



Brunch

- BELGIAN WAFFLES** \$18
Belgian waffles served with fresh berries, Chantilly cream & maple syrup
- TUSCAN FARRO & EGGS** \$16
Toasted farro, rainbow carrots, Tuscan kale, Pioppini mushrooms, pickled cauliflower & sunny side up eggs
- FRENCH TOAST** \$16
Thick cut caramelized bâtard, raspberry pear 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 & Vermont 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
- EGGS BENEDICT** \$18
Poached eggs, Canadian bacon, spinach, & hollandaise sauce on an English muffin

- STEAK & EGGS** \$32
Aspen Ridge 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 & 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

- SALMON TARTINE** \$14
Smoked salmon, sliced egg, red onion & cornichons on rustic boule
- PARFAIT** \$12
House made granola, fresh berries, seasonal fruit & 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
Three 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
- 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

\$18

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
- MEATBALL**
Mozzarella, ricotta, pork meatballs, roasted fennel, peppadew peppers & basil
- 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

