

## BRUNCH

### SALADS.

<b>KALE SALAD (v) (g)</b>	13.
brussels sprouts, parmesan, hazelnuts, verjus	
<b>CLASSIC CAESAR</b>	10.
romaine hearts parmesan, eggless caesar dressing, focaccia croutons	
<b>KALE &amp; BRUSSELS SPROUT CAESAR</b>	12.
parmesan, eggless caesar dressing, focaccia croutons	
<b>COBB SALAD (g)</b>	16.
chicken, bacon, bleu cheese, avocado, tomato, egg, balsamic vinaigrette	
<b>GREEK SALAD (v)</b>	13.
peppadew hummus, sheep's milk feta, za'atar chips, creamy feta dressing, olive, onion, tomato, cucumber	
<b>ROASTED FIG WEDGE (g)</b>	13.
boston bibb, gorgonzola fondue, candied bacon, spiced walnuts	
add falafel 6. add chicken or *shrimp 7. add *steak or *salmon 9.	

### BREAKFAST.

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

### SANDWICHES.

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

### FLATBREADS.

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

### DRINKS.

<b>BLOODY MARY</b>	12.
habanero infused vodka	
<b>MORNING GLORY</b>	11.
rum, mango, OJ, sparkling	
<b>BELLINI</b>	10.
peach schnapps, peach, sparkling	
<b>MIMOSA</b>	10.
traditional, blood orange, ruby red grapefruit	

### EXTRAS.

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

### BEVERAGES.

<b>COFFEE</b>	3.
<b>CAPPUCCINO</b>	4.
<b>ESPRESSO</b>	4.
<b>MEM TEA</b>	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)	

<b>BREWED ICED TEA</b>	3.
traditional (black)	

### 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.