Savory Pleasures!

Shrimp & Grits Deluxe! qf

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/qf

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*

20

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

Ribeye Steak and Eggs

39

16oz Superior Angus Ribeye grilled medium rare- or to whatever temperature you desire, served with creamed horseradish, three eggs over easy, and herb roasted red potatoes.

Corned Beef Hash

26

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

Benedicts!

Braised Short Rib & Kimchi Benedict

29

Tender lemongrass 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/ herb roasted red potatoes.

Dungeness Crab *or* Lobster Benedict 34

Steamed NW Dungeness crab or NE Lobster over baby greens with a drizzle of tarragon infused olive oil, mounted on our house made sweet potato English muffins, topped with poached eggs and hollandaise. Served w/ herb roasted red potatoes.

Florentine Benedict V

24

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/ herb 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/ herb roasted red potatoes.

House Sausage & Pickled Fennel Benedict 25

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

Sweet Tooth!



Buckwheat and Blueberry Mochi Waffle! 20

Believe it or not- this is GLUTEN FREE!! A deliciously dialed-in buckwheat mochi waffle. Topped w/ cardamom crème and blueberry compote.

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

Brunch Salads!

16

Roasted Beet v/qf**

Baby Greens, roasted red and golden beets, shaved fennel, Laurel goat cheese croutons, candied pistachios, orange sherry vinaigrette.

Greens and Grains v/vgn*/gf**

16

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* 16

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

Burrata v/gf* 15

A fresh mozzarella & cream burrata with a marinated olive antipasto, pesto, 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), Grilled Ribeye Steak (15), Pepper Crusted Seared Ahi (15) Dungeness Crab or Lobster (20)

Eggs any style (2 ea.)

Brunch Sides!

Grilled Baguette w/ Jam & Honey Butter	6
Eggs any style	2 ea.
Thick Cut Honey Bacon, Smoked Ham Steak, House Sausage Patty or Seared Tofu	7
Herb Roasted Potatoes	4
1/2 Avocado	3

Other? Just ask your server if we have it, we probably do!!!