

## SMALL PLATES

- FRUIT & YOGURT** coconut & greek yogurt, tropical fruit, shaved coconut + mint **v gf** • 12
- BRULEED OATMEAL** cinnamon and brown sugar oatmeal, bruleed banana, fresh berries, maple syrup + toasted coconut **v** • 12
- CAPONATA** fried eggplant, roasted beet, tomato, olive + caper ragù **v** • 14
- ITALIAN GUACAMOLE** sun dried tomatoes, basil, parsley, calabrian chili, Spanish olive oil, parmesan snow + crostini **vo** • 17
- BRUSCHETTA BOARD** THICK CUT CROSTINIS (no substitutions) • 18  
PINEAPPLE-honey whipped goat cheese, charred pineapple, espelete + fine herbs • **v**  
CAPONATA- roasted beet, tomato, olive oil, + caper ragù  
\*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** roasted beets, green apple, pistachio, candied walnuts, whipped ricotta, golden raisins, chives + fresh mint **v gf** • 19
- 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
- BELGIAN WAFFLE** flambéed strawberries, bourbon maple syrup + vanilla whipped cream • 18
- AVOCADO TOAST** ciabatta, cut to order avocado, cherry tomato, mozzarella pearls, torn basil, lemon oil + balsamic glaze **v** • 17
- ENCHILADA** tinga chicken, swiss fondue, zesty salsa verde + pickled cauliflower **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** • 22
- \*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** • 18
- \*BURRATA BENEDICT** toasted brioche, burrata, basil, roasted tomatoes, avocado hollandaise, balsamic pearls + breakfast potatoes • 22
- \*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 • 24
- \*STEAK & EGGS** 5 oz grilled hanger steak, piquillo cream sauce, garlic, pepper and onion rice + sunny side egg **gf** • 30
- \*LOCAL BREAKFAST** two eggs, bacon or chicken & apple sausage, breakfast potatoes + ciabatta toast **gfo** • 18

## LUNCH

- TAGLIATELLE ALLA BOLOGNESE** 24-hour braised low & slow beef, pork and veal, San Marzano tomato ragù + parmesan snow **gfo** • 28
- SHRIMP + LOBSTER RISOTTO** garlic shrimp, lobster-saffron risotto + brandy lobster butter **gf** • 34
- 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.