

## BRUNCH SALADS.

<b>KALE SALAD (v) (g)</b>	13.
brussels sprouts, parmesan, hazelnuts, verjus	
<b>BEET &amp; BURRATA (v)</b>	13.
roasted beet tartare, arugula, crostini	
<b>GREEK SALAD (v)</b>	13.
feta, za'atar pita chips, olives, onion, cucumber, tomato, peppadew hummus, creamy feta dressing	
<b>ROASTED FIG WEDGE (g)</b>	13.
boston bibb, spiced walnuts, candied bacon, gorgonzola fondue	
<b>COBB SALAD (g)</b>	16.
chicken, bacon, bleu cheese, avocado, tomato, egg, balsamic vinaigrette	
add falafel to any salad 6.	
add chicken or *shrimp to any salad 7.	
add *steak or *salmon to any salad 9.	

## BREAKFAST.

<b>SOUTHWESTERN OMELET (g)</b>	12.
ham, guacamole, pico de gallo, jack cheese, breakfast potatoes & mixed greens	
<b>MUSHROOM OMELET (v) (g)</b>	12.
spinach, caramelized onion, swiss, breakfast potatoes & mixed greens	
<b>BISCUITS &amp; GRAVY</b>	13.
*2 fried eggs, house chicken sausage, mushrooms	
<b>HUEVOS RANCHEROS (v)</b>	14.
*2 sunny eggs, crispy tortillas, black beans, jack cheese, tomatillo salsa, guacamole	
<b>BUTTERMILK PANCAKES (v)</b>	15.
orange mascarpone, warm berry compote	
<b>BLACK FOREST HAM BENEDICT</b>	15.
*poached eggs, chive hollandaise, breakfast potatoes & mixed greens	
<b>SHAKSHOUKA (v)</b>	15.
*baked eggs, mini pitas, spicy tomato, tzatziki, walnut muhammara, cucumber olive relish	
<b>CHICKEN N' WAFFLE</b>	15.
maple gravy, hot sauce	
<b>CORNED BEEF HASH (g)</b>	16.
*2 eggs any style	
<b>*STEAK &amp; *EGGS (g)</b>	17.
chive hollandaise, breakfast potatoes & mixed greens	
*egg whites available for substitution 1.	

## SANDWICHES.

<b>SMOKY PEPPER GRILLED CHEESE (v)</b>	13.
manchego, house boursin, crispy shallots, smoky pepper jam	
<b>GRILLED CHICKEN PANINI</b>	15.
chipotle bacon, refried beans, tomatillo salsa, cheddar, spicy aioli	
<b>*BURGER</b>	15.
cheddar, LTO, pickles, fries	
<b>FALAFEL PLATE (v)</b>	16.
spinach falafel, tzatziki, walnut muhammara, cucumber olive relish, mini pitas	

## FLATBREADS.

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

flatbreads available on a gluten free basil crust

# COOK.

restaurants

## DRINKS.

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

## EXTRAS.

<b>CINNAMON FRENCH TOAST STICKS (v)</b>	5.
vanilla drizzle	
<b>CRISPY SHRIMP TACO</b>	6. ea
guacamole, red onion, aji crema	
<b>*SALMON SLIDER</b>	7. ea
miso mayo, pineapple slaw	
<b>GREEK HONEY YOGURT (v) (g)</b>	8.
berries, almond quinoa granola	
<b>AÇAI BOWL (v) (g)</b>	10.
peanut butter, banana, berries, almond quinoa granola	
<b>CHICKPEA FRIES (v)</b>	10.
whipped feta, za'atar, lemon	
<b>QUESO (v)</b>	12.
tortilla chips	
<b>ENGLISH MUFFIN OR TOAST (v)</b>	2.50
<b>BISCUIT (v)</b>	3.
<b>BACON (g)</b>	4.
<b>PANCAKE (1) (v)</b>	5.
<b>FRUIT (v) (g)</b>	6.
<b>HASH (g)</b>	8.
<b>BELGIAN WAFFLE (v)</b>	8.

## BEVERAGES.

<b>CAPPUCCINO</b>	4.
<b>ESPRESSO</b>	4.
<b>COFFEE</b>	3.
<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>FRESH BREWED ICED TEA</b>	
traditional (black)	3.
<b>HOUSE-MADE SODAS</b>	4.
blackberry pineapple mint	
grapefruit pear	
mango orange	
(v) vegetarian	
(g) 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.