

## BRUNCH SALADS.

KALE SALAD (v) (g)	13.
brussels sprouts, parmesan, hazelnuts, verjus	
BEET & BURRATA (v)	13.
roasted beet tartare, arugula, crostini	
GREEK SALAD (v)	13.
feta, za'atar pita chips, olives, onion, cucumber, tomato, peppadew hummus, creamy feta dressing	
ROASTED FIG WEDGE (g)	13.
boston bibb, spiced walnuts, candied bacon, gorgonzola fondue	
COBB SALAD (g)	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.

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

## SANDWICHES.

SMOKY PEPPER GRILLED CHEESE (v)	13.
manchego, house boursin, crispy shallots, smoky pepper jam	
ROASTED TURKEY PANINI	15.
rosemary aioli, apple, bacon, swiss	
*BURGER	15.
cheddar, LTO, pickles, fries	
FALAFEL PLATE (v)	16.
spinach falafel, tzatziki, walnut muhammara, cucumber olive relish, mini pitas	

## FLATBREADS.

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

flatbreads available on a gluten free basil crust

# COOK.

restaurants

## DRINKS.

BELLINI	10.
peach schnapps, peach, sparkling	
MIMOSA	10.
traditional, blood orange, ruby red grapefruit	
MORNING GLORY	11.
orange rum, mango, oj, sparkling	
BLOODY MARY	12.
habanero infused vodka	
APPLE BELLINI	10.
tito's vodka, mulled cider, sparkling	

## EXTRAS.

CINNAMON FRENCH TOAST STICKS	5.
vanilla drizzle	
CRISPY SHRIMP TACO	6. ea
avocado, red onion, aji crema	
GREEK HONEY YOGURT (v) (g)	8.
berries, almond quinoa granola	
LOBSTER SLIDER	9. ea
mayo, lemon, tarragon	
AÇAI BOWL	10.
peanut butter, banana, berries	
almond quinoa granola	
CHIPS & DIPS (v)	12.
cajun corn chips, salsa, guacamole	
ENGLISH MUFFIN OR TOAST (v)	2.50
BISCUIT (v)	3.
BACON (g)	4.
PANCAKE (1) (v)	5.
FRUIT (v) (g)	6.
HASH (g)	8.

## BEVERAGES.

CAPPUCCINO	4.
ESPRESSO	4.
COFFEE	3.
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)	
FRESH BREWED ICED TEA	3.
traditional (black)	
HOUSE-MADE SODAS	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.