



*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 peach 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, Kennebec potatoes, two poached eggs, shallots, Brussels sprouts & smoked paprika hollandaise sauce

**FARMERS MARKET BREAKFAST** \$16  
Poached eggs, Japanese sweet potatoes, peppers, russet potatoes, haricot verts, roasted carrots & ricotta salata cheese

**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

**BISCUITS & GRAVY** \$14  
Cheddar biscuit, pancetta sausage gravy & chives

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

**POTATO PANCAKES** \$8  
With crème fraîche & apple sauce

**RICOTTA TOAST** \$12  
Peaches, honeycomb, blackberries, candied walnuts & house 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*  
\$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

\$18

**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, smoked bacon & Tillamook cheddar cheese on a Kaiser roll

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

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

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

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

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

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

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

**BURRATA**  
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

