



## Brunch

**BELGIAN WAFFLES** \$18  
Belgian waffles served with fresh berries, Chantilly cream & maple syrup

**EGGS BENEDICT** \$18  
Poached eggs, thick cut Canadian bacon, spinach & hollandaise sauce on a toasted English muffin

**FRENCH TOAST** \$16  
Thick cut caramelized bâtard, strawberry rhubarb compote, buttered almonds & maple syrup

**EGGS ANY STYLE** \$18  
Two eggs, smoked bacon, pork sausage, roasted potatoes & toast

**SPINACH & GOAT CHEESE OMELETTE** \$17  
Baby spinach, cipollini onions, baby bell peppers & goat cheese

**SMOKED SALMON BENEDICT** \$19  
Poached eggs, smoked salmon, crème fraîche, red onions, sautéed spinach & hollandaise sauce on potato pancakes

**SMOKED SALMON** \$18  
Smoked Scottish salmon, cream cheese, Kumato tomatoes, Persian cucumbers, red onions, cornichons, radish & a bagel

**SHAKSHUKA** \$16  
Stewed tomatoes, sweet peppers, baby artichokes, poached eggs & grilled bread

**STEAK & EGGS** \$32  
Grilled 15oz. bone-in rib eye with two eggs, roasted potatoes & grilled tomatoes

**LOBSTER HASH** \$24  
Lobster, Yukon Gold potatoes, two poached eggs, shallots, Brussels sprouts & smoked paprika hollandaise sauce

**FARMERS MARKET BREAKFAST** \$16  
Poached eggs, Japanese sweet potatoes, crispy Brussels sprouts, asparagus, baby artichokes, Idaho potatoes & ricotta salata

**LEMON RICOTTA PANCAKES** \$16  
Lemon infused ricotta pancakes, blueberry compote & maple syrup

## Small Plates

**AVOCADO TOAST** \$14  
Avocado, poached egg, chorizo, & Fresno chiles on pain de mie

**POTATO PANCAKES** \$8  
Potato pancakes served with crème fraîche & applesauce

**BEIGNETS** \$14  
Four beignets & raspberry compote

**SOFT BOILED EGG** \$6  
Served with pain de mie toast

**RICOTTA TOAST** \$12  
Cherry compote, honey, candied walnuts & house made ricotta

**PARFAIT** \$14  
House made granola, fresh berries, seasonal fruit & vanilla Greek yogurt

**BREAKFAST SAUSAGE** \$8  
Pork sausage with peppers & onions

**PORTOBELLO FRIES** \$14  
Crispy portobello mushrooms & aioli

**BREAKFAST POTATOES** \$8  
Crispy Idaho potatoes, rosemary, caramelized peppers & onions

**PROSCIUTTO & BURRATA** \$12  
Prosciutto, burrata, basil & extra virgin olive oil on a potato pancake

**BACON** \$8  
Four slices of smoked bacon

**MACARONI & CHEESE** \$12  
Topped with bacon & chives

## Salads

**CAESAR** \$15  
Romaine hearts, Parmigiano Reggiano, garlic Parmesan croutons & Caesar dressing

**ARUGULA** \$18  
Arugula, Parmigiano Reggiano, shaved fennel, treviso, crispy shallots & lemon vinaigrette

**MODENA** \$18  
Butter lettuce, candied walnuts, crumbled goat cheese, shallots, Italian parsley & creamy balsamic vinaigrette

**COBB** \$18  
Iceberg & Bibb lettuce, organic chicken breast, smoked bacon, Gorgonzola, eggs, avocado, tomatoes, green onions & red wine vinaigrette

**STEAK** \$18  
Baby kale, grilled flat iron steak, heirloom tomatoes, pickled red onion, garlic Parmesan croutons & chimichurri sauce

**MACHE** \$18  
Mache lettuce, frisée, roasted organic chicken, avocado, celery, scallions, snap peas, lemon & extra virgin olive oil

## Sandwiches

**CHICKEN** \$16  
Grilled organic chicken breast, tomatoes, pickled red onions & smoked pepper aioli on focaccia

**EGG SANDWICH** \$16  
Two fried eggs, pesto, pancetta, arugula, tomato & burrata cheese on a brioche bun

**CLUB** \$16  
Ham, turkey, smoked bacon, Gruyère, tomatoes, egg, watercress & basil aioli on toast with house made potato chips

**CROQUE MADAME** \$16  
Ham, Gruyère, Dijon & a sunny side up egg topped with béchamel sauce on toasted pain de mie

**HAMBURGER** \$18  
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*

## Pizza

**MARGHERITA** \$25  
Mozzarella, pecorino Romano, tomato sauce, basil & oregano

**PEPPERONI** \$25  
Mozzarella, pecorino Romano, pepperoni, tomato sauce & oregano

**CALABRESE** \$25  
Calabrese salami, fennel confit, pickled Fresno chilies, fresh mozzarella, honey & pecorino Romano

**TARTUFO** \$25  
Mozzarella, fontina, truffle pecorino, crème fraîche, black truffle mushroom pâté & soft cooked egg

**SAUSAGE** \$25  
Mozzarella, pecorino Romano, fennel sausage, tomato sauce & oregano

**ARTICHOKE** \$25  
Chèvre, mozzarella, roasted artichokes, shaved shallots, tomato sauce & Italian parsley

**BURRATA** \$25  
Burrata, pecorino romano, 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

**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

