

## SHARE.

### AVOCADO TOAST 12.

\*seared tuna, furikake, spicy aioli, multigrain

### CHICKPEA FRIES (v) (g) 10.

whipped feta, za'atar, lemon

### HOT QUESO DIP & CHIPS (v) (g) 12.

### STUFFED PEPPADEWS (v) (g) 6.

feta, honey

### TRUFFLE FRIES (v) (g) 9.

parmesan, herbs, rosemary aioli

### 2 CRISPY SHRIMP TACOS 12.

guacamole, red onion, aji crema

### BREAKFAST FLATBREAD 16.

\*2 eggs any, bacon, boursin, chicken sausage, potatoes, house hot sauce, scallions

### TOMATO & MOZZARELLA FLATBREAD (v) 14.

basil, evoo

add meatball add pepperoni  
add chicken sausage add bacon 2.

### HAWAIIAN BBQ FLATBREAD 15.

bacon, ham, jack cheese, mozzarella, charred pineapple, onion-pepper pickles

### WILD MUSHROOM FLATBREAD (v) 16.

fontina, ricotta, caramelized onion, truffle oil

## GO GREEN.

### KALE SALAD (v) (g) 13.

brussels sprouts, parmesan, hazelnuts, verjus

### CLASSIC CAESAR 10.

parmesan, focaccia croutons

sub kale & brussels sprouts 2.

### COBB SALAD (g) 16.

chicken, bleu cheese, bacon, avocado, tomato, cucumber, egg, white balsamic vinaigrette

### GREEK SALAD (v) 13.

feta, za'atar pita chips, peppadew hummus, olives, onion, tomato, cucumber, creamy feta dressing

add falafel 6. add chicken or \*shrimp or veggie burger 7.

add \*salmon 9. add seared \*tuna or \*steak 10.

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

(v) vegetarian (g) available gluten free

## BRUNCH

### CLASSICS.

### BANANA NUT PANCAKES (v) 13.

toasted coconut, walnuts, plantation rum caramel

### FRENCH TOAST STICKS (v) 6./12.

vermont maple

### HUEVOS RANCHEROS (v) 14.

\*sunny eggs, crispy tortilla, black beans, jack cheese, tomatillo salsa, guacamole

### BISCUITS & GRAVY 15.

chicken sausage gravy, \*2 eggs any

### BREAKFAST BURRITO 13.

\*eggs, house chicken sausage, green rice, guacamole, tomatillo salsa, jack cheese, black beans

### HARVEST BOWL (v) 14.

toasted farro, pecans, goat cheese, beets, brussels sprouts, butternut squash, roasted apples, spinach, cranberries, scallions, cider vinaigrette

\*add eggs 2.

### CORNED BEEF HASH (g) 16.

\*2 eggs any

### BROCCOLI HAM & CHEESE OMELET 13.

american, caramelized onion, breakfast potatoes

### MUSHROOM OMELET (v) (g) 13.

spinach, caramelized onions, sharp cheddar, truffle oil, breakfast potatoes

sub \*egg whites 1.

## SIDES.

### BACON (g) 4.

### GREEK HONEY YOGURT (v) (g) 8.

berries, almond quinoa granola

### HASH (g) 8.

### FRUIT (v) (g) 6.

### SINGLE PANCAKE (v) 4.

### TOAST 2.

white, marble rye or multi grain

## HOLD.

### FALAFEL PLATE (v) 16.

spinach falafel, tzatziki, walnut muhammara, cucumber, olive, arugula, mini pitas

### HOUSE VEGAN BURGER (v) 14.

avocado salsa, zucchini slaw, greens

### SMOKY PEPPER GRILLED CHEESE (v) 13.

manchego, house boursin, crispy shallots, smoky pepper jam, chips & greens

### CORNFLAKE CRUSTED CHICKEN BREAST 15.

kimchi mayo, house pickles, lettuce, chips & greens

### \*BASIC BURGER 16.

cheddar, LTO, fries

### \*BLEU BURGER 18.

creamy bleu cheese, roasted mushrooms, onion jam, fries

### \*BACON BBQ BURGER 18.

american, sweet bbq, sriracha ranch, onions strings, fries

### REUBEN 15.

sauerkraut, swiss, 1000 island, chips & greens

### ROASTED TURKEY 15.

melted brie, cranberry-bacon jam, herb aioli, multigrain, chips & greens

### \*BACON EGG & CHEESE 10.

potato bun, breakfast potatoes, greens

\* 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.

A 3% Kitchen Team Administration fee will be added to your bill. This fee will solely benefit our Kitchen Team in the form of increased wages, benefits, and a sustainable schedule. This fee does not represent a tip or service charge for waitstaff employees, service employees, or service bartenders. Please see our website for additional details. Thank you in advance for your support & your patronage.