

The Randall House Story

-A Tradition of Hospitality since 1881-

Welcome to The Randall House! The Randall family and proprietors Barbara and Patrick O'Connor invite you to participate in the tradition of hospitality with home-baked goodies and specially prepared meals with garden fresh fruits and vegetables.

Initially, the Randall House was a two-room log cabin that still stands today as the entryway. The logs were cut here in Pine with adobe to insulate. A glass-enclosed view of the original construction is showcased in the entry room. The home was built during the winter of 1881 by Alfred Jason Randall while he and his family slept in a covered wagon box and he established his blacksmith shop.

This house served as the ranch headquarters for cowboy rancher George Walter Randall and his brothers. George was the grandson of the original Pine pioneer family and maintained the Muleshoe X brand heritage brought from Utah in 1881. His wife, Mary Ellen was a Pine High School marm. She met George her first day in Pine and fell in love with his horse, which he later gave her as an engagement gift. The couple completed the remodeling and adding rooms while raising their three sons, George, Robert and Fred. Mary Ellen's favorite spot was in the sunporch where she could watch her horses.

During Mary Ellen and George's time in this home, Pine residents formed a tradition of visiting daily when in town to get their mail. Baked apple pies, plum jams, peanut butter cookies and homemade bread were kept available and graciously served by Mary Ellen to all who visited. It was the place everyone went to visit over a cup of coffee. The grandchildren also stopped by before and after school for home-baked cookies. Mary Ellen had a knack for making everyone feel special. She would tell her unique stories and say, when people began to leave, "Oh, don't go."

George passed away in 1987 and Mary Ellen in 1998 at the age of 92. Just two weeks prior to her passing, Mary Ellen asked, "What will happen with this house when I am gone?" One suggestion was to do something the community would enjoy. She responded with "How about a coffee house?"

Within one month, Barbara, who resembles Mary Ellen with the same desire and gifts to create delectable meals, was searching for a unique property to create her own culinary establishment. Like Mary Ellen, Barbara was well known for her high quality pastries. In May of 1998 she began the restaurant remodeling and in October opened for business. The food is prepared in-house for the guests just as Mary Ellen would have done. They continue her tradition. They have also opened an adjacent guest cottage, named for Mary Ellen.

This cozy home of years of hard work, laughter, wonderful food and hospitality is reflected even today. Barbara's vision for The Randall House, in keeping with its past, is to offer a healthy and tantalizing alternative, using fresh vegetables and quality meats and cheeses, and homemade dressings and desserts made from scratch. Mary Ellen offered a broader exposure to Pine as a world class classical pianist. Barbara also offers an expanded cosmopolitan feel with espresso drinks and menu diversity seldom experienced in a rural community.

The O'Connor and the Randall families are continuing the tradition of hospitality in honor of Mrs. Mary Ellen Randall and join her in what she would say to you, "Oh, do come back!"

Breakfast

Randall House Specialties

Omelette of the Day \$10.
ask your server about today's specialty, served with country potatoes and toast

Ham Scramble \$9.
smoked ham scrambled with country potatoes and two eggs, sprinkled with cheddar cheese, served with toast

Vegetable Scramble \$9.
fresh vegetables scrambled with potatoes and two eggs, sprinkled with cheddar cheese, served with toast

Salmon Scramble \$12.
grilled wild salmon scrambled with onions and two eggs, served with country potatoes and a bagel with butter
and served with cream cheese \$13.

Yoga Scramble \$9.
two eggs scrambled with fresh spinach, red peppers & grilled onions, sprinkled with feta cheese, served with fruit and toast

Ham & Cheese Croissant
our ham & cheese croissants are made with Farmer John smoked ham and real swiss cheese stuffed into a large butter croissant, customized with scrambled eggs and country potatoes

ham & cheese croissant	\$9.
ham, cheese & egg croissant	\$12.
ham & cheese croissant with potatoes	\$12.
ham, cheese & egg with potatoes	\$14.

Garden Egg Croissant \$10.
fresh vegetables scrambled with two eggs & dill havarti cheese stuffed into a large butter croissant
add country potatoes or fresh fruit \$13.

Mountain Breakfast Sundae \$9.
fresh fruit salad topped with creamy vanilla yogurt and our own homemade granola

Vegetable Quiche \$8.
mixed vegetable quiche served with fresh fruit or country potatoes

- ☛ breakfasts that are served with toast include one slice of toast with butter your choice of twelve-grain, fresh rye, buttermilk, sourdough, or ezeial add another slice of toast \$1.
- ☛ fresh fruit or sliced tomatoes may be substituted for country potatoes
- ☛ exchange egg whites or egg beaters 50¢
- ☛ eating undercooked meats & eggs may contribute to food borne illness

Combinations

Sausage, Pancakes & Eggs
turkey sausage, two eggs & 1 cake \$9.50
turkey sausage, two eggs & 2 cakes \$11.50

Sausage & French Toast \$9.50
turkey sausage with petite order of french toast

Bob's Breakfast \$10.50
two blueberry pancakes served with turkey sausage

☛ served with butter and Log Cabin syrup
● substitute *real* maple syrup \$1.50

*Breakfast served until 11am Wednesday - Saturday
and all day on Sunday*

Breakfast Favorites

The Basics	\$7.	Multigrain Pancakes	
two eggs, potatoes, & toast		served with whipped butter	
		single cake	\$4.
Sausage & Eggs	\$10.	short stack	\$6.
turkey sausage patties, two eggs, country potatoes, & toast		full stack	\$8.
		Blueberry Multigrain Pancakes	
Ham & Eggs	\$11.	served with whipped butter	
smoked ham, two eggs, country potatoes, & toast		single cake	\$4.75
		short stack	\$7.50
Bagel & Eggs	\$8.50	full stack	\$10.25
toasted plain or "everything" bagel with butter, two eggs, & country potatoes		French Toast	
and cream cheese	\$9.50	served with whipped butter from home-baked french bread	
Old-Fashioned Cinnamon Oatmeal	\$6.	small order	\$6.50
served with butter, brown sugar, raisins, & milk		full order	\$9.
and blueberries	\$7.		
Bowl of Granola	\$6.	☛served with Log Cabin syrup	
homemade granola served with milk		●substitute <i>real</i> maple syrup	\$1.50

- ☛breakfasts that are served with toast include one slice of toast with butter your choice of twelve-grain, fresh rye, buttermilk, sourdough, or ezeial add another slice of toast or substitute an english muffin \$1
- ☛fresh fruit or sliced tomatoes may be substituted for country potatoes
 - ☛egg whites or egg beaters available 50¢
 - ☛add shredded cheddar or jack to eggs or potatoes \$1

a la carte

turkey sausage	\$3.50	any of the following sides	\$3.
smoked ham	\$4.50	country potatoes	potato salad
slice of quiche	\$5.	two eggs, any style	coleslaw
bagel	\$3.	toast or english muffin	black bean salad
bagel & cream cheese	\$4.	fresh fruit	potato wedges
butter croissant	\$4.	vanilla yogurt	

Pastries

☛all pastries & desserts are made in-house from scratch ☛see our display case for today's selection

fruit pie	\$5.	cobbler	\$6.	bread pudding	\$4.
nut pie	\$5.	brownie	\$3.50	muffin or scone	\$3.
cream pie	\$6.	brownie sundae	\$6.	bear claw	\$4.

Lunch

The Salads

Salmon Salad \$12. grilled wild salmon, romaine, & carrots tossed in our citrus vinaigrette dressing sprinkled with pine-nuts, red onion, tomatoes, & cucumbers	Spinach Waldorf Salad \$9. tart green apples, raisins, spinach, & romaine tossed in our honey mustard sprinkled with red onion, toasted walnuts, cucumber, & tomato
Salade Niçoise \$10.50 a traditional french salad of white albacore tuna, green beans, & romaine tossed in our anchovy vinaigrette dressing topped with olives, red onion, egg, cucumbers, & tomatoes	Greek Salad \$10. romaine tossed in our garlic feta dressing topped with kalamata olives, feta cheese, red onion, artichoke hearts, pepperoncini, egg, cucumbers, & tomatoes
Balsamic Bleu \$9. sun-dried tomatoes, dried cranberries, & romaine tossed with balsamic vinaigrette topped with red onion, crumbled bleu cheese, & praline pecans	Chef's Salad \$11. romaine & carrots tossed in our herbed buttermilk dressing stacked with turkey, ham, swiss cheese, red onion, egg, cucumbers, & tomatoes
Curry Cashew Chicken Salad \$9. our curry cashew chicken salad on a bed of lettuce with carrots, red onion, croutons, tomatoes, & cucumbers, with choice of dressing	Albacore Tuna Salad \$9. our house albacore tuna salad with fresh dill, apples, & walnuts on a bed of lettuce with carrots, red onion, croutons, cucumbers, & tomatoes with choice of dressing
Caesar Salad \$8. romaine & herbed croutons tossed in our caesar dressing sprinkled with parmesan cheese	

☛our dressings are made in-house from scratch:

garlic feta, anchovy vinaigrette, citrus vinaigrette, caesar, honey mustard, bleu cheese, herbed buttermilk, creamy russian, balsamic vinaigrette, pomegranate vinaigrette

☛extra dressing 50¢

☛salads served with slice of fresh baked baguette, extra baguette slices 50¢

☛add to any salad:

- grilled wild salmon \$4.50
- grilled chicken breast \$2.50
- hard boiled egg \$1
- albacore tuna \$2.50
- grilled balsamic portabello mushroom \$2.50

Soup, Quiche, & Combinations

Bowl of Soup	\$5.	mix and match!	\$9.50
Cup of Soup	\$4.	Quiche	
Mixed Vegetable Quiche a la carte	\$5.	Bowl of Soup	
Small Green Salad with choice of dressing	\$5.	Grilled Cheese	
Half Deli Sandwich with Cup of Soup	\$8.50	Green Salad	
Half Deli Sandwich with Green Salad	\$9.50		

Lunch served 11 am

The Grill

- American Burger** \$9.
all angus chuck beef patty on a fresh kaiser bun
with cheddar, jack, or swiss cheese \$10.
- Southwest Burger** \$11.50
all angus chuck beef patty with jack cheese, mild green chili, avocado & salsa
- Mushroom, Onion, & Swiss Burger** \$11.
all angus chuck beef patty with swiss cheese, grilled mushrooms & onions
- Chipotle Bleu Bacon Burger** \$12.
all angus chuck beef patty with chipotle pepper bleu cheese and turkey bacon
- Black Bean Burger** \$9.
spiced black bean patty served with avocado & salsa. meatless!
- Portabella Mushroom Burger** \$9.
fresh portabella mushroom cap grilled with our balsamic vinaigrette. meatless!
- Salmon Burger** \$12.
wild salmon pattied burger-style, served with creamy russian dressing (mayo on request)
- ☛burgers served with mayonnaise & dijon mustard on a freshly baked kaiser bun with lettuce, tomato, red onion, & pickle on the side
- Grilled Vegetable Wrap** \$9.
grilled zucchini, onion, portabello mushroom, & red peppers with dill havarti cheese
- Chicken Florentine Wrap** \$9.50
seasoned chicken breast grilled with mushrooms, spinach, tomatoes, & parmesan cheese
- ☛wraps prepared with tomato basil tortillas and served with roasted garlic mayo on the side
- Grilled Ham & Cheese** \$10.
smoked ham & cheddar cheese with dijon mustard on grilled sourdough
- House Grilled Cheese** \$8.50
dill havarti cheese, grilled tomatoes, & dijon mustard on your choice of bread
- Turkey Rueben** \$11.
turkey breast, sauerkraut, swiss cheese, creamy russian dressing, & dijon mustard on grilled rye
- ☛burgers, wraps, & grilled sandwiches served with your choice of potato salad, coleslaw, fresh fruit, black bean salad, or potato wedges
- substitute a cup of soup \$1.
 - substitute a green salad \$2.
- ☛eating undercooked meats may contribute to food borne illness

The Deli

- Turkey Breast or Smoked Ham Sandwich** \$9.50
- Curry Cashew Chicken Salad or House Albacore Tuna Salad Sandwich** \$9.
(please note: tuna salad contains nuts)
- Veggie Sandwich** \$8.50
with hummus, avocado, carrot, cucumber, tomato & sprouts (mustard & mayo on request)
- ☛sandwiches prepared with mayonnaise, dijon mustard, lettuce, tomato, sprouts & pickle. *please* let your server know if you would like any excluded.
- ☛choice of bread: twelve-grain, buttermilk, rye sourdough, or ezezial
- substitute a croissant \$1.
 - add avocado \$1.
 - add a slice of dill havarti, shredded cheddar, jack or swiss cheese \$1.
- ☛choice of side: potato salad, coleslaw, fresh fruit black bean salad, or potato wedges
- substitute a cup of soup \$1.
 - substitute a green salad \$2.

Beverages

House Brewed Coffee	\$3.	Iced Tea flavor of the day <i>or</i> regular	\$3.
Hot Tea	\$3.	Iced Coffee	\$3.
Amaretto		Lemonade old-fashioned homemade	\$3.50
Apricot		Strawberry Lemonade	\$4.
Cinnamon Plum		Ginger Ale homemade	\$3.50
Blackberry		Iced Chai Tea	\$3.50
Black Currant		add cream 50¢	
Ginger Peach		Italian Soda club soda with italian flavored syrup	\$3.50
Jasmine		add cream 50¢	
Mango		Vanilla	Cherry
Peach		Almond Roca	Raspberry
Raspberry		Caramel	Strawberry
		Coconut	Peach
		Hazelnut	Mango
		Irish Cream	Banana
		Sugar Free Vanilla	Sugar Free Raspberry
		Sugar Free Caramel	
		Sugar Free Hazelnut	
Espresso		IBC Soda	\$3.
single \$3.....double \$4.		Root Beer	Cream Soda
Cappuccino or Cafe Latte espresso with steamed milk		Diet Root Beer	
single \$4.....double \$6.		Hansen's Soda	\$3.
Cafe Breve espresso with steamed light cream		Original Cola	Grape
single \$4.50.....double \$7.		Diet Original Cola	Cherry Vanilla
Cafe au Lait brewed coffee with steamed milk	\$4.		Mandarin Lime
Steamer steamed milk with Italian flavored syrup	\$4.	Orange Juice	
Soy Milk substitute in any espresso beverage		small \$3.....large \$5.	
single add 50¢.....double add 75¢		Carrot Juice made to order	
Italian Flavored Syrup added to any coffee		small \$4.....large \$6.	
single add 50¢.....double add 75¢		Apple, Cranberry Blend, or Tomato Juice	
Cocoa added to any coffee		small \$2.50.....large \$4.	
single add 50¢.....double add 75¢		Milk	
House Hot Cocoa steamed milk, light cream, cocoa, & sugar topped with whipped heavy cream	\$5.	small \$2.50.....large \$4.	
Hot Spiced Chai Latte	\$5.	Vanilla Organic Soy Milk	
Frozen Fruit Smoothies	\$6.50	small \$3.....large \$5.	
-Blended Berry strawberry, blue & blackberry, cranberry juice			
-Tropical banana, pineapple, mango, apple juice			
-Power Banana bananas, almond butter, proteins, soy milk			
-Lucious Lemonberry strawberries, blackberries, lemonade			
-Sunrise Special bananas, peaches, strawberries, orange juice			

please note!

☛reservations recommended for parties of six or more ☛an 18% gratuity will be added for parties of eight or more
☛cash graciously accepted ☛visa & mastercard accepted with a preferred minimum purchase of \$20