



BRUNCH MENU

BRUNCH SPECIALTIES

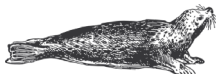
CHICKEN & WAFFLES	16
corn meal waffle, fresh berries, honey whipped butter, red pepper jelly, maple syrup	
FARMER'S OMELET*	17
eggs, roasted mushrooms, chives, bellwether farms jersey ricotta, mixed lettuces, home fries, cumin sour cream / ham +3 / crab +10	
ROASTED SALMON HASH*	18
sweet potatoes, poached eggs, white onions, bell peppers, red creamer potatoes, chile hollandaise sauce	
ROASTED CHICKEN CREPES	18
mushrooms, apple, spinach, goat cheese, garlic cream sauce, mixed lettuces	
EGGS HOLLANDAISE*	18
the following are served with poached eggs, thick English muffin, mixed greens, home fries:	
benedict – Canadian bacon	
florentine – wilted spinach	
blackstone – bacon & tomato	
CORN MEAL WAFFLES	12
strawberries, blackberries, blueberries, chantilly cream, maple syrup	

MIMOSA 12

ORANGE HIBISCUS PINEAPPLE GRAPEFRUIT POMEGRANATE SEASONAL

BUILD A BLOODY MARY

VODKA	BLOODY BASE	ADDITIONS
TITO'S 12	CLASSIC	OLIVE, ONION, CELERY
CHOPIN 14	TOMATILLO VERDE	BLUE CHEESE OLIVES 1.5
HANSON HABANERO 13	tomatillo, cucumber, serrano	SALAMI 2
	chilies, cilantro	CHILI SALT RIM .25
	BLOODY CEASAR	CALABRIAN PEPPERS .25
	clam juice	PEPPERONCINI .50
ADD A SHOT		PICKLED VEGGIES 1
FERNET ON THE SIDE 7		PEPPERONI 2



We carefully source our food from local fishers, farmers and ranchers to highlight the best California has to offer and proudly serve on heath Ceramics made locally.

**Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*