

BRUNCH

FRESH FROM THE JUICE BAR

GREEN MIXOLOGY 9

kale / apple / celery / cucumber / lemon / ginger

HYDRATION 9

coconut water / pomegranate / strawberry / mint

WILDBERRY FLAX SEED SMOOTHIE 9

KEEPING SIMPLE 8

selection of orange / grapefruit
apple / cranberry / carrot / tomato / V8

FRUITS AND CEREAL

FRESH FRUITS BOWL 14

CUP OF BERRIES 9

HOMEMADE GRANOLA 10

roasted oats / banana chips
toasted almonds / raisins

ASSORTED CEREALS 9

All Bran / Cheerios / Special K / Kashi
Corn Flakes / Raisin Bran / Frosted Flakes

STEEL CUT OATMEAL 12

raisins / brown sugar / walnuts

OPEN EARLY // CLOSE LATE

A 22% service charge is recommended for parties of 6+
*Consuming raw/undercooked meats, poultry, seafood,
shellfish, or eggs may increase risk of food-borne illness.



E G G S

EGGS BENEDICT

grilled canadian bacon / tarragon hollandaise 19
substitute dungeness crab 8

THREE EGGS OMELET

country potatoes / toast 19
choice of 4: tomato / onion / mushroom / peppers / spinach / jalapeno
bacon / ham / sausage / cheddar / jack cheese
add smoked salmon 3 additional item 2

EGG WHITE FRITTATA

avocado / vella jack cheese / pico de gallo
country potatoes / toast 19

HUEVOS RANCHEROS

blue corn tortilla / black beans / sunny side up eggs
chihuabua cheese / ranchero salsa 20

FREE RANGE CHICKEN HASH

two poached eggs / peppers / onions / potato
cilantro / chipotle / pico de gallo 22

TWO EGGS OVER CAESAR

romaine hearts / two poached eggs / Hobb's bacon crisps
creamy garlic parmesan dressing / grilled sourdough 18

BREAKFAST BURGER

7oz Sirloin Beef Burger / sunny side up egg
Hobb's applewood smoked bacon / aged white cheddar
grilled red onions / strawberry jam 24

STEAK AND EGGS

10oz 28 dry aged New York steak
two farm eggs any style / roasted potatoes / chimichurri 44

O T H E R

+SIDES

BLUEBERRY RICOTTA PANCAKE

bellwether farms ricotta / blueberries / berry compote 18

NUTELLA FRENCH TOAST

caramelized banana / maple syrup 18

BUTTERMILK WAFFLES

maple syrup / berry lemon compote 18

CITRUS MARINATED CHICKEN

open faced / house made focaccia
crispy pancetta / heirloom tomatoes
avocado / citrus aioli 18

KALE & RED QUINOA

green apple / cranberries / edamame
radish / sherry vinaigrette 16
add herb chicken 6 / grilled shrimp 12 / seared salmon 11

SMOKED SALMON

cream cheese / onion / tomato / cucumber / caper / bagel 20

BOTTOMLESS MIMOSAS OR DRAFT BEER 20