

RUSTIC BRUNCH

BREAKFAST MENU

served from 9am - 3pm

EGG WHITE FRITTATA

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

14

BREAKFAST RISOTTO

farro + red quinoa + spinach + mushroom
parmesan + 2 poached eggs

14

TWO EGGS

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

14

BREAKFAST SANDWICH

sunny side up egg + housemade sausage patty + jarslberg swiss
mustard aioli + arugula + brioche bun + breakfast potatoes
substitute impossible patty \$4

14

ACAI BOWL

banana + granola + fresh berries

12

AVOCADO TOAST

toasted wheat bread + smashed avocado + maple cured bacon
goat cheese + walnut + sunny side up egg + mixed greens
sambal oelek vinaigrette

12

CHILAQUILES ROJA

carnitas + tortilla chips + crème fraiche + cotija
cilantro + red onion + two eggs any style

14

CHICKEN VERDE

salsa verde + fried tortilla + crème fraiche + cotija
cilantro + red onion + two eggs any style

14

SMOKED PORK HASH

apple brined pork butt + squash + bell peppers
caramelized onion + spinach + soy-worcestershire
two eggs any style + breakfast potatoes

15

Scrambles 14

CHORIZO

housemade chorizo + caramelized onion + roasted poblano,
manchego + breakfast potatoes + toast

VEGGIE

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 egg + arugula + heirloom tomato + avocado + sriracha
hollandaise + whole wheat english muffin + breakfast potatoes

CRAB CAKE 18

poached egg + dungeness crab cake + fried green tomato
cajun hollandaise + arugula

SWEET & SAVORY

FLUFFER NUTTER FRENCH TOAST

marshmallow "fluff" + peanut butter glaze
roasted peanuts + powdered sugar

13

SEASONAL FRENCH TOAST

chef's creation based on seasonal ingredients

14

BUTTERMILK PANCAKES

maple syrup + butter

12

SEASONAL PANCAKES

chef's creation based on seasonal ingredients

13

LUNCH MENU

served from 10am to 4pm

SMOKED PORK CUBANO

apple brined pork butt + ham + mojo verde + dijon
b+b pickles + jarslberg swiss + telera roll + parmesan fries

15

RUSTIC BURGER

grass fed beef + sunny side up egg + house made bacon jam
mustard aioli + lettuce + tomato + aged cheddar
caramelized onions + brioche bun + parmesan fries

18

IMPOSSIBLE BURGER

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

18

CHICKEN SALAD SANDWICH

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

13

LOBSTER ROLL

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

21

CRAB CAKE PO BOY

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

18

SALADS

SIMPLE GREENS

mixed greens + sweet & spicy walnuts + feta cheese
dried cranberries + honey balsamic vinaigrette
add roasted chicken \$4

10

WEDGE

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

14

KALE SALAD

roasted butternut squash + farro
apple-honey vinaigrette + pepitas

13

SIDES

2 EGGS

4

3 STRIPS BACON, HOUSE MADE SAUSAGE PATTY, OR CANADIAN BACON

5

BREAKFAST POTATOES

4

TOAST

3

SEASONAL FRUIT

5

SIDE FRENCH TOAST

5

SIDE PANCAKE

5

Effective January 2017, we have implemented a 4% 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.

COFFEE DRINKS

COFFEE

3

ESPRESSO

3

AMERICANO

3

CAPPUCCINO

4

LATTE

4

JUICES

4

orange + cranberry
pineapple + grapefruit