



The Cottage La Jolla

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Breakfast - Eggs

ITEM	PRICE
Soy Chorizo Hash Soy chorizo with cilantro, black beans, tomato, green onion, potato and queso fresco on two crispy com tortillas with eg...	\$16.00
Smoked Salmon Hash Sweet potatoes, cottage potatoes, leeks, bacon, scrambled eggs, peppers, hollandaise, fresh dill, served with a scone.	\$19.00
Baja Chicken Hash Poached eggs, chicken sausage, cottage potatoes, peppers, corn, hollandaise, scallions served in corn tortilla cups.	\$16.00
Chilaquiles Tortilla chips, house made guajillo sauce, two eggs - any style, sour cream, red onion, cilantro, cotija, black beans, s...	\$16.00
Monterrey Scramble Scramble with bacon, cheddar cheese, green chilie, pico de gallo, black beans, served with cottage potatoes and a side o...	\$16.00

Breakfast - Benedicts

ITEM	PRICE
Antojito Benedict House made sopes with chili braised beef, black beans, poached egg, shredded lettuce, queso fresco, jalapeno crema and p...	\$18.50
Eggs Benedict Poached eggs, Canadian bacon, hollandaise - over an English muffin.	\$15.75
Pork Belly Benedict Poached eggs, pork belly, sautéed spinach, garlic.	\$17.00
Eggs La Jolla Poached eggs, Canadian bacon, balsamic mushrooms, spinach, roasted tomato, hollandaise - over an English muffin.	\$17.00
Mexicali Benedict Poached eggs, soy chorizo, cotija cheese, roasted poblano hollandaise - over corn cakes.	\$17.00

Wild Mahi Mahi Benedict Wild Mahi Mahi (blackened option) on toasted sourdough on poached egg, avocado, hollandaise, and pico de gallo	\$20.00
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Breakfast - Omelet

ITEM	PRICE
Braised Beef braised beef, bell pepper, wild mushroom, sweet red onion and smoked gouda	\$18.25
Roasted Vegetable rainbow cauliflower, broccoli, chives, cheddar and brie cheese	\$17.25
Southern California bacon, guacamole, cheddar cheese and sour cream	\$17.75
Wild Mushroom Wild mushrooms, goat cheese, spinach, roasted shallots.	\$18.00

Breakfast - Griddle

ITEM	PRICE
Lemon Ricotta Pancakes House recipe lemon ricotta batter, lemon zest.	\$15.50
Buttermilk Pancakes House recipe.	\$14.50

ITEM	PRICE
Cinnamon Swirl Pancakes Buttermilk pancakes, cinnamon swirl, maple frosting, walnuts.	\$15.00
Brioche French Toast Cottage specialty.	\$15.50
Stuffed French Toast Brioche, strawberry compote, mascarpone.	\$17.00

Breakfast - Classics

ITEM	PRICE
All American Breakfast Two eggs any style, bacon or chicken sausage, served with a scone and cottage potatoes.	\$14.50
Morning Glory Sandwich Fried egg, bacon, smoked gouda, tomato, arugula, onion, lemon aioli on sourdough served with cottage potatoes.	\$16.00
Joe's Special Two egg scramble, chicken sausage, spinach, mushrooms, onions, served with a scone and cottage potatoes.	\$15.50
Steel Cut Irish Oatmeal Steele cut Irish oats with milk, toasted pecans, brown sugar, raisins, banana and fresh berries.	\$12.75
Avocado Smash Sadie rose bakery rosemary and olive oil bread topped with fresh avocado and a choice of: mozzarella pearls and baby tom...	\$17.25

Breakfast - Fruit + Baked

ITEM	PRICE
Fresh Scone Baked fresh daily.	\$3.25
Coffee Cake With buttermilk.	\$5.00
House Granola Pecans, craisins, fresh fruit, your choice of milk or plain yogurt.	\$14.00
Fruit Bowl Vegan, gluten free. With strawberry creme fraiche.	\$12.00

Sides

ITEM	PRICE
Bacon	\$4.00
Chicken Sausage	\$4.00

Lunch - Starters

ITEM	PRICE
Capellini Crabcakes Pan seared lump crab, old bay aioli.	\$16.00
Guacamole + Chips Served with pico de gallo.	\$12.00

Lunch - Tacos

ITEM	PRICE
Soy Chorizo and Papas Taco Corn tortillas, soy chorizo, roasted sweet potato, fajita peppers, fresh cilantro and tomatillo salsa served with black...	\$15.00

Pork Belly Quesadilla flour tortilla stuffed with slow roasted pork belly, cheddar, monterey jack, fajita pepper medley, pico de gallo and jal...	\$17.00
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Lunch - Salads

ITEM	PRICE
Shrimp + Lump Crab Mixed greens, hearts of palm, avocado, tomato, lemon-basil vinaigrette.	\$23.00

Stuffed Avocado Quinoa, onion, lemon vinaigrette, carrots, butter lettuce salad, tuna salad	\$17.25
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Chicken and Goat Cheese Chicken breast, roasted red bell pepper, candied walnuts, goat cheese with balsamic vinaigrette	\$16.75
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Lunch - Bread

ITEM	PRICE
Milanese Chicken Sandwich Crispy fried chicken cutlet, bacon, lettuce, tomato, onion, lemon chipotle aioli, on "bolillo" bread.	\$17.00

Cottage Club Turkey, avocado, cheddar, bacon, lettuce, tomato, mayo on toasted multigrain.	\$16.00
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Tuna Melt Cheddar, tomato, bacon, on toasted sourdough.	\$16.50
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Lunch - Bowls

ITEM	PRICE
Chile Lime Shrimp Bowl Chilie and lime marinated shrimp with quinoa, cucumber, roasted com, avocado and cilantro.	\$21.00

Wild Mushroom Ravioli Spinach and ricotta filled ravioli with a wild mushroom cream sauce.	\$19.00
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