

Savory Pleasures!



Shrimp & Grits Deluxe! gf 27

Parmesan infused polenta smothered in a fire roasted tomato and smoked paprika sauce, topped with three eggs over-easy, cotija cheese, fresh cilantro, and jumbo grilled prawns!

Huevos Rancheros v/gf 22

Crispy corn tortillas layered with a fire roasted tomato sauce, house black beans. Topped with two eggs over easy, avocado, sour cream, cotija cheese, and fresh cilantro!

Brunch Carbonara 27

Thick cut bacon, fresh garlic, English peas, herbs, cream, egg yolk, white wine, and aged parmesan tossed in linguine and topped with a poached egg! YUM!

Black Bean Bowl v/gf/vgn* 22

Deliciously spiced black beans adorned with three eggs over easy, avocado, cotija cheese, and fresh cilantro. **Please ask your server about Vegan options!*

Aged Prime NY Strip and Eggs gf 44

Thick cut, hand carved local grass fed 28 day aged NY Strip steak, served with 3 eggs your way, roasted red potatoes, and creamed horseradish.

Corned Beef Farmers Hash 26

Chunks of corned beef brisket sautéed with local red potatoes, garlic confit, cremini mushrooms, sweet onions, kale, and heirloom cherry tomatoes. Topped with 3 eggs over easy- or however you like them!

Benedicts!

Braised Short Rib & Kimchi Benedict 29

Tender braised short ribs and mouth-watering house made kimchi mounted on English muffins and topped with poached eggs, hollandaise, and green chili sriracha verde. Served w/ roasted red potatoes.

Dungeness Crab Benedict 32

NW Dungeness crab mounted on English muffins over baby greens with a drizzle of tarragon infused olive oil, topped with poached eggs and hollandaise. Served w/ roasted red potatoes.

Florentine Benedict V 25

Baby greens, grilled organic tomato, poached eggs, silky hollandaise and balsamic reduction perched atop English muffins. Served w/ roasted red potatoes.

..Add Bacon To This Bene! 3

Classic Benedict 23

Smoked ham, poached eggs, and hollandaise over an English muffin. Served w/ roasted red potatoes.

House Sausage & Pickled Fennel Benedict 26

House made sausage ft. snake river farms pork, pickled fennel, poached eggs, and hollandaise over an English muffin. Served w/ roasted red potatoes.

Sweet Tooth!



Classic Buttermilk Waffle!

20

Served with whipped butter and 100% pure maple syrup!

...Add 2 eggs any style and 2 slices of honey bacon for \$7!!

Brunch Salads!

Roasted Beet v/gf**

12/18

Baby power greens, roasted beets, Laurel goat cheese, candied pepitas, balsamic vinaigrette.

Greens and Grains v/vgn*/gf**

12/18

Blonde and red quinoa, mandarin orange, cherry tomato, and toasted sunflower seeds tossed w/ baby greens in a honey Dijon vinaigrette, topped with delicious won ton crisps. *...Vegan? Sub in balsamic vinaigrette!*

Classic Caesar gf*

12/18

Romaine, aged parmesan, fried capers, house brioche croutons and classic house made Caesar dressing.

Burrata v/gf*

17

A fresh mozzarella & cream burrata with a marinated olive antipasto, and heirloom cherry tomato. Finished with balsamic reduction, smoked Maldon Sea salt, and served with grilled baguette.

Salad add-ons:

Herb Marinated Seared Tofu(7), Grilled Chicken Breast(9), Grilled or Fried Chicken Thigh(8), Grilled Prawns(13), Aged NY Strip Steak (19), Pepper Crusted Seared Ahi (15) Eggs any style (2 ea.)

Brunch Sides!

Grilled Baguette w/ Jam & Butter

6

Eggs any style

2 ea.

Honey Bacon, Smoked Ham,

House Sausage Patties or

Seared Tofu

7

Garlic roasted red potatoes

4

1/2 Avocado

3

Other? Ask your server if we have it, *we just might!!!*