

RUSTIC BRUNCH

BREAKFAST MENU

served from 9am - 3pm

EGG WHITE FRITTATA cherry heirloom tomato + sautéed mushrooms + spinach parmesan + house salad	12	BREAKFAST SANDWICH caramelized onion potato roll + jarlsberg swiss artisan ham + two eggs	11
BREAKFAST RISOTTO farro + red quinoa + kale + mushroom + parmesan + 2 poached eggs	14	ACAI BOWL banana + granola + fresh berries	12
CHILAQUILES ROJA carnitas + cilantro crema + cotija + two eggs any style	11	AVOCADO TOAST TRIO toasted wheat bread + smashed avocado + maple cured bacon goat cheese + walnut + sunny side egg + mixed greens sambal oelek vinaigrette	11
MEAT & EGGS artisan ham, pork sausage link, or bacon + 2 eggs any style rustic home fries + toast upgrade to 6oz flat iron steak \$5	11		

Scrambled Skillets 14

all skillets can be served as a hash or scramble

MEAT LOVERS

artisan ham + applewood smoked bacon + pork sausage
red onion + cheddar cheese + rustic home fries

VEGGIE

roasted vegetables + kale + roasted mushroom
caramelized onion + goat cheese + pesto + rustic home fries

Eggs Benedict

TRADITIONAL 15

sourdough english muffin + artisan ham + poached egg
hollandaise + rustic home fries

CALIFORNIA 14

honey wheat toast + arugula + heirloom tomato + avocado
poached egg + sriracha hollandaise + rustic home fries

CRAB CAKE 18

dungeness crab cake + fried green tomato + cajun hollandaise

SWEET & SAVORY

BUTTERMILK PANCAKES add blueberries, bacon, or chocolate chips \$2 ask your server about our pancake special	10	FRENCH TOAST SAMPLER one piece of each of our signature french toast slices	14
CINNAMON RAISIN FRENCH TOAST maple cream cheese glaze + sweet and spicy walnuts + whipped butter	13	BRIOCHE FRENCH TOAST bacon + blueberry + berry coulis whipped butter + maple syrup	13
SEASONAL FRENCH TOAST chef's creation based on fresh seasonal ingredients	11		

LUNCH MENU

served from 10am to 4pm

SANDWICHES

PORK BELLY BLT brown sugar seared pork belly + maple cured bacon fried green tomato + gem lettuce + sriracha aioli malted wheat bread + sweet potato salad	15	LOBSTER ROLL maine lobster + herb mayonnaise toasted new england style brioche bun + parmesan fries	21
RUSTIC BURGER applewood smoked bacon + sharp cheddar + lettuce tomato + brioche bun + mustard aioli + parmesan fries add egg \$2	15	FLAT IRON FRENCH ROLL blue cheese + arugula + heirloom tomato + horseradish aioli parmesan french fries	19
CHICKEN SALAD SANDWICH apple + celery + red onion + herb mayo + sharp cheddar + gem lettuce heirloom tomato + brioche bun + parmesan fries add bacon \$2	13	OLIVE BREAD GRILLED CHEESE smoked cheddar + fontina + caramelized onion + tomato basil bisque	12
		SEARED AHI caramelized onion potato roll + spicy remoulade gem lettuce + heirloom tomato + house salad	19

SALADS

SIGNATURE GREENS gem lettuce + cherry tomato + watermelon radish red onion + house crouton + citrus vinaigrette add roasted chicken \$2 add lobster \$6	11
SEARED SALMON mixed greens + sweet and spicy walnuts feta cheese + dried cranberries honey balsamic vinaigrette	17
ROASTED CHICKEN COBB romaine lettuce + cherry heirloom tomato maple cured bacon + egg + avocado blue cheese + creamy herb vinaigrette	16

SIDES

2 EGGS	4
3 STRIPS BACON, 2 SAUSAGE LINKS, OR ARTISAN HAM	5
HASH BROWN POTATOES	4
TOAST OR BISCUIT	3
BISCUIT & COUNTRY SAUSAGE GRAVY	6
SEASONAL FRUIT	5
COFFEE CAKE	5
granny smith apple + maple pecan applewood smoked bacon cinnamon	

COFFEE DRINKS

COFFEE	3
ESPRESSO	3
AMERICANO	3
CAPPUCCINO	4
LATTE	4
JUICES	4
orange + cranberry pineapple + grapefruit	

Effective January 2017, we have implemented a 3% surcharge to help pay for the increased costs associated with new and ever growing state and local government mandates. If you have any questions about this charge please ask to speak to a manager. Thank you.