

FRESH START

<b>CALIFORNIA DREAM'N</b> <small>GFO, VEGAN</small>	14.95
Toasted focaccia topped with fresh smashed avocado, fire roasted tomatoes, hemp hearts, fluer du sol, and microgreens	
<b>ORGANIC OVERNIGHT OATMEAL</b> <small>GF, VEGAN</small>	11.95
Old fashioned jar of organic oats with a dash of chia seed brought to life with almond milk, local organic honey, Topped with fresh fruit. Served cold	
<b>SWEET BALSAMIC FRUIT SALAD</b> <small>GF, VEGAN</small>	13.95
A blend of fresh seasonal fruit, sweet white balsamic, crunchy pecans, and hemp hearts	
<b>BACON, EGG &amp; CHEESE MELT</b>	14.95
One slice of toasted focaccia, served open face and loaded with two eggs, bacon, and creamy melted cheese	
<b>NANA'S PANCAKES</b> <small>GFO</small>	14.95
All organic Italian flour pancakes. Either traditional buttermilk Banana berry, jalapeno cheddar, or chocolate chip +1.95	

BREAKFAST

ALL SERVED WITH OUR BREAKFAST POTATOES  
- SUBSTITUTE FRESH SEASONAL FRUIT +3  
- SUBSTITUTE FIRE ROASTED CHERRY TOMATO AND AVOCADO MEDLEY +3

<b>CHORIZO BURRITO</b> <small>GFO</small>	19.95
A pasture raised 2 egg burrito loaded with house-made chorizo, pico de gallo, avocado, and melted cheese	
<b>VEGAN CHORIZO BURRITO</b> <small>GFO</small>	19.95
Vegan chorizo, black beans, pico de gallo, avocado, and vegan mozzarella	
<b>FARMER'S DELIGHT</b> <small>GFO</small>	19.95
2 pasture raised eggs with spinach, avocado, and fire roasted tomatoes, mixed with melted cheese, wrapped in a tortilla	
<b>BACON BENNY</b> <small>GFO</small>	20.95
Toasted focaccia, 2 strips of bacon, poached eggs smothered in a house-made hollandaise sauce	
<b>FLORENTINE BENNY</b> <small>GFO</small>	20.95
Toasted focaccia, heirloom tomato, fresh spinach, & caramelized onions topped with 2 poached eggs and hollandaise	
<b>BLUECRAB CAKE BENNY</b> <small>GFO</small>	25.95
Two seared fresh crab cakes with fresh greens, on top of lightly toasted focaccia. Topped with 2 poached eggs. Smothered in a rich house-made hollandaise sauce	
<b>ROASTED SQUASH SUNRISE</b> <small>GF, VEGAN</small>	19.95
½ grilled avocado topped with squash, fire roasted tomatoes, fresh microgreens, pepita seeds, and hemp hearts. Drizzled with extra virgin olive oil	
<b>TRADITIONAL BREAKFAST</b> <small>GFO</small>	16.95
Two pasture raised eggs, toasted focaccia, and your choice of bacon, chorizo, or sausage. Or make it vegetarian with roasted squash	

BRUNCH

ALL SANDWICHES AND BURGERS CAN BE SERVED ON GLUTEN FREE BREAD - +\$2

<b>CHICKEN &amp; PANCAKES</b>	21.95
2 pieces of our hand battered chicken tenders served over two fluffy pancakes	
<b>CHORIZO NACHOS</b> <small>GF</small>	19.95
Nachos covered in real cheddar cheese, chorizo, fire roasted tomatoes, scrambled eggs and topped with pico de gallo Suggested add ons: jalapeno, avocado	
<b>BREAKFAST BURGER</b>	21.95
Our housemade burger with cheddar cheese, bacon, and topped with a fried egg. Served with our house potatoes Suggested add ons: avocado	
<b>BLT</b>	19.95
Warm toasted focaccia with bacon, lettuce, and tomato. Served with our house potatoes Suggested add ons: avocado, caramelized onions, eggs	
<b>RAW VEGGIE SANDO</b> <small>VEGAN</small>	19.95
Fresh cucumber, crispy lettuce, heirloom tomato, avocado, red onion, and microgreens on toasted focaccia with a side of potatoes	
<b>GRILLED CHEESE</b> <small>VO</small>	18.95
Toasted focaccia piled high with gooey melted cheddar & mozzarella cheese Suggested add ons: tomato, bacon, caramelized onions, mushrooms	
<b>CRISPY CHICKEN STRIP SANDWICH</b> <small>GFO</small>	21.95
Hand-battered and fried chicken strips. Topped with melted mozzarella cheese, lettuce, red onion. Served dry or tossed in buffalo sauce. Suggested add ons: tomato & bacon	
<b>GRILLED STEAK SANDWICH</b>	25.95
Marinated steak, smoked gouda, crispy leeks and bermuda red onion on toasted focaccia topped with a fried egg and lettuce. Served with a side of creamy horseradish sauce	
<b>HAND-MADE VEGGIE BURGER</b> <small>GF, VEGAN</small>	20.95
Black beans, sauteed mushroom, sweet potatoe, and our special house spices Topped with lettuce, avocado, and house-made pickled red onion. Suggested add ons: tomato & cheese	

LIGHT BITES

**TABLE BREAD FOCACCIA** <sup>VEGAN</sup> ..... 2.95

SERVED WITH BUTTER OR OO & BALSAMIC  
ADDITIONAL BUTTER OR OO & BALSAMIC +2

**TRUFFLE CHEESE FRIES** <sup>GF, VO</sup> ..... 15.95

HOUSE-CUT CRISPY FRIES TOPPED WITH  
MOZZERELLA, PARMESAN, AND TRUFFLE OIL  
SUB VEGAN CHEESE +1.95

**SPINACH ARTICHOKE DIP** <sup>GF</sup> ..... 16.95

TENDER ARTICHOKE PAIRED WITH MELTED  
CHEESE, & SPINACH. SERVED WITH CHIPS OR  
SLICED VEGGIES

**CRAB CAKE** <sup>GF</sup> ..... 22.95

FRESH, TENDER BLUE CRAB MEAT WITH CELERY,  
CARROTS, SHALLOT, SAUTEED & CRISPY

**QUESADILLA** <sup>GFO, VO</sup> ..... 15.95

TORTILLA FILLED WITH MELTED MOZZARELLA &  
CHEDDAR, WITH A SIDE OF HOUSEMADE PICO.

**SUGGESTED AD ONS: AVOCADO, CHICKEN, BACON**  
SUB GF OR VEGAN CHEESE +2.5

**BUTTER BOARD** <sup>GFO</sup>

- I'LL HAVE WHAT SHE'S HAVING (2) ..... 11.95

- LET'S MAKE THIS A PARTY! (4+) ..... 16.95

**GRILLED AVOCADO** <sup>GF, VEGAN</sup> ..... 14.95

SEASONALY PLATED WITH FRESH FRUIT &  
LETTUCE. FILLED WITH PONZU, AND TOPPED WITH  
FRESH GRATED HORSERADISH & MICROGREENS

**BACON WRAPPED DATES** <sup>GF</sup> ..... 14.95

MEDJOO DATES BAKED AND WRAPPED IN CRISPY  
BACON

**WINGS** <sup>GF</sup> ..... 6 WINGS - 12.95

..... 12 WINGS - 24.95

SLOW-SMOKED WINGS TOSSED IN HOUSE-MADE SAUCE

- PINEAPPLE HABANERO

- LEMON PEPPER

- BUFFALO

- BBQ

ADD CARROTS AND CELERY +1.95

**STROMBOLI** ..... 7.95

MADE FROM IMPORTED ITALIAN FLOUR; WARM  
FLAKY PIZZA CRUST WRAPPED AND LOADED UP  
WITH MELTED MOZZERELLA AND PEPPERONI

**BURRATA** <sup>GF</sup> ..... 15.95

ITALIAN IMPORTED FRESH BURRATA SERVED ON A  
BED OF ARUGULA, DRIZZLED WITH OLIVE OIL &  
BALSAMIC

**SUGGESTED AD ONS: SLICED PROSCIUTTO**

**CHARCUTERIE** <sup>GF</sup>

- DATE NIGHT (1-2) ..... 19.95

- PARTY TIME! (4+) ..... 29.95

**SOUP DU JOUR**

CUP 8.95 BOWL 12.95

SERVED WITH 1 SLICE OF FOCCACCIA

**SALADS**

**CAESAR\*** <sup>GFO</sup> SIDE 8.95 ENTREE 16.95

CRISP ROMAINE, HOUSE-MADE DRESSING AND  
CROUTONS TOPPED WITH SHAVED ITALIAN PARMESAN

**GREEK** <sup>GF, VO</sup> SIDE 9.95 ENTREE 17.95

KALAMATA OLIVES, CUCUMBERS, HEIRLOOM  
TOMATOES, RED ONION, FETA TOSSED IN GREEK  
DRESSING

**TRADITIONAL HOUSE** <sup>GFO, VEGAN</sup> SIDE 7.95 ENTREE 15.95

MIXED GREENS, CUCUMBER, TOMATO, SHAVED  
CARROT, BERMUDA RED ONION, HOUSE-MADE

**BUFFALO CHICKEN\*** <sup>GFO</sup> 20.95

GRILLED OR CRISPY CHICKEN TOSSED IN BUFFALO  
SAUCE, TOMATO, RED ONION, & MOZZERELLA  
CHEESE WITH RANCH OR BLUE CHEESE DRESSING

**MEDITERRANEAN HARVEST** 20.95

ARUGULA, SHAVED ROMANO, ROASTED PINE  
NUTS, DRIED FIG, PROSCIUTTO, DRIZZLED WITH  
BALSAMIC VINIAGRETTE

**ADD-ONS**

HEIRLOOM TOMATO, MUSHROOM,

JALAPENO, PICO - 2.25

CHEESE - 2.25

AVOCADO 3

MICRO GREENS 3

CHORIZO, SAUSAGE, BACON 4

SLICED PROSCIUTTO 7

SLICED GRILLED STEAK 12

SLICED GRILLED CHICKEN 9

CHICKEN STRIPS 9

BUFFALO CHICKEN STRIPS 9

SALMON 19

**SIDES 6**

ROASTED SQUASH / SWEET POTATO FRIES / HOUSE-CUT FRIES /

FRESH FRUIT / HOUSE BREAKFAST POTATOES

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR  
RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

\*PARTIES OF 8 OR MORE WILL BE LIMITED TO A 1.5 HOUR SEATING & MAY HAVE A MINIMUM GRATUITY OF 18%

\*DUE TO BOTTOMLESS MIMOSAS - AN INCIDENT CHARGE OF \$75 WILL BE APPLIED FOR ANY PERSONS VOMITTING, DISRESPECTING STAFF, ETC.