

WiFi
secretgardencafe
password: goodfood



404 Mill Street
Occoquan, VA 22125

703.494.2848

thesgcafe@yahoo.com

Hours: Monday – Thursday 9am – 9pm
Friday 9am – 10pm • Saturday 8am –
10pm
Sunday 8am – 9pm

A Team Service Concept

Appetizers

Baked Artichoke Dip Parmesan Cheese | Artichokes | Panko | Sliced Baguette | **9.5**

Mediterranean Spread Hummus | Cucumber Yogurt Sauce | Tabbouleh | Couscous Salad | Pita | **9.5**

Beef Pot Stickers Beef | Ginger | Garlic | Shitake Mushrooms | Sweet Soy Glaze | **9.5**

Cheese Board Chef Selection of Cheeses and Fruit | **Market Price**

Mediterranean Bruschetta Goat Cheese | Tabbouleh | Balsamic Reduction | **8.5**

Soup of the Day | **6** (Changes Daily)

Salads

Add: Chicken **5** | Shrimp **7** | Salmon **9** | Filet Mignon Medallions **9**

Garden Salad Mixed Greens | Tomatoes | Cucumbers | Roasted Corn | Red Onions | Cranberries | Garlic Croutons | Dijon Vinaigrette | **6**

Warm Goat Cheese & Spiced Pecan Salad Mixed Greens | Tomatoes | Cranberries | Spiced Pecans | Garlic Croutons | Dijon Vinaigrette | Pan Fried Panko Crusted Goat Cheese | **8.5**

Filet Salad Mixed Greens | Tomatoes | Red Onions | Spiced Pecans | Gorgonzola | Ranch | Filet Mignon Medallions | Balsamic Reduction | **17**

Cobb Salad – Marinated Chicken Breast | Mixed Greens | Avocado | Tomatoes | Gorgonzola | Hard Boiled Egg | Bacon | Ranch | **14**

Cold Noodle Salad Noodles | Mixed Greens | Tomatoes | Mango | Green Onions | Cucumber | Orange Peppers | Cilantro | Ginger-Soy Vinaigrette | **9**

Sandwiches

All sandwiches served with kettle-cooked chips. To substitute a side for chips **1.5** extra, Add avocado **1**

Monte Cristo Pan Fried | Turkey | Ham | Smoked Gouda | Powdered Sugar | Raspberry Preserves | **12.5**

Georgia Reuben Sliced Roast Turkey | Coleslaw | Swiss Cheese | Russian Dressing | Rye | **9.5**

Turkey Avocado BLT Smoked Turkey | Bacon | Avocado | Lettuce | Tomato | Dijonaise | Croissant | **9.5**

Mediterranean Chicken Pita Wrap Sumac Marinated Chicken | Cucumber Yogurt | Hummus | Lettuce | Pita | **9.5**

The Cuban Slow Roasted Pork Shoulder | Caramelized Onion | Swiss | Pickles | Cilantro Aioli | Dijon | Lettuce | Baguette | **10**

The Cheese Steak Sliced Ribeye | Caramelized Onion | Cheese Blend | Mayo | Baguette | **12.5**

Fajita Pita Wrap Sliced Ribeye | Orange Peppers | Onions | Zucchini | Pita | Chili Mayo | **12.5**

Korean Style Short Rib Sandwich Pulled Short Rib | Caramelized Onion | Asian Slaw | Gochujang Sauce | **12.5**

Lump Crab Cake Sandwich Lump Crab Cake | Lettuce | Tomato | House made Tartar Sauce | **Market Price**

Entrees

10 oz Ribeye Well Marbled, Hand Cut 10 oz Ribeye | Roasted Potatoes | Sautéed Vegetables | **23**

Black & Blue Ribeye Well Marbled, Hand Cut 10oz Ribeye | Gorgonzola Cream | Roasted Potatoes | Sautéed Vegetables | **24**

Korean Style Braised Short Rib Short Ribs | Yukon Gold Potato Mash | Roasted Vegetables | Braising Jus | Gochujang | **19**

Tequila Lime Filet Pasta Filet Mignon Medallions | Zesty Lime Cream Sauce | Cilantro | Sautéed Red Onions | Orange Peppers | Penne Pasta | **17**

Cajun Chicken Pasta Cajun Spiced Chicken | Onions | Zucchini | Cajun Cream Sauce | Tomatoes | Green Onions | **14.5**

Penne Rosa Tomato Rose Sauce | Sweet Basil | Baby Spinach | Penne | Parmesan | **10**

Stir Fried Noodles Garlic | Ginger | Peppers | Red Onions | Soy Sauce | Scallions | Egg | Sliced Almonds | Cilantro | **10.5**
| **Add Chicken 5** | **Add Shrimp 7** | **Add Salmon 9** | **Add Filet Mignon Medallions 9**

Shrimp & Grit Cakes Jumbo Tiger Shrimp | Roasted Corn Salsa | Cheddar Grit Cake | Cajun Cream Sauce | **17**

Vodka Rose Shrimp Jumbo Tiger Shrimp | Tomato Rose Sauce | Sweet Basil | Baby Spinach | Penne | Parmesan | **17**

Lump Crab Cakes Pan Fried Lump Crab Cakes | Cauliflower Mash | Sautéed Vegetables | **Market Price**

Fresh Atlantic Salmon Avocado Crema | Cauliflower Mash | Mango Salsa | **19**

*May contain raw or undercooked ingredients. Consuming raw or undercooked seafood, shellfish, or meats may increase your risk of food borne illness.

Kids Menu

Penne n' Cheese | **6**
Filet Tips Pasta | **8**
Grilled Cheese | **5**
Peanut Butter & Jelly Sandwich | **5**

Sides | 3.5

Couscous Salad
Sautéed Vegetables
Fresh Fruit
Cauliflower Mash
Cheddar Grit Cake
Tabbouleh
Roasted Potatoes
Coleslaw

Ask your server about our fresh homemade desserts!

Beverages

Sodas | 3

Pepsi
Diet Pepsi
Sierra Mist
Ginger Ale
Root Beer
Dr. Pepper

Ice Tea | **3**
Hot Tea | **3.5**
Coffee | **3.5**
Decaf Coffee | **3.5**

Orange Juice | **3.5**

Fresh Squeezed Lemonade **(1 refill) | 3.5**
Fresh Squeezed Raspberry Lemonade **(1 refill) | 4.5**

Milk | **3**
Chocolate Milk | **3.5**

Happy Hour

4-7 PM Monday – Friday (Excludes Holidays)
One Third Off Beer and Wine
\$3 Mimosas Sundays from 8am – 1 pm

Chef de Cuisine Orlando Martinez
Sous Chef Ovidio Guardado
Chef de Partie Eric Wallace
Chef de Partie Carlos Chavez
Chef de Partie Lissette Gonzalez
Chef de Partie Chris Smith
Chef de Partie Kyle Nenninger
General Manager