

FRESH START

- CALIFORNIA DREAM'N** VEGAN 13.95
Toasted focaccia topped with fresh smashed avocado, fire roasted tomatoes, hemp hearts, fluer du sol, and microgreens
- ORGANIC OVERNIGHT OATMEAL** GF, VEGAN 10.95
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
- SWEET BALSAMIC FRUIT SALAD** GF, VEGAN 13.95
A blend of fresh seasonal fruit, sweet white balsamic, crunchy pecans, and hemp hearts
- BACON, EGG & CHEESE MELT** 13.95
One slice of toasted focaccia, served open face and loaded with two eggs, house cured bacon, and creamy melted cheese
- TWO FLUFFY CAKES** GFO 12.95
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 +1.95
- SUBSTITUTE FIRE ROASTED CHERRY TOMATO AND AVOCADO MEDLEY +1.95
- CHORIZO BURRITO** GFO 19.95
A pasture raised 2 egg burrito loaded with house-made chorizo, pico de gallo, avocado, and melted cheese
- VEGAN CHORIZO BURRITO** GFO 18.95
Vegan chorizo, black beans, pico de gallo, avocado, and vegan mozzarella
- FARMER'S DELIGHT** GFO 18.95
2 pasture raised eggs with spinach, avocado, and fire roasted tomatoes, mixed with melted cheese, wrapped in a tortilla
- BACON BENNY** GFO 19.95
Toasted focaccia, 2 strips of house-cured bacon, poached eggs smothered in a house-made hollandaise sauce
- FLORENTINE BENNY** GFO 18.95
Toasted focaccia, heirloom tomato, fresh spinach, & caramelized onions topped with 2 poached eggs and hollandaise
- BLUECRAB CAKE BENNY** GFO 24.95
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
- ROASTED SQUASH SUNRISE** GF, VEGAN 17.95
½ grilled avocado topped with squash, fire roasted tomatoes, fresh microgreens, pepita seeds, and hemp hearts. Drizzled with extra virgin olive oil
- TRADITIONAL BREAKFAST** GFO 16.95
Two pasture raised eggs, toasted focaccia, and your choice of our house -made bacon, chorizo, or sausage.
Or make it vegetarian with roasted squash

BRUNCH

- ALL SANDWICHES AND BURGERS CAN BE SERVED ON GLUTEN FREE BREAD - +\$1**
- CHICKEN & PANCAKES** 18.95
2 pieces of our hand battered chicken tenders served over two fluffy pancakes
- CHORIZO NACHOS** GF 17.95
Nachos covered in real cheddar cheese, chorizo, fire roasted tomatoes, scrambled eggs and topped with pico de gallo
Suggested add ons: jalapeno, avocado
- BREAKFAST BURGER** 20.95
Our housemade burger with cheddar cheese, bacon, and topped with a fried egg. Served with our house potatoes
Suggested add ons: avocado
- BLT** 18.95
Warm toasted focaccia with bacon, lettuce, and tomato. Served with our house potatoes
Suggested add ons: avocado, caramelized onions, eggs
- RAW VEGGIE SANDO** VEGAN 18.95
Fresh cucumber, crispy lettuce, heirloom tomato, avocado, red onion, and microgreens on toasted focaccia with a side of potatoes
- GRILLED CHEESE** 17.95
Toasted focaccia piled high with gooey melted cheddar & mozzarella cheese
Suggested add ons: tomato, bacon, caramelized onions, mushrooms
- CRISPY CHICKEN STRIP SANDWICH** GFO 19.95
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
- GRILLED STEAK SANDWICH** 24.95
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
- HAND-MADE VEGGIE BURGER** GF, VEGAN 18.95
Black beans, sauteed mushroom, sweet potatoe, and our special house spices make this mouth watering veggie patty. Topped with lettuce, avocado, and house-made pickled red onion. **Suggested add ons: tomato & cheese**

LIGHT BITES

TABLE BREAD FOCACCIA ^{VEGAN} 2.95

SERVED WITH BUTTER OR OO & BALSAMIC
ADDITIONAL BUTTER OR OO & BALSAMIC +1.25

TRUFFLE CHEESE FRIES ^{GF, VO} 15.95
HOUSE-CUT CRISPY FRIES TOPPED WITH
MOZZERELLA, PARMESAN, AND TRUFFLE OIL
SUB VEGAN CHEESE +1.95

SPINACH ARTICHOKE DIP ^{GF} 16.95
TENDER ARTICHOKE PAIRED WITH MELTED
CHEESE, & SPINACH. SERVED WITH CHIPS OR
SLICED VEGGIES

CRAB CAKE ^{GF} 20.95
FRESH, TENDER BLUE CRAB MEAT WITH CELERY,
CARROTS, SHALLOT, SAUTEED & CRISPY

QUESADILLA ^{GFO, VO} 14.95
TORTILLA FILLED WITH MELTED MOZZARELLA &
CHEDDAR, WITH A SIDE OF HOUSEMADE PICO.
SUGGESTED AD ONS: AVOCADO, CHICKEN, BACON
SUB GF OR VEGAN CHEESE +1.95

BUTTER BOARD ^{GFO}
- I'LL HAVE WHAT SHE'S HAVING (2) 11.95
- LET'S MAKE THIS A PARTY! (4+) 14.95

GRILLED AVOCADO ^{GF, VEGAN} 13.95
SEASONALY PLATED WITH FRESH FRUIT &
LETTUCE. FILLED WITH PONZU, AND TOPPED WITH
FRESH GRATED HORSERADISH & MICROGREENS

BACON WRAPPED DATES ^{GF} 14.95
MEDJOOOL DATES BAKED AND WRAPPED IN CRISPY
HOUSE CURED BACON

WINGS ^{GF} 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 ^{GF} 15.95
ITALIAN IMPORTED FRESH BURRATA SERVED ON A
BED OF ARUGULA, DRIZZLED WITH OLIVE OIL &
BALSAMIC
SUGGESTED AD ONS: SLICED PROSCIUTTO

CHARCUTERIE ^{GF}
- DATE NIGHT (1-2) 18.95
- PARTY TIME! (4+) 26.95

SOUP DU JOUR

CUP 8.95 BOWL 10.95

SERVED WITH 1 SLICE OF FOCCACCIA

SALADS

CAESAR* ^{GFO} SIDE 8.95 ENTREE 16.95
CRISP ROMAINE, HOUSE-MADE DRESSING AND
CROUTONS TOPPED WITH SHAVED ITALIAN PARMESAN

GREEK ^{GF, VO} SIDE 8.95 ENTREE 16.95
KALAMATA OLIVES, CUCUMBERS, HEIRLOOM
TOMATOES, RED ONION, FETA TOSSED IN GREEK
DRESSING

TRADITIONAL HOUSE ^{GFO, VEGAN} SIDE 7.95 ENTREE 15.95
MIXED GREENS, CUCUMBER, TOMATO, SHAVED
CARROT, BERMUDA RED ONION, HOUSE-MADE

BUFFALO CHICKEN* ^{GFO} 18.95
GRILLED OR CRISPY CHICKEN TOSSED IN BUFFALO
SAUCE, TOMATO, RED ONION, & MOZZERELLA
CHEESE WITH RANCH OR BLUE CHEESE DRESSING

MEDITERREAN HARVEST 18.95
ARUGULA, SHAVED ROMANO, ROASTED PINE
NUTS, DRIED FIG, PROSCIUTTO, DRIZZLED WITH
BALSAMIC VINIAGRETTE

ADD-ONS

AVOCADO, HEIRLOOM TOMATO, MUSHROOM,
JALAPENO, PICO - 1.95
CHEESE - 1.95
MICRO GREENS 2.95
CHORIZO, SAUSAGE, BACON 3.95
SLICED PROSCIUTTO 6.95
SLICED GRILLED STEAK 9.95
SLICED GRILLED CHICKEN 6.95
CHICKEN STRIPS 7.95
BUFFALO CHICKEN STRIPS 8.95
SALMON 17.95

SIDES 5.95

ROASTED SQUASH / SWEET POTATO FRIES / HOUSE-CUT FRIES /
FRESH FRUIT/ HOUSE BREAKFAST POTATOES/ SOUP DU JOUR+\$3

*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 6 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 \$50 WILL BE APPLIED FOR ANY PERSONS VOMITTING, DISRESPECTING STAFF, ETC.