

Brunch

<p>BELGIAN WAFFLES \$18 Belgian waffles served with fresh berries, Chantilly cream & maple syrup</p> <p>EGGS BENEDICT \$18 Poached eggs, thick cut Canadian bacon, spinach & hollandaise sauce on a toasted English muffin</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 & 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>SHAKSHUKA \$16 Stewed tomatoes, sweet peppers, baby artichokes, poached eggs & grilled bread</p>	<p>STEAK & EGGS \$32 Grilled 15oz. bone-in rib eye with two eggs, roasted potatoes & grilled tomatoes</p> <p>LOBSTER HASH \$24 Lobster, Kennebec potatoes, two poached eggs, shallots, Brussels sprouts & smoked paprika hollandaise sauce</p> <p>FARMERS MARKET BREAKFAST \$16 Poached eggs, Japanese sweet potatoes, peppers, russet potatoes, haricot verts, roasted carrots & ricotta salata cheese</p> <p>LEMON RICOTTA PANCAKES \$16 Lemon infused ricotta pancakes, blueberry compote & maple syrup</p>
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A La Carte

<p>AVOCADO TOAST \$14 Avocado, poached egg, chorizo, & Fresno chiles on pain de mie</p> <p>BISCUITS & GRAVY \$14 Cheddar biscuit, pancetta sausage gravy & chives</p> <p>BEIGNETS \$14 Four beignets & raspberry compote</p> <p>POTATO PANCAKES \$8 With crème fraîche & apple sauce</p>	<p>RICOTTA TOAST \$12 House made ricotta, honey, candied walnuts & cherry compote</p> <p>PARFAIT \$14 House made granola, fresh berries, seasonal fruit & vanilla 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 Four 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

LYONNAISE
Treviso, baby frisée, pancetta lardon, poached egg, bacon vinaigrette, chives, extra virgin olive oil & tranche de baguette

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

