

Brunch

<p>BELGIAN WAFFLES \$18 Belgian waffles served with fresh berries, Chantilly cream & maple syrup</p> <p>TUSCAN FARRO & EGGS \$16 Toasted farro, rainbow carrots, Tuscan kale, Pioppini mushrooms, pickled cauliflower & sunny side up eggs</p> <p>FRENCH TOAST \$16 Thick cut caramelized bâtard, raspberry pear compote, buttered almonds & maple syrup</p> <p>EGGS ANY STYLE \$18 Two eggs, smoked bacon, pork sausage, roasted potatoes & toast</p>	<p>SPINACH & GOAT CHEESE OMELETTE \$17 Baby spinach, cipollini onions, baby bell peppers & Vermont goat cheese</p> <p>SMOKED SALMON BENEDICT \$19 Poached eggs, smoked salmon, crème fraîche, red onions, sautéed spinach & hollandaise sauce on potato pancakes</p> <p>SMOKED SALMON \$18 Smoked Scottish salmon, cream cheese, Kumato tomatoes, Persian cucumbers, red onions, cornichons, radish & a bagel</p> <p>EGGS BENEDICT \$18 Poached eggs, Canadian bacon, spinach, & hollandaise sauce on an English muffin</p>	<p>STEAK & EGGS \$32 Aspen Ridge bone-in rib eye with two eggs, roasted potatoes & grilled tomatoes</p> <p>LOBSTER HASH \$24 Lobster, Yukon Gold potatoes, two poached eggs, shallots, Brussels sprouts & smoked paprika hollandaise sauce</p> <p>FARMERS MARKET BREAKFAST \$16 Poached eggs, Japanese sweet potatoes, crispy Brussels sprouts, asparagus, baby artichokes & ricotta salata</p> <p>LEMON RICOTTA PANCAKES \$16 Lemon infused ricotta pancakes, blueberry compote & maple syrup</p>
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Small Plates

<p>AVOCADO TOAST \$14 Avocado, poached egg, chorizo, & Fresno chiles on pain de mie</p> <p>POTATO PANCAKES \$8 Potato pancakes served with crème fraîche & applesauce</p> <p>BEIGNETS \$14 Four beignets & raspberry compote</p> <p>SOFT BOILED EGG \$6 Served with pain de mie toast</p>	<p>SALMON TARTINE \$14 Smoked salmon, sliced egg, red onion & cornichons on rustic boule</p> <p>PARFAIT \$14 House made granola, fresh berries, seasonal fruit & Greek yogurt</p> <p>BREAKFAST SAUSAGE \$8 Pork sausage with peppers & onions</p> <p>PORTOBELLO FRIES \$14 Crispy portobello mushrooms & aioli</p>	<p>BREAKFAST POTATOES \$8 Crispy Idaho potatoes, rosemary, caramelized peppers & onions</p> <p>PROSCIUTTO & BURRATA \$12 Prosciutto, burrata, basil & extra virgin olive oil on a potato pancake</p> <p>BACON \$8 Three slices of smoked bacon</p> <p>MACARONI & CHEESE \$12 Topped with bacon & chives</p>
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Salads
\$15

CAESAR
Romaine hearts, Parmigiano Reggiano, garlic Parmesan croutons & Caesar dressing

ARUGULA
Arugula, Parmigiano Reggiano, shaved fennel, treviso, crispy shallots & lemon vinaigrette

MODENA
Butter lettuce, candied walnuts, crumbled goat cheese, shallots, Italian parsley & creamy balsamic vinaigrette

COBB
Iceberg & Bibb lettuce, organic chicken breast, smoked bacon, Gorgonzola, eggs, avocado, tomatoes, green onions & red wine vinaigrette

STEAK
Baby kale, grilled flat iron steak, heirloom tomatoes, pickled red onion, garlic Parmesan croutons & chimichurri sauce

MACHE
Mache lettuce, frisée, roasted organic chicken, avocado, celery, scallions, snap peas, lemon & extra virgin olive oil

Sandwiches
\$16

CHICKEN
Grilled organic chicken breast, tomatoes, pickled red onions & smoked pepper aioli on focaccia

EGG SANDWICH
Two fried eggs, pesto, pancetta, arugula, tomato & burrata cheese on a brioche bun

CLUB
Ham, turkey, smoked bacon, Gruyère, tomatoes, avocado, watercress & basil aioli on toast with house made potato chips

CROQUE MADAME
Ham, Gruyère, Dijon & a sunny side up egg topped with béchamel sauce on toasted pain de mie

HAMBURGER

Grass fed beef, Bibb lettuce, tomatoes, grilled onions, taleggio cheese & aioli served with pommes frites

Bacon, pancetta avocado or a fried egg available upon request

\$18

Pizza
\$25

MARGHERITA
Mozzarella, pecorino Romano, tomato sauce, basil & oregano

PEPPERONI
Mozzarella, pecorino Romano, pepperoni, tomato sauce & oregano

ARTICHOKE
Chèvre, mozzarella, roasted artichokes, shaved shallots, tomato sauce, Italian parsley & extra virgin olive oil

TARTUFO
Mozzarella, fontina, truffle pecorino, crème fraîche, black truffle mushroom pâté & soft cooked egg

SAUSAGE
Mozzarella, pecorino Romano, fennel sausage, tomato sauce & oregano

GORGONZOLA
Caramelized red onions, Gorgonzola, candied walnuts, parmesan cheese, pear & arugula

BURRATA
Burrata, parmesan, prosciutto di Parma, rapini, garlic & extra virgin olive oil

A 4% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS TO DEFRAY THE INCREASED COST OF WAGES AND BENEFITS. THANK YOU FOR SUPPORTING OUR STAFF.



Beverages

Coffee & Tea

\$4

COFFEE
DECAF COFFEE
AMERICANO
ESPRESSO
HOT TEA

Specialty Beverages

\$6

CAPPUCCINO
CAFÉ LATTE
CAFÉ AU LAIT
HOT CHOCOLATE
MOCHA

Juices

\$7

ORANGE
GRAPEFRUIT
GREEN

Cocktails

\$14

MIMOSA

Prosecco & freshly squeezed orange juice

POMEGRANATE FIZZ

Green Mark Vodka, pomegranate juice, prosecco, crème de cassis, mint & peach bitters

PISCO SOUR

Pisco Portón, lemon juice, egg white foam & Angostura bitters

FRENCH 75

Gin, prosecco & fresh lemon

BELLINI

Prosecco & white peach purée

LOUIE SPRITZ

Lillet, prosecco, Aperol & orange twist

BLOODY MARY

Green Mark Vodka, spicy tomato juice, horseradish & Worcestershire

SANGRIA

Lambrusco, SelvaRey Rum, seasonal fruit, lemon & orange

\$15

BOTTLED BEVERAGES

BOYLAN ROOT BEER \$4
BOYLAN GINGER ALE \$4
BOYLAN GRAPE \$4
DRY SODA ASSORTED FLAVORS \$4
BETTER BOOCH KOMBUCHA \$5
HARMLESS HARVEST COCONUT WATER \$4
S.PELLEGRINO SPARKLING WATER \$4
S.PELLEGRINO ARANCIATA \$4
S.PELLEGRINO LIMONATA \$4

FOUNTAIN SODA

COCA COLA \$4
DIET COKE \$4
SPRITE \$4
GINGER ALE \$4
ROOT BEER \$4

ICED TEA / LEMONADE

ICED TEA \$4
ARNOLD PALMER \$4
GREEN TEA ARNOLD PALMER \$4
LEMONADE \$4
BERRY LEMONADE \$5
GREEN TEA MOJITO \$5

ITALIAN SODA

VANILLA \$6
COCONUT \$6
CHERRY \$6
STRAWBERRY \$6
MANGO \$6
RASPBERRY \$6

DRAFT BEER

PERONI \$8
ANGEL CITY IPA \$8
GOLDEN ROAD HEFEWEIZEN \$8
STRAND BREWING BEACH HOUSE AMBER \$8
FIRESTONE WALKER 805 \$8

BOTTLED BEER

STELLA ARTOIS \$8
LOST COAST GREAT WHITE \$8
LAGUNITAS PILSNER \$8
NINKASI TOTAL DOMINATION IPA \$8
WOODCHUCK APPLE CIDER \$8
BECKS NON ALCOHOLIC \$8
DUVEL WHITE BELGIAN ALE \$10
BALLAST POINT SCULPIN IPA \$10
ARROGANT BASTARD 22oz \$10

EATING RAW OR UNDERCOOKED FISH SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES
NOT ALL INGREDIENTS ARE LISTED ON THE MENU / PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES

