

## HEALTHY CHOICES

YOGURT PARFAIT	agave nectar, granola, marinated berries <b>gfo, v</b>
SMOKED SALMON AVOCADO TOAST	roasted tomato, onion, capers, lemon, wild arugula
EGG WHITE VEGGIE SCRAMBLE	tomato, mushroom, zucchini, basil <b>gf, v</b>

## EGGS BENEDICT

*CLASSIC	poached eggs, ham, hollandaise
*CALIFORNIA	poached eggs, avocado, arugula, lemon-thyme <b>v</b>
*FIORENTINA	poached eggs, spinach, artichokes, tomato hollandaise <b>v</b>

## OMELETTES

PROSCIUTTO	spinach, parmesan, wild arugula <b>gf</b>
SPRING VEGETABLE	spinach, asparagus, artichoke, zucchini, goat cheese fondue <b>gf, v</b>
THE DEPENDABLE	ham, cheese <b>gf</b>

## HOUSE SPECIALTIES

LEMON RICOTTA PANCAKES	fresh blueberry syrup <b>v</b>
CLASSIC PANCAKES	salted butter, real maple syrup <b>v</b>
PINEAPPLE UPSIDE DOWN PANCAKE	dutch style, bourbon maple syrup (please allow 20 min) <b>v</b>
CLASSIC FRENCH TOAST	berries & cream, orange infused maple syrup <b>v</b>
NUTELLA STUFFED FRENCH TOAST	caramelized banana, whipped cream, vermont maple <b>v</b>
*MIDDLE OF THE NIGHT EGG SANDWICH	bacon, cheddar, avocado, sriracha mayo
*CROQUE MADAME	grilled ham & cheese sandwich, sunnyside up eggs, dijon, b�chamel
*BRUNCH BURGER	egg over easy, bacon, hollandaise, gruy�re, frites
*STEAK & EGGS	skirt steak, 2 eggs any style, breakfast potatoes
*THE CHICKEN, THE EGG & A WAFFLE	crispy chicken, white cheddar, sriracha maple

## FROM THE WOOD OVEN

*SPINACH & ARTICHOKE SKILLET	2 sunnyside up eggs, gruy�re, parmesan, crusty bread <b>gfo, v</b>
WILD MUSHROOM FRITTATA	lemon-thyme hollandaise, petite salad, parmesan, lemon vinaigrette <b>gf, v</b>
*DRUNKEN ENCHILADAS	tequila salsa verde, chicken, gruy�re, sunnyside up eggs <b>gf</b>

## LUNCH

FRENCH ONION SOUP	caramelized onions, gruy�re, croutons
MARKET SOUP	chef's daily inspiration
LOCAL ARUGULA SALAD	beets, goat cheese, marcona almonds, apples, lemon vinaigrette <b>gf, v</b>
TUSCAN CHOPPED SALAD	chicken, bacon, avocado, tomato, blue cheese, bacon vinaigrette <b>gf</b>
CHICKEN SALAD SANDWICH	lettuce, tomato, golden raisin jam, croissant
*BLACKENED SALMON CAESAR	classic <b>gfo</b>
TAGLIATELLE BOLOGNESE	veal, pork, beef, tomato rag� <b>gf</b>
*BISTRO BURGER	white cheddar, caramelized onions, pickles, roasted garlic aioli
CHICKEN PARMIGIANO	citrus arugula, tomato sauce, gruy�re-parmesan

## SIDES

FRUITS • SLICED TOMATOES • HERB ROASTED POTATOES  
FRITES • BACON • SAUSAGE • TOAST • ENGLISH MUFFIN

## UNLIMITED BLOODY MARYS OR UNLIMITED MIMOSAS

**gf** GLUTEN FREE • **gfo** GLUTEN FREE OPTION • **v** VEGETARIAN

\*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 proposition 206 fee will be applied to all food and beverage purchases.