

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

House black beans layered with crispy corn tortillas, topped with a fire roasted chipotle sauce, two eggs over easy, avocado, sour cream, cotija cheese, and fresh cilantro!

Brunch Carbonara 27

Seared pancetta, 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 21 day aged NY Strip steak, served with 3 eggs your way, smoked paprika tossed crispy potatoes, and creamed horseradish.

Corned Beef Hash 26

Chunks of corned beef brisket hashed up with local red potatoes, garlic, and sauteed sweet onions, topped with scallions and 3 eggs over easy- or whatever way you would like them!

Benedicts!

Braised Short Rib & Kimchi Benedict 29

Tender braised short ribs and mouth-watering house made kimchi mounted on our own sweet potato English muffin and topped with poached eggs, hollandaise, and a few drops of green chili sriracha verde. Served w/ fresh herb & smoked paprika roasted red potatoes.

Dungeness Crab Cake Benedict 32

House made NW Dungeness crab cakes mounted on our sweet potato English muffins over baby greens with a drizzle of tarragon infused olive oil, , topped with poached eggs and hollandaise. Served w/ fresh herb & smoked paprika roasted red potatoes.

Florentine Benedict V 25

Baby greens, thick sliced grilled organic tomato, poached eggs, silky hollandaise and balsamic reduction perched atop our house made sweet potato English muffins. Served w/ fresh herb & smoked paprika roasted red potatoes. *..Add Bacon To This Bene! 3*

Classic Benedict 23

House smoked pork tenderloin, poached eggs, and hollandaise over our sweet potato English muffins. Served w/ fresh herb & smoked paprika roasted red potatoes.

House Sausage & Pickled Fennel Benedict 26

House made spiced sausage ft. snake river farms pork, pickled fennel, poached eggs, and hollandaise over our sweet potato English muffins. Served w/ fresh herb roasted red potatoes.

Sweet Tooth!

Classic Buttermilk Waffle!

20

Served with honey 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 & Honey Butter **6**

Eggs any style **2 ea.**

Honey Bacon, Smoked Ham Steak,

House Sausage Pattys or

Seared Tofu **7**

Herb & Smoked Paprika Roasted Potatoes **4**

1/2 Avocado **3**

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