BALSAMIC HONEY MUSTARD, LETTUCE & TOMATO \$10

THE FOODIE CHEESE BURGER - FRESH HAND PATTED BEEF, SHARP CHEDDAR, SMOKED GOUDA & PEPPER JACK CHEESE MELTED AND FRIED, A FRIED EGG, APPLEWOOD SMOKED BALSAMIC HONEY MUSTARD, ROASTED GARLIC AIOLI, LETTUCE, TOMATO & CRISPY ONION STRINGS \$12

BRISKET BURGER - OUR FRESH GROUND BEEF, SLICED BRISKET, RED ONIONS, PICKLES, CHEDDAR CHEESE & HOMEMADE CAROLINA MUSTARD SAUCE \$12

PIG BURGER - OUR FRESH GROUND BEEF, TOPPED WITH SMOKEY PULLED PORK, HARD CIDER SLAW, PICKLES & HOMEMADE BBQ SAUCE \$12

SPICY WHISKEY BBQ BURGER - OUR FRESH GROUND BEEF, BRAISED IN OUR SPICY WHISKEY BBQ SAUCE WITH JALAPEÑOS AND CRISPY ONION STRINGS *Chef Boyd's baby!* \$10

NEW YORK PASTRAMI BURGER - FRESH HAND PATTED BEEF, NEW YORK STYLE PASTRAMI, DILL PICKLES, YELLOW & APPLEWOOD SMOKED BALSAMIC HONEY MUSTARD, PEPPER RINGS, SHAVED RED ONION, LETTUCE & TOMATO \$13

GARLIC BUTTER BURGER - OUR FRESH GROUND GARLIC SEASONED BEEF DRENCHED WITH GARLIC HERB BUTTER TOPPED WITH ROASTED GARLIC CLOVES, ROASTED GARLIC HERB AIOLI, LETTUCE, TOMATO & A DILL PICKLE *Served with a stick of spearmint gum!* \$10

DANG GOOD BURGER (MADE YOUR WAY!) FRESH HAND PATTED BEEF WITH YOUR CHOICE OF CHEESE AND HOMEMADE CONDIMENTS \$9

CHIPOTLE BLACK BEAN BURGER - OUR VEGGIE PATTY WITH SMOKED GOUDA, ROASTED GARLIC AIOLI, LETTUCE, TOMATO AND RED ONIONS. *Even meat lovers groove on this!* \$10

BACON BACON BACON BURGER - FRESH GROUND BEEF PATTY STUFFED WITH BACON BITS AND TOPPED WITH THICK SLICED CHERRY WOOD SMOKED BACON & OUR OWN BACON ONION JAM. LETTUCE, TOMATO, ONION, APPLEWOOD SMOKED BALSAMIC HONEY MUSTARD & HOMEMADE BBQ SAUCE **HOG HEAVEN!** \$12

ADULT MAC & CHEESE BURGER - FRESH HAND PATTED BEEF, TOPPED WITH OUR OWN ADULT MAC & CHEESE, SHARP CHEDDAR & CHERRYWOOD SMOKED BACON, \$11

BREAKFAST ALL DAY BURGER - FRESH HAND PATTED BEEF, COUNTRY SAUSAGE, BACON & CHEDDAR CHEESE. TOPPED WITH A FRIED EGG AND CRISPY FROM SCRATCH TATER TOTS WITH KETCHUP AND TAPATIO \$12

TRI TIP CHILI BURGER & HOT LINK - FRESH HAND PATTED BEEF TOPPED WITH A GRILLED HOT LINK AND COVERED IN OUR TRI TIP CHILI & ONIONS SERVED OPEN FACED \$12

BBQ... SERVED WITH HOME MADE BAKED BEANS, FROM SCRATCH POTATO SALAD, GOURMET FRIES AND HARD CIDER SLAW

1/4 CHICKEN 11.

TRI TIP 15.

BRISKET, SLICED OR BURNT ENDS 14.

PULLED PORK 12.

COMBO... CHOOSE 3 MEATS 21.

ADD A PITCHER OF ONE OF OUR LOCAL DRAUGHT BEERS!

We have Sierra Nevada & British Bulldog on draught!

PRIME RIB EVERY FRIDAY NIGHT!
Slow Roasted Prime Rib with
Deep Fried Baked Potato
Served with a dinner salad & bread
Petite (1/3 lb.) 23. Regular (2/3 lb.) 28.

1/3 LB. HAND PATTED, SEASONED AND FRESH, NEVER FROZEN COLD SMOKED GROUND BEEF SERVED ON A FRESH BAKED BRIOCHE BUN AND SERVED WITH OUR GOURMET FRIES OR UPGRADE TO ANY OF OUR DELICIOUS SIDES!

BURGERS ARE SERVED ON A FRESH BAKED BRIOCHE BUN FROM TIN ROOF BAKERY! WE ALSO HAVE GLUTEN FREE BREAD AVAILABLE.



BOYD & VICKI ATKIN
Purveyors of Innovative & Memorable Deliciousness!

Menu

We use fresh locally sourced ingredients & all thoughtfully prepared from scratch!

Open
Tuesday - Thursday 11:00am - 8:00pm
Friday 11:00am - 9:00pm
Saturday Breakfast & Lunch
7:30am - 2:00pm
(Incredible Over The Top Breakfasts!)
Closed Sunday & Monday
Local Beer & Wines - Full Bar!

EVENT & BUSINESS CATERING TOO!



999 Marauder St.
Chico Airport Business Park
Chico, CA 95973
530-433-5539
www.thefoodiecafe.com

Artisan Gourmet Sandwiches

Served Everyday,
All Day!

SERVED WITH OUR BRINED, DOUBLE FRIED NEVER FROZEN FRENCH FRIES OR UPGRADE TO ONION STRINGS, TRUFFLE FRIES, HOMEMADE POTATO SALAD, HARD CIDER COLE SLAW, CUP OF SOUP OR TRI TIP CHILI, MAC & CHEESE OR GARDEN SALAD

TRI TIP - OUR FAMOUS MARINATED & GRILLED TRI TIP WITH HOMEMADE BBQ SAUCE, ROASTED GARLIC HORSE RADISH CREAM SAUCE & GRILLED ONIONS ON FRENCH ROLL *Become a convert!* \$10

SMOKEY PULLED PORK - SMOKED 12 HOURS WITH HOMEMADE BBQ SAUCE, DILL PICKLE & HARD CIDER SLAW *Known far & wide* \$9.50

BURNT ENDS - BRISKET ENDS, DOUBLE SMOKED ON A BUN WITH SLAW & A PICKLE *A truly loved BBQ Delicacy!* \$10

PINEAPPLE HABANERO PORK - TENDER PORK, SLOW ROASTED IN OUR PINEAPPLE HABANERO SAUCE, TOPPED WITH JALAPEÑO CREMA & GRILLED PINEAPPLE & CILANTRO SALSA *Bright intense flavors!* \$10

CHEF BOYD'S BBQ BEAST - TRI TIP, SMOKEY PULLED PORK, CHERRY WOOD SMOKED BACON & HOT LINK ON A SOFT ROLL WITH HARD CIDER SLAW, PEPPER RINGS, CRISPY FRIED ONION STRINGS, PICKLES & SMOKED MUSTARD. *Almost 2 pounds of memorable deliciousness!* \$14

BOYD'S FAMOUS GRILLED PASTRAMI - NEW YORK STYLE PASTRAMI WITH APPLEWOOD SMOKED BALSAMIC HONEY MUSTARD & YELLOW MUSTARD, SWISS CHEESE & PICKLE ON A ROLL *The Best You Ever Had!* \$10

PHILLY CHEESE STEAK - THIN-SLICED STEAK WITH PEPPERS, ONIONS, GARLIC, SWISS CHEESE ON A ROLL *You haven't lived till you scarf this down! This recipe has won "Best of Chico" several times!* \$10

CUBAN - SMOKED PULLED PORK, APPLEWOOD SMOKED CARVED HAM, SWISS CHEESE ON GRILLED FRENCH ROLL WITH GARLIC AIOLI, APPLEWOOD SMOKED BALSAMIC HONEY MUSTARD, MOJO SAUCE & DILL PICKLE *Authentic & Delicious!!* \$9.50

REUBEN - SMOKED CORNED BEEF, SWISS CHEESE, LOCALLY MADE SAUERKRAUT, SPICY THOUSAND ISLAND DRESSING GRILLED ON TIN ROOF BAKERY RYE *Your search for the perfect Reuben is over!* \$10

CASHEW CHICKEN SALAD - CHEF BOYD'S OWN HOMEMADE CHICKEN SALAD ON CROISSANT WITH ROASTED GARLIC AIOLI, DIJON MUSTARD, LETTUCE, TOMATO & CASHEWS *Over the top flavors!* \$9

BLT - CHERRYWOOD SMOKED BACON, GARLIC HERB AIOLI, APPLEWOOD SMOKED BALSAMIC HONEY MUSTARD, THICK-SLICED TOMATO & LETTUCE ON SLICED GRILLED SOURDOUGH *Exceptional!* \$9

BACON & MARMALADE - CRISPY CHERRY WOOD SMOKED BACON & SWEET & TANGY ORANGE MARMALADE ON TOASTED MULTI GRAIN BREAD \$10

TUSCAN CHICKEN - GRILLED FRESH CHICKEN BREAST, SMOKED GOUDA, BASIL PESTO, SMOKED BALSAMIC HONEY MUSTARD, GARLIC HERB AIOLI, THICK-SLICED TOMATO, SHAVED RED ONION & FRESH LETTUCE ON GRILLED FOCACCIA *A big seller here!* \$9

GOURMET VEGGIE - SMOKED GOUDA, AGED CHEDDAR, THICK-SLICED TOMATO, BASIL PESTO, SUN-DRIED TOMATO CREAM CHEESE, CUCUMBER, SHAVED SWEET ONION, ROASTED RED PEPPERS & GARLIC HERB AIOLI ON SLICED MULTI GRAIN BREAD OR WRAP *Even meat lovers order this* \$9

GOURMET GRILLED CHEESE - SMOKED GOUDA, AGED CHEDDAR & PARMESAN CHEESE SKIRT WITH FIRE ROASTED GREEN CHILES, SHAVED RED ONION & TOMATO ON SLICED SOURDOUGH *To Die For!* \$9

BLACKBERRY & BACON GRILLED CHEESE - FRESH BLACKBERRY COMPOTE, CHERRY WOOD SMOKED BACON, THIN SLICED JALAPEÑOS & MELTED SWISS CHEESE ON GRILLED SOURDOUGH BREAD *Unique & Divine!* \$10

BUTTERMILK FRIED CHICKEN BISCUIT - HAND BREADED CHICKEN BREAST WITH OUR SRIRACHA MAYO, APPLEWOOD SMOKED BALSAMIC HONEY MUSTARD ON OUR FAMOUS HOMEMADE BISCUIT *Yes, we speak Southern here!* \$9

TURKEY CLUB - HAND CARVED GARLIC HERB ROASTED TURKEY CHERRYWOOD SMOKED BACON & APPLEWOOD SMOKED HAM WITH, APPLEWOOD SMOKED BALSAMIC HONEY MUSTARD, GARLIC HERB AIOLI, SMOKED GOUDA, LETTUCE & TOMATO ON FLAKY CROISSANT *Obsession will develop!* \$11

TURKEY & PERUVIAN PEPPERS - GARLIC & HERB ROASTED TURKEY WITH PEPPER JACK CHEESE, FIRE ROASTED SWEET, MILD PERUVIAN PEPPERS, GARLIC AIOLI & DIJON MUSTARD ON A BAGUETTE *This is a new, unique flavor combo!* \$10

CALI TURKEY & AVOCADO - OUR GARLIC & HERB ROASTED TURKEY WITH FRESH AVOCADO, CHEDDAR CHEESE, GARLIC AIOLI, APPLEWOOD SMOKED BALSAMIC HONEY MUSTARD, SHAVED RED ONION, LETTUCE & TOMATO ON A BAGUETTE *Healthy & flavor combined here!* \$9

Choose from sliced sourdough, gluten free, focaccia, sourdough roll, multi grain, croissant or brioche bun

Deliciousness On The Side!

Fresh Cut Gourmet Fries \$5

Fresh Fried Onion Strings \$5.50

Homemade Rustic Potato Salad \$4

Fresh Cut Garlic Fries \$5.50

Fresh Cut Truffled Fries \$5.50

Homemade Hard Cider Cole Slaw \$7.50

British Bull Dog Beer Cheese & Fries... From Scratch beer cheese drizzled over our gourmet fries and sprinkled with bacon bits...\$8
Add a topping! burnt ends, pulled pork, grilled chicken, tri tip \$4

Smoked Mac & Cheese... Divine Mac & Cheese Like You Have Never Tasted Made with imported & domestic cheeses...\$7
Add a topping! burnt ends, pulled pork, grilled chicken, tri tip \$4

Chili Cheese Fries... Our fresh cut gourmet fries topped with our homemade Tri Tip Chili, sharp cheddar, sour cream & onions...\$8

Red Deck Nachos... Our gourmet fries topped with our smokey pulled pork, homemade BBQ sauce & our hard cider slaw...\$7

Tri Tip Chili... Chef Boyd's Award Winning chili with ground beef & chunks of our marinated & grilled tri tip, topped with sour cream, cheddar & onions...
cup \$5 bowl \$8

Homemade Soup... Check for our fresh homemade soup of the day...cup
\$4 bowl \$7



Balsamic Blackberry Grilled Chicken... Fresh blackberries on a bed of garden greens with grilled chicken, sliced almonds & our blackberry balsamic vinaigrette - \$11

Grilled Chicken or Tri Tip Caesar... Chopped romaine with shaved Parmesan, homemade croutons & our homemade Caesar dressing - \$12

Southwest Chicken... Chili lime chicken on chopped lettuce with fresh tomatoes, red onion, homemade tortilla strips, cotija cheese & homemade chili lime ranch - \$11

Fiesta Taco Salad... Fresh made tortilla chips topped with chopped lettuce, a scoop of our tri tip chili, seasoned beef & chorizo, shredded cheese & dressed with homemade chili lime ranch & fresh salsa - \$11

Caprese Salad... Garden greens, basil marinated fried mozzarella & our homemade fresh tomato relish - \$10

Watermelon Feta Salad... Garden greens with chunks of watermelon, pickled red onions, feta cheese & our house made blush wine vinaigrette - \$10

Smoked Salmon Wedge... Crispy iceberg wedge topped with our house smoked salmon, crispy bacon, pickled red onions, bleu cheese crumbles and bleu cheese dressing with a balsamic glaze - \$14