

SMALL PLATES

- FRUIT & YOGURT** coconut & greek yogurt, tropical fruit, shaved coconut, mint **v gf** • 18
- BRULEED OATMEAL** cinnamon and brown sugar oatmeal, bruleed banana, fresh berries, maple syrup, topped with toasted coconut **v** • 15
- BEET HUMMUS** beet accented hummus, cherry tomatoes, crumbled feta, crispy rice, arugula oil, crostinis **v gf** • 19
- ITALIAN GUACAMOLE** sun dried tomatoes, basil, parsley, calabrian chili, Spanish olive oil, parmesan snow + crostinis **vo** • 17
- BRUSCHETTA BOARD** THICK CUT CROSTINIS (no substitutions) • 21
PINEAPPLE-honey whipped goat cheese, charred pineapple, espelete, fine herbs • **v**
BEET HUMMUS- house made beet hummus, sliced beets, beet chimichuri, lemon oil, basil • **v**
*EGG & BACON-cheesy scrambled egg, crispy prosciutto, chives

SALADS

- ***CAESAR** 6 minute egg, grana padano snow, grilled croutons + parmesan crisp **gfo** • 16
- CHOPPED** mixed greens, arugula, cherry tomatoes, pickled cauliflower, pumpkin seeds, pistachios, golden raisins, dates, watermelon radish, basil, feta, lemon vinaigrette • 20
- BEET** herb roasted beets, vine ripe tomatoes, crumbled goat cheese, orange supremes, watermelon radish, toasted pine nuts, sea salt, micro basil, lemon vinaigrette **v gf** • 18
- STEAK** mixed greens, Maytag blue cheese, burgundy onions, candied walnuts, bing cherries, avocado, cherry tomatoes, white balsamic vinaigrette, balsamic glaze, crispy onions **gf** • 28

SAVORY

- TIRAMISU STUFFED FRENCH TOAST** brioche loaf, tiramisu crème, sweet espresso cream, bruleed banana, lady finger-pistachio crumble, kahlua maple reduction • 22
- WAFFLE** squash, zucchini, cheddar waffle, sliced cucumber, heirloom cherry tomatoes, avocado hollandaise, beet chimichurri, crispy prosciutto crumbles, fine herbs **vo** • 19
- AVOCADO TOAST** ciabatta, cut to order avocado, cherry tomato, mozzarella pearls, torn basil, lemon oil, balsamic glaze **v** • 17
- ENCHILADA** tinga chicken, corn tortillas, house cheese blend, salsa verde, feta crumbles, pickled cauliflower, piquillo peppers **gf** • 24
- LEMON MASCARPONE PANCAKES** buttermilk, lemon-mascarpone pancakes, blueberry compote, whipped cream, toasted coconut **v** • 17

EGGS

- ***SHORT RIB & CHEDDAR OMELETTE** sharp cheddar french omelette, braised short rib, fine herbs, breakfast potatoes **gfo** • 25
- ***MUSHROOM & GRUYERE OMELETTE** gruyere french omelette, truffled mushroom cream sauce, parmesan snow, micro basil, breakfast potatoes **gfo** • 20
- ***LOCAL OMELETTE** fontina french omelette, zesty tomato sauce, pesto, freshly grated ricotta salata, basil, breakfast potatoes **gfo** • 18
- ***VEGGIE & EGG WHITE OMELETTE** egg whites, house cheese blend, artichoke, red onion, roasted tomatoes, chives, pickled cauliflower, arugula oil **gf** • 20
- ***BURRATA BENEDICT** toasted brioche, burrata, basil, roasted tomatoes, avocado hollandaise, balsamic pearls, breakfast potatoes • 25
- ***LOBSTER BENEDICT** lobster, brandied lobster cream sauce, poached eggs, tarragon hollandaise, espelete, fine herbs, breakfast potatoes • 30
- ***LUMBERJACK** parmesan grit cake, 4 oz braised short rib, sunny side egg, thick cut bacon, port wine, braising jus, herb oil • 25
- ***STEAK & EGGS** 5 oz grilled hanger steak, piquillo cream sauce, garlic, pepper and onion rice, sunny side egg, chives, parsley **gf** • 30
- ***LOCAL BREAKFAST** two eggs, bacon or chicken & apple sausage, breakfast potatoes, ciabatta toast **gfo** • 20

LUNCH

- TAGLIATELLE ALLA BOLOGNESE** 24-hour braised low & slow beef, pork and veal, San Marzano tomato ragù, parmesan snow **gfo** • 28
- LOBSTER SPAGHETTI** squid ink spaghetti, brandied lobster cream, lobster tail, PEI mussels, clams, fine herbs **gfo** • 38
- CHICKEN PARMESAN** zesty tomato sauce, swiss fondue, citrus arugula + shaved grana padano **gfo** • 28
- LOCAL DOUBLE SMASH BURGER** 2 butter-griddled burgers, grilled onions, romaine, American cheese, pickles, secret sauce, breakfast potatoes **gfo** • 20

SIDES

TOAST 3/1 piece • BACON 7/2 pieces • CHICKEN & APPLE SAUSAGE 7/2 pieces • BREAKFAST POTATOES 6 • FRUIT 7 • CROSTINIS 3/3 pieces

UNLIMITED BLOODY MARYS OR UNLIMITED MIMOSAS \$25 (1¢ refills & 2 hr limit with brunch purchase only)

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

*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.