

BRUNCH

SALADS.

- 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 6. add chicken or *shrimp 7.
add *steak or *salmon 9.

BREAKFAST.

- SOUTHWESTERN OMELET (g)** 12.
chicken sausage, guacamole, tomatillo, jack cheese, potatoes & mixed greens
- MUSHROOM OMELET (v) (g)** 12.
spinach, caramelized onion, swiss, potatoes & mixed greens
- CINNAMON BRIOCHE FRENCH TOAST** 13.
bourbon peaches, pecan streusel
- 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, potatoes & mixed greens
- CORNED BEEF HASH (g)** 16.
*eggs any style
- *STEAK & *EGGS (g)** 18.
chive hollandaise, potatoes & mixed greens
- *egg whites available for substitution 1.

BOWLS.

- AÇAI (v) (g)** 10.
peanut butter, banana, berries, almond quinoa granola
- GRILLED VEGGIE (v)** 11.
burrata, lentil & quinoa salad, eggplant, zucchini & pepperonata
- SOUTHWESTERN (v) (g)** 11.
poblano rice, roasted sweet potato, zucchini, corn & black bean salsa, chili mango vinaigrette, curtido, pepitas
- GREEN GODDESS (v)** 11.
toasted farro, asparagus, radish, carrot

SANDWICHES.

- BACON EGG & CHEESE** 10.
griddled english, potatoes, mixed greens
- SMOKY PEPPER GRILLED CHEESE (v)** 13.
manchego, house boursin, crispy shallots, smoky pepper jam
- TUNA MELT** 14.
swiss, mixed greens
white, wheat or rye
- GRILLED CHICKEN SANDWICH** 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

*Consumer Advisory: These items may be served raw or undercooked. Consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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, mango-orange, blackberry-pineapple

EXTRAS.

- CRISPY SHRIMP TACO** 6.
guacamole, red onion, aji crema
- GREEK HONEY YOGURT (v) (g)** 8.
berries, almond quinoa granola
- LOBSTER SLIDER** 9.
mayo, lemon, tarragon
- CHICKPEA FRIES (v)** 10.
whipped feta, za'atar, lemon
- HOT QUESO DIP & CHIPS (v)** 12.
- ENGLISH MUFFIN OR TOAST (v)** 2.50
- BISCUIT (v)** 3.
- BACON (g)** 4.
- PANCAKE (1) (v)** 5.
- FRUIT (v) (g)** 6.
- HASH (g)** 8.
- FRUIT (v) (g)** 6.

FLATBREADS.

- TOMATO & MOZZARELLA** 14.
basil
add pepperoni 2.
- BACON & CORN** 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

all flatbreads are available on a gluten free basil crust

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** 3.
traditional (black)

HOUSE-MADE SODAS 4.

- grapefruit pear
mango orange
blackberry pineapple mint

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

(v) vegetarian
(g) available gluten free