

RUSTIC BRUNCH

BREAKFAST MENU

served from 9am - 3pm

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| 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 + cilantro
onion + 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

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| SEASONAL FRENCH TOAST
chef's creation based on fresh seasonal ingredients | 11 | 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 | | |

LUNCH MENU

served from 10am to 4pm

SANDWICHES

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| 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

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| SIGNATURE GREENS
gem lettuce + cherry tomato + watermelon radish
red onion + house crouton + tarragon 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

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| 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

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| 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.