

RUSTIC BRUNCH

BREAKFAST MENU

EGG WHITE FRITTATA

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

BREAKFAST RISOTTO

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

TWO EGGS

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

BREAKFAST SANDWICH

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

ACAI BOWL

banana + granola + fresh berries

14

14

14

14

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

PORK BELLY FRIED RICE

slow roasted pork belly + kimchi + furikake
two eggs any style

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

SMOKED SALMON 17

poached egg + dill hollandaise + potato latke
mixed green salad

SWEET & SAVORY

LEMON MERINGUE FRENCH TOAST

marshmallow meringue + lemon curd glaze + poppy seeds
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

PULLED PORK SANDWICH

chipotle honey BBQ sauce + house smoked pork shoulder
coleslaw + crispy onions + brioche bun + 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

BEYOND BURGER

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

18

FRIED CHICKEN SANDWICH

buttermilk brined chicken breast + iceberg lettuce
bread & butter pickles + lemon thyme aioli
brioche bun + parmesan fries
add bacon \$2

15

LOBSTER ROLL

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

21

TUNA MELT

albacore tuna + red onion + celery + crème fraiche + tomato
smoked gouda + sourdough + 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

ARUGULA SALAD

roasted corn + grapefruit + avocado + snap peas
roasted tomato vinaigrette + pecorino

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