

BRUNCH

SALADS.

KALE SALAD (v) (g) brussels sprouts, parmesan, hazelnuts, verjus	13.
BEET & BURRATA (v) roasted beet tartar, arugula, crostini	12.
COBB SALAD (g) chicken, bacon, bleu cheese, avocado, tomato, egg, balsamic vinaigrette	16.
GREEK SALAD (v) peppadew hummus, sheep's milk feta, za'atar chips, creamy feta dressing, olive, onion, tomato, cucumber	13.
ROASTED FIG WEDGE (g) boston bibb, gorgonzola fondue, candied bacon, spiced walnuts	13.
add falafel 6. add chicken or *shrimp 7. add *steak or *salmon 9.	

BREAKFAST.

CHICKEN N' WAFFLE maple butter, hot sauce	15.
BUTTERMILK PANCAKES (v) apple butter, powdered sugar	12
BLACK FOREST HAM BENEDICT *poached eggs, chive hollandaise	15.
HUEVOS RANCHEROS (v) *2 sunny eggs, crispy tortillas, black beans, jack cheese, tomatillo salsa, guacamole	14.
SHAKSHOUKA (v) *baked eggs, spicy tomato, tzatziki, walnut muhammara, cucumber olive relish, mini pitas	15.
SOUTHWESTERN OMELET (g) house chicken sausage, guacamole, pico de gallo, jack cheese, potatoes egg whites 1.	13.
MUSHROOM OMELET (v) (g) spinach, caramelized onions, gruyere. potatoes, truffle oil egg whites 1.	13.
CORNED BEEF HASH (g) *2 eggs any style	16.
*STEAK & *EGGS (g) breakfast potatoes, greens, chive hollandaise	17.

SANDWICHES.

BREAKFAST SANDWICH *2 eggs, chipotle bacon, spicy aioli, cheddar, griddled english, potatoes, greens	10.
SMOKY PEPPER GRILLED CHEESE (v) manchego, house boursin, crispy shallots, smoky pepper jam, chips & greens	13.
*BURGER cheddar, LTO, pickles, fries	15.
FALAFEL PLATE (v) spinach falafel, tzatziki, walnut muhammara, cucumber olive relish, mini pitas	16.
GRILLED CHICKEN PANINI chipotle bacon, refried beans, tomatillo salsa, jack cheese, spicy aioli, chips & greens	15.
REUBEN sauerkraut, swiss, thousand island, chips & greens	15.

FLATBREADS.

WILD MUSHROOM (v) *eggs, fontina, ricotta, caramelized onion, truffle oil	18.
BACON & SQUASH fresh mozzarella, house boursin, crispy kale	15.
TOMATO & MOZZARELLA basil, evoo add pepperoni 2.	14.
*SEARED TUNA spicy aioli, crispy shallots, arugula, cucumbers, ponzu	17.

DRINKS.

BLOODY MARY habanero infused vodka	12.
MORNING GLORY rum, mango, OJ, sparkling	11.
BELLINI peach schnapps, peach, sparkling	10.
APPLE BELLINI spiced apple cider , fig vodka, sparkling	10.
MIMOSA traditional, blood orange, ruby red grapefruit	10.

EXTRAS.

GREEK HONEY YOGURT (v) (g) berries, almond quinoa granola	8.
CRISPY SHRIMP TACO avocado, red onion, aji crema	6. ea
HOT QUESO DIP & CHIPS (v) (g)	12.
HASH (g)	8.
PANCAKE (1) (v)	4.
BELGIAN WAFFLE	8.
ENGLISH MUFFIN OR TOAST (v)	2.50
BISCUIT (v)	3.
BACON (g)	4.
FRUIT (v) (g)	6.

BEVERAGES.

COFFEE	3.
CAPPUCCINO	4.
ESPRESSO	4.
MEM TEA	3.

earl grey (black)	
english breakfast (black)	
china green jade (green)	
moroccan mint (green)	
rooibos decorated (herbal) (cf)	
lemon chamomile (herbal) (cf)	
crimson berry (herbal) (cf)	

BREWED ICED TEA traditional (black)	3.
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HOUSE-MADE SODAS 4.

grapefruit pear	
mango orange	
blackberry pineapple mint	

(v) vegetarian
(g) available gluten free

*Consumer Advisory: These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.