



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

