

ROOFTOP BRUNCH

BREAKFAST MENU

served from 9am - 3pm

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| <p>BREAKFAST RISOTTO 14 <i>farro + red quinoa + kale + mushroom parmesan + 2 poached eggs</i></p> <p>MEAT & EGGS 11 <i>artisan ham, pork sausage link, or bacon upgrade to 6oz flat iron steak \$5</i></p> <p>ACAI BOWL 12 <i>banana + granola + fresh berries</i></p> | <p>EGG WHITE FRITTATA 12 <i>cherry heirloom tomato + sautéed mushrooms spinach + parmesan + house salad</i></p> <p>AVOCADO TOAST TRIO 11 <i>toasted wheat bread + smashed avocado maple cured bacon + goat cheese + walnut sunny side egg + mixed greens sambal oelek vinaigrette</i></p> | <p>BREAKFAST SANDWICH 11 <i>caramelized onion potato roll jarlsberg swiss + artisan ham + two eggs</i></p> <p>BRIOCHE FRENCH TOAST 13 <i>bacon + blueberry + berry coulis whipped butter + maple syrup</i></p> |
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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*

CRAB CAKE 18

*dungeness crab cake + fried green tomato
cajun hollandaise*

LUNCH MENU

served from 11am to 4pm

SANDWICHES

PORK BELLY BLT 15

*brown sugar seared pork belly + maple cured bacon
fried green tomato + gem lettuce + sriracha aioli
malted wheat bread + sweet potato salad*

CHICKEN SALAD SANDWICH 13

*apple + celery + red onion + herb mayo + sharp cheddar
gem lettuce + heirloom tomato + brioche bun + parmesan fries*

Rustic Burger 15

*applewood smoked bacon + sharp cheddar + lettuce
tomato + brioche bun + mustard aioli + parmesan fries
add egg \$2*

LOBSTER ROLL 21

*maine lobster + herb mayonnaise
toasted new england style brioche bun + parmesan fries*

FLAT IRON FRENCH ROLL 19

*blue cheese + arugula + heirloom tomato + horseradish aioli
parmesan french fries*

OLIVE BREAD GRILLED CHEESE 12

*smoked cheddar + fontina + caramelized onion
tomato basil bisque*

SEARED AHI 19

*caramelized onion potato roll + spicy remoulade
gem lettuce + heirloom tomato + house salad*

SALADS

SIGNATURE GREENS 11

*gem lettuce + cherry tomato + watermelon radish
red onion + house crouton + tarragon vinaigrette
add roasted chicken \$2 add lobster \$6*

SEARED SALMON 17

*mixed greens + sweet and spicy walnuts
feta cheese + dried cranberries
honey balsamic + vinaigrette*

ROASTED CHICKEN COBB 16

*romaine lettuce + cherry heirloom tomato
maple cured bacon + egg + avocado
blue cheese + creamy herb vinaigrette*

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
applewood smoked bacon
cinnamon + maple pecan*

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.