

BRUNCH

SALADS.

KALE SALAD (v) (g)	13.
brussels sprouts, parmesan, hazelnuts, verjus	
CLASSIC CAESAR	10.
romaine hearts parmesan, focaccia croutons	
KALE & BRUSSELS SPROUT CAESAR	12.
parmesan, focaccia croutons	
COBB SALAD (g)	16.
chicken, bacon, bleu cheese, avocado, tomato, egg, balsamic vinaigrette	
GREEK SALAD (v)	13.
peppadew hummus, feta, za'atar chips, creamy feta dressing, olive, onion, tomato, cucumber	
BEET & FARRO SALAD (v)	11.
crispy goat cheese, spiced walnuts, shaved fennel, arugula, sherry vinaigrette	
add falafel 6. add chicken or *shrimp 7.	
add *steak 10. add *salmon 9.	

BREAKFAST.

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

SANDWICHES.

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

FLATBREADS.

WILD MUSHROOM (v)	18.
*eggs, fontina, ricotta, caramelized onion, truffle oil	
BACON & CORN	15.
fresh mozzarella, house boursin, crispy kale	
TOMATO & MOZZARELLA	14.
basil, evoo	
add pepperoni 2.	
BUFFALO CAULIFLOWER (v)	15.
bleu & jack cheeses, ranch, pickled celery, scallion	

all flatbreads are available on a gluten free basil crust

DRINKS.

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

EXTRAS.

GREEK HONEY YOGURT (v) (g)	8.
berries, almond quinoa granola	
CRISPY SHRIMP TACO	6. ea
avocado, red onion, aji crema	
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.

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.

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.