

BRUNCH LOCAL | bistro

pasta . pizza . steak . wine

HEALTHY CHOICES

PINK GRAPEFRUIT BRÛLÉE gf, v
organic cane sugar

YOGURT PARFAIT gfo, v
agave nectar, granola, marinated berries

ACAI BOWL gfo, v
acai puree, mixed fruits, granola, toasted coconut

COCONUT CHIA SEED PUDDING v
almond milk, agave, fresh fruit, banana nut muffin

SMOKED SALMON AVOCADO TOAST
roasted tomato, onion, capers, wild arugula

EGG WHITE VEGGIE SCRAMBLE gf, v
tomato, mushroom, zucchini, basil

LES OEUFS

EGGS BENEDICT

***CLASSIC**
poached eggs, ham, classic hollandaise

***CALIFORNIA** v
poached eggs, avocado, arugula, lemon-thyme hollandaise

***FIORENTINA** v
poached eggs, spinach, artichokes, roasted tomato hollandaise

SHORT RIB
red wine braised beef, classic hollandaise

OMELETTES

PROSCIUTTO gf
spinach, parmesan, wild arugula

SHORT RIB gf
braised short rib, cheddar

SPRING VEGETABLE gf, v
spinach, asparagus, artichoke, zucchini, goat cheese fondue

TUSCAN gf
sauteed kale, sausage, roasted peppers

THE DEPENDABLE gf
ham, cheese

HOUSE SPECIALTIES

STEEL CUT OATS gf, v
liquid cheesecake brûlée, coconut, fresh berries

LEMON RICOTTA PANCAKES v
fresh blueberry syrup

CLASSIC PANCAKES v
salted butter, real maple syrup

PINEAPPLE UPSIDE DOWN PANCAKE v
dutch style pancake, bourbon maple

CLASSIC FRENCH TOAST v
berries & cream, orange infused maple syrup

NUTELLA STUFFED FRENCH TOAST v
caramelized bananas, whipped cream, vermont maple

MEDITERRANEAN BREAKFAST gf, v
crispy polenta, ratatouille, basil pesto, sunnyside eggs

***MIDDLE OF THE NIGHT EGG SANDWICH**
bacon, cheddar, avocado, sriracha mayo

***CROQUE MADAME**
grilled ham & cheese sandwich, sunnyside eggs, béchamel

***BRUNCH BURGER**
eggs over easy, bacon, hollandaise, gruyère, frites

***STEAK & EGGS** gfo
skirt steak, 2 eggs any style, breakfast potatoes

***THE CHICKEN, THE EGG & A WAFFLE**
crispy chicken, white cheddar, sriracha maple

unlimited bloody marys or mimosas

refills 1 cent

FROM THE WOOD OVEN

***SALMON FLATBREAD**
house cured salmon, goat cheese, 'everything spice', mixed greens

***SPINACH & ARTICHOKE SKILLET** gfo, v
2 sunny side eggs, gruyère, parmesan, crusty bread

WILD MUSHROOM FRITTATA gf, v
lemon-thyme hollandaise, petite salad, parmesan, lemon vinaigrette

***DRUNKEN ENCHILADAS** gf
tequila salsa verde, chicken, gruyère, sunnyside up eggs

LUNCH

FRENCH ONION SOUP gfo
caramelized onions, croutons, gruyère

MARKET SOUP
chef's daily inspiration

LOCAL ARUGULA SALAD gf, v
roasted beets, goat cheese, apples, marcona almonds, lemon vinaigrette

CHICKEN SALAD SANDWICH
lettuce, tomato, golden raisin jam, croissant

TUSCAN CHOPPED SALAD gf
chicken, avocado, tomato, blue cheese, bacon vinaigrette

***BLACKENED SALMON CAESAR** gfo
classic

TAGLIATELLE BOLOGNESE gfo
veal, pork, beef, tomato ragu

***BISTRO BURGER**
white cheddar, caramelized onions, pickles, roasted garlic aioli

CHICKEN PARMIGIANO
tomato sauce, gruyère, arugula, parmesan

SIDES

SLICED TOMATOES | BACON | SAUSAGE

HERB ROASTED POTATOES | TOAST | ENGLISH MUFFIN | FRUIT | FRITES

**Warning: these items are served raw or undercooked, or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. A 2.5% tax inclusive prop 206 fee will be applied to all food & beverage purchases.*

gf GLUTEN FREE gfo GLUTEN FREE OPTION v VEGETARIAN
while we offer gluten free items, our kitchen is not completely gluten free

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FOOD & BEVERAGE
OSIO
CULINARY GROUP
ESTABLISHED 2010