

BRUNCH



Beveraages

ASSORTED JUICES apple, cranberry, tomato, pineapple 4.5

FRESH SQUEEZED orange and grapefruit 5

KOMBUCHA 6.5

LA COLOMBE ORGANIC COFFEE 4 ESPRESSO 5

CAPPUCCINO OR LATTE 6

RISHI ORGANIC TEA 5
english breakfast, earl grey, jade cloud, green tea,
chamomile medley, jasmine, peppermint

Sunrise

ASSORTED CEREAL raisin bran, special k, rice krispies, frosted flakes 6

YOGURT greek, vanilla, 7

GF, DF STEEL CUT OATS brown sugar, toasted almonds, craisins 9

BAGEL & CREAM CHEESE 6

BREAKFAST BREADS & PASTRIES 4

From the Griddle

GF BUTTERMILK PANCAKES 12 add chocolate chips or blueberries +2

DF COCONUT FRENCH TOAST 13
challah, coconut milk, toasted coconut, rum maple syrup

GF BANANA WAFFLE 13
salted caramel, cashew streusel, brûléed bananas

On the Side

APPLE WOOD SMOKED BACON, SAUSAGE, HAM 5

FRESH EGG 3

HASH BROWNS 6

FRESH FRUIT CUP 6

SINGLE BUTTERMILK PANCAKE 7 chocolate chip or blueberry +1

Eye Openers

MIMOSA oj, grapefruit, cranberry or pineapple 10

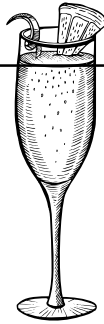
BELLINI prosecco, peach puree 10

BLOODY MARY 10

DIABLO MARY 12

TWISTED ARNOLD PALMER sweet tea vodka, lemonade 12

VEUVE CLICQUOT brut, france 108



Eggs & Things

GF* TWO EGGS ANY STYLE 14
hash browns, choice of applewood bacon, sausage or ham, toast

GF OMELET ANY STYLE 15
three eggs, hash browns, toast, choice of three ingredients:
cheddar, mozzarella, swiss, american, spinach, tomatoes, mushrooms, peppers,
onions, caramelized onions, bacon, sausage, ham
additional ingredients: +.75; egg whites +1; shrimp +2

GF BLT BENEDICT 15
fried green tomato, serrano ham, poached eggs, pickled onion, arugula,
hollandaise, hash browns

GF STEAK & EGG HASH 18
steak tips, potatoes, roasted onions, sunny-side up egg, salsa verde

V FARRO & EGG 16
power vegetables, poached egg, sriracha hollandaise

BREAKFAST WRAP 14
housemade chorizo, hash browns, cheddar cheese, scrambled egg, avocado,
cobalt sauce, tomato tortilla

CHICKEN & WAFFLES 14
white sausage gravy, honey butter

Starters

*OYSTERS mkt
chefs daily selection of oysters

*TUNA TARTARE 18
avocado, pickled onions, wasabi crème, soy reduction, crispy lotus root

*SMOKED SALMON & BAGEL 15
lettuce, sliced tomatoes, onions, capers, cream cheese

Flatbread & Salads

TOMATO FLATBREAD 14
pesto, fresh mozzarella, arugula, grated grana, balsamic glaze

BABY KALE SALAD 12
oranges, grapefruit, avocado, cilantro lime dressing

CAESAR SALAD 10
roma crunch, shaved parmesan, white anchovies

COBB SALAD 12
bacon, blue cheese, tomatoes, egg, croutons, avocado ranch dressing

chicken / 6 shrimp / 9 *salmon / 12 *steak / 14

Sandwiches

choice of french fries, fresh fruit, power-slaw or mixed greens salad
sweet potato fries +\$2

*BRUNCH BURGER 16
house made chorizo, fried egg, lettuce, tomato, pickles,
english muffin, cobalt sauce

*CRISPY FISH SANDWICH 14
remoulade, spicy ketchup, fried pickle, pickled onions

FRIED GREEN TOMATO BLT 13
pimento cheese, apple wood smoked bacon, arugula, toasted challah

MINI LOBSTER ROLL (1) 18 (2) 25
lettuce, tarragon aioli

Please advise your server of any food allergies prior to ordering. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness. Please inform your server before ordering. Choice of GF-gluten free, DF-dairy free, V-vegetarian, VG-vegan available. 20% Gratuity will be added to parties of 6 or more. No split checks for parties of 6 or more.

We use local, organic, sustainable products whenever possible.
All of our meat is all natural and hormone free.



WINSTON GUERRERO
Executive Chef

JASON COPE
Sous Chef