

Homemade mustard

8AM - NOON

,				OAM	- 140014
FRIED EGG SANDWICH Aged cheddar, arugula Add applewood smoked bacon Or homemade sausage	5.95	SUNNY-SIDE UP EGGS Grilled little gem lettuce, avocado, applewood smoked bacon, breadcrumbs, sriracha ranch	9.95	YOGURT & GRANO Organic Greek yogurt, Worthy granola, seasonal fruit, bee pol hemp hearts, tandoori honey	/
AVOCADO TOAST Poached pasture egg, smoked sea salt, microgreens	7.95	CHORIZO HASH Poached pasture eggs, kale, squash, sweet potatoes, peppers, red onion, sundried tomatoes, aïoli	9.95	OATMEAL Steel cut oats mixed with roast banana, golden raisins	5.95 ted
SOFT SCRAMBLE Select three ingredients:	8.95	BUTTERMILK PANCAKES	8.95	SIDES CRISPY POTATOES	3.95
Applewood smoked bacon, homemade sausage, chorizo, red pepper, onion, kale, avocado,		Vermont maple syrup		APPLEWOOD SMOKED BANGE	
cherry tomatoes, aged cheddar, goat cheese, parmesan		Two pancakes, two pasture eggs	10.95	ONE PASTURE EGG FIREBRAND TOAST	1.95
Served with side of mixt greens		your way, crispy potatoes, choice of applewood smoked bacon or homemade sausage		FIREBRAND PASTRIES	3.45
Burgers		·		NOO	N - 9PM
Proprietary house chuck and brisket blend. 100% vegetarian fed, no antibiotics or hormones. Cooked medium.		RESERVE Taleggio cheese, bacon, caramelized onion, arugula, horseradish sauce	11.95	ORIGINAL Lettuce, tomato	8.95
SPLIT American cheese, lettuce, tomato, pickles, onion, Split sauce	9.95	RANGER Smoked cheddar, crispy onions, tomato jalapeño jam, lettuce	10.95	EXTRAS Aged cheddar, American or blue chees Gluten-free bun Applewood smoked bacon or avocade Onion or pickles	
Sandwiches				NOO	N - 9PM
CLASSIC Crispy chicken, pickles, lettuce, herb mayo	10.95	SONOMA Roasted chicken, shaved apple, goat cheese, pickled fennel,	10.95	SOUTHERN Roasted BBQ chicken, avocado, savory jalapeño slaw, black bean purée, bourbon BBQ sauce	
HICKORY Crispy chicken, savory jalapeño slaw, pickles, black bean purée	10.95	arugula, walnut currant spread			
Snacks		Sides		Kids NOO!	N - 9PM
ARTICHOKE DIP Homemade tortilla chips	8.95	FRENCH FRIES	3.95	MAC N CHEESE	4.95
CRISPY BRUSSELS	5.95	SPLIT FRIES Parmesan, fresh herbs, sriracha ranch	4.95 1	PULLED CHICKEN With roasted vegetables	6.95
SPROUTS Sriracha ranch		KALE SALAD Carrot, sesame, sunflower, pumpkin,	4.95	ROASTED VEGETABL	LES 3.95
OLIVES & CRISPY ZA'ATAR CHICKPEAS	5.95	poppy seeds, miso ginger vinaigrette			
WARM PRETZEL	4.95				



NOON - 9PM

YOGI

Kale, cabbage, avocado, carrot, apple, watermelon radish, sunflower, poppy, sesame, and pumpkin seeds, mint, cranberry vinaigrette

BEETBOX

Mixt greens, arugula, golden beets, avocado, goat cheese, walnuts, dried cranberries, fennel, savory herbs, balsamic vinaigrette With roasted chicken

MANDARIN 9.95

Romaine, kale, crispy chicken, jalapeño slaw, oranges, spicy peanuts, snap peas, jicama, sesame seeds, fresh herbs, miso ginger vinaigrette

GROVE

10 95

Mixt greens, roasted chicken, apple, walnuts, aged cheddar, currants, celery, savory herbs, balsamic vinaigrette

SPLIT COBB 12.95

13.95

Romaine, roasted chicken, applewood smoked bacon, avocado, cherry tomatoes, blue cheese, egg, green goddess dressing

DUDE

14.95

Romaine, grilled steak, roasted potatoes, grilled broccolini, parmesan, pickled red onion, breadcrumbs, balsamic vinaigrette

Design Your Own Salad 10.95

NOON - 5PM

5PM - 9PM

16.95

GREENS

Mixt greens Kale Romaine Arugula

PROTEINS

Roasted chicken Crispy chicken Grilled steak Applewood smoked bacon

INGREDIENTS Select up to five. Each additional \$1

Aged cheddar Almonds **Jalapeños** Apple Cabbage Jicama Avocado Blue cheese Breadcrumbs Carrot Pickled red onion Goat cheese Pumpkin seeds Celerv Currants Sesame seeds Roasted potatoes Dried cranberries Parmesan Cherry tomatoes Snap peas Spicy peanuts Fennel Oranges Egg Golden beets Sunflower seeds Watermelon radish Fresh herbs Walnuts Grilled broccolini Savory herbs

12.95

DRESSINGS

Balsamic vinaigrette Mever lemon vinaigrette Sriracha ranch Cranberry vinaigrette Miso ginger vinaigrette Green goddess

Entrees

CRISPY HALF CHICKEN

Lollipop kale, meyer lemon vinaigrette, with smoked sea salt

GRILLED COUNTRY IO OZ PORK CHOP

Roasted squash, Brussels sprouts, pomegranate relish, cider jus

17.95 GRILLED

green peppercorn sauce

HANGER STEAK Potato leek gratin, heirloom spinach,

MT. LASSEN TROUT 16.95

Roasted sunchokes, pickled fennel, grapes, onion, salsa verde, almonds

Desserts NOON - 9PM

WARM BROWNIE SUNDAE

Vanilla ice cream, salted caramel, spiced peanuts

BUTTERSCOTCH POT DE CRÈME

Fresh whipped cream

FIREBRAND COOKIE

Chocolate chip sea salt or Ginger molasses

Beverages

Four Barrel Coffee

Wine and Beer

ONSWEETENED ICED TEA	2.95
FRESH SQUEEZED LEMONADE	2.95
ARNOLD PALMER	2.95
ORANGE JUICE	2.95
BOTTLED WATER (still/sparkling)	2.95
ROOT BEER	2.50
COKE DIET / COKE / SPRITE	2.50
PIQUE ORGANIC HOT TEA	2.95

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MEDIUM COFFEE
LARGE COFFEE
ESPRESSO
AMERICANO
MACCHIATO
CAPPUCCINO
LATTE
MOCHA
ICED COFFEE
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2.95	ANCHOR STEAM
3.95	LAGUNITAS IPA
2.95	FORT POINT KSA
3.25	BARE SAISON BERNÁL
3.95	GOLDEN STATE CIDER
3.95	WHITE WINES
3.95	ROSÉ
3.95	RED WINES

SPARKLING WINE