

BRUNCH SALADS.

BEET & FARRO SALAD (v)	11.
crispy goat cheese, spiced walnuts, fennel, arugula, sherry vinaigrette	
CLASSIC CAESAR	10.
parmesan, garlic & herb croutons, romaine hearts	
KALE & BRUSSELS SPROUTS CAESAR	12.
parmesan, garlic & herb croutons	
GREEK SALAD (v)	13.
feta, za'atar pita chips, olives, onion, cucumber, tomato, peppadew hummus, creamy feta dressing	
KALE SALAD (v) (g)	13.
brussels sprouts, parmesan, hazelnuts, verjus	
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 & mixed greens	
MUSHROOM OMELET (v) (g)	12.
spinach, caramelized onion, swiss, breakfast potatoes & mixed greens	
BISCUITS & GRAVY	13.
*fried eggs, house chicken sausage, mushrooms	
HUEVOS RANCHEROS (v)	14.
*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 & mixed greens	
SHAKSHOUKA (v)	15.
*baked eggs, mini pitas, spicy tomato, tzatziki, walnut muhammara, cucumber olive relish	
CHICKEN N' WAFFLE	15.
maple gravy, hot sauce	
CORNED BEEF HASH (g)	16.
*eggs any style	
*STEAK & *EGGS (g)	17.
chive hollandaise, breakfast potatoes & mixed greens	
*egg whites available for substitution 1.	

SANDWICHES.

SMOKY PEPPER GRILLED CHEESE (v)	13.
manchego, house boursin, crispy shallots, smoky pepper jam	
GRILLED CHICKEN SANDIWH	15.
chipotle bacon, refried beans, tomatillo salsa, cheddar, spicy aioli	
*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	
BUFFALO CAULIFLOWER (v)	15.
bleu & jack cheeses, ranch, pickled celery, scallion	
WILD MUSHROOM (v)	18.
*eggs, fontina, ricotta, caramelized onion, truffle oil	

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	13.
grey goose l'orange, mango, oj, sparkling	
BLOODY MARY	12.
house infused habanero vodka	

EXTRAS.

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