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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,romaine, cherry tomatoes, carrot, pickled cauliflower, pumpkin seeds, pistachios, golden raisins, dates, crispy corn, watermelon radish, basil, feta + lemon vinaigrette • v gf • 22
BEET	roasted beets, green apple, pistachio, candied walnuts, whipped ricotta, golden raisins, chives + fresh mint • v gf • 20
STEAK	mixed greens, Maytag blue cheese, burgundy onions, candied walnuts, bing cherries, avocado, cherry tomatoes, white balsamic vinaigrette, balsamic glaze + crispy onions • gfo • 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, piquillo peppers, 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 • 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.