

# EASTER BRUNCH

## BREAKFAST

### SHRIMP TOAST \$16

toasted lemon pugliese bread,  
poached shrimp, herb aioli,  
shaved hardboiled egg, micro dill

### GRITS & EGGS \$13

creamy cheese grits, 2 poached eggs,  
truffle hot sauce, toast

### EGG WHITE FRITTATA \$12

roasted tomatoes, melted leeks,  
burrata basil, mixed green salad

### BREAKFAST RISOTTO \$14

farro, red quinoa, spinach, mushroom,  
parmesan, two poached eggs

### ACAI BOWL \$12

banana, granola, fresh berries

### AVOCADO TOAST \$12

toasted wheat bread, smashed avocado,  
sunny side up egg, mixed greens  
walnut, sambal oelek vinaigrette

### CHICKEN VERDE \$13

salsa verde, fried tortilla, cotija,  
cilantro, red onion, two eggs any style

### TWO EGGS \$12

two eggs any style, breakfast potatoes, toast,  
choice of canadian bacon, house made sausage, bacon

## SCRAMBLES

### CHORIZO \$15

house made chorizo, caramelized onion  
roasted poblano, breakfast potatoes, toast

### VEGGIE \$14

roasted mushrooms, asparagus, spinach,  
goat cheese, breakfast potatoes, toast

## EGGS BENEDICT

### TRADITIONAL \$15

poached egg, canadian bacon, hollandaise,  
sourdough english muffin, breakfast potatoes

### CALIFORNIA \$14

poached eggs, arugula, heirloom tomatoes,  
avocado, siracha hollandaise,  
whole wheat english muffin, breakfast potatoes

## SWEETS & THINGS

### SEASONAL FRENCH TOAST \$14

mixed berry compote, rosé whipped cream

### SPRING CITRUS PANCAKES \$13

lemon meringue, lemon curd

### RUSTIC FRENCH TOAST \$14

maple syrup, butter

### BUTTERMILK PANCAKES \$12

maple syrup, butter

## LUNCH

### TUNA MELT \$15

albacore tuna, sourdough bread, cheddar cheese  
parmesan fries

### CAPRESE GRILLED CHEESE \$13

green garlic pesto, mozzarella, heirloom tomatoes,  
toasted wheat bread, mixed green salad,  
honey balsamic vinaigrette

### RUSTIC BURGER \$18

bacon jam, caramelized onion, sunny side up egg,  
sharp cheddar, lettuce, tomato, mustard aioli,  
brioche bun, parmesan fries

### CHICKEN SALAD SANDWICH \$13

apple, celery, red onion, herb mayo, cheddar fonduta,  
lettuce, tomato, brioche bun, parmesan fries  
**add bacon \$2**

### SMOKED PULLED PORK SANDWICH \$16

house smoked pulled pork, creamy slaw,  
crispy onions, brioche bun, parmesan fries

### LOBSTER ROLL \$21

maine lobster, herb mayo,  
toasted new england style brioche bun,  
parmesan fries, lemon

### CRAB CAKE PO BOY \$18

dungeness crab cake -fried green tomato, arugula,  
cajun remoulade, b+b pickles, hoagie roll,  
mixed green salad

### IMPOSSIBLE BURGER \$18

lettuce, tomato, veg'n'out sauce, vegan cheddar,  
brioche bun, mixed green salad,  
honey balsamic vinaigrette

## SALADS

**add protein: roasted chicken \$5 or 6oz prime flat iron \$10**

### WEDGE \$14

baby iceberg lettuce, oven roasted tomatoes, blue cheese,  
crispy prosciutto, chives, creamy herb vinaigrette

### SPINACH SALAD \$13

spoon spinach, english cucumber, strawberries,  
toasted walnuts, goat cheese crumbles,  
poppy seed vinaigrette

## DESSERTS

### CREAMSICLE CHEESE CAKE \$9

### CHOCOLATE POTS DE CRÈME \$9

