## starters

#### avocado toast

sourdough bread | papitas | micro greens 11.95 add poached eggs \$3

#### buttermilk waffle

maple butter | fresh berries | whipped cream 12.50

## fruit bowl

seasonal fruit | greek yogurt | local honey 8.95

## lobster bisque

lemon chive cream 12.95

## french onion soup

herb crostini | melted swiss cheese 11.50

#### farmer's market salad

cucumber | carrots | tomatoes | balsamic vinaigrette 8.95

#### caesar

romaine | croutons | asiago | caesar dressing 12.00

## crispy calamari

tartar & chipotle aioli 14.95

**chefs mini street taco trio** (ask your server) house slaw | chipotle & serrano cream 15.95

## artichoke spinach dip

herb crust | parmesan cream | blistered lemon 10.95

## beef sliders

bacon jam | house pickles | cheddar cheese 12.00

# brunch menu

# drink specials

## bloody mary

7.00

#### mimosa

5.00

## mimosa flight (4)

grapefruit | traditional | raspberry | mango 14.00

## bottle of prosecco and choice of juice

25.00



# main dishes

#### traditional breakfast

farm fresh eggs | crispy bacon or ham | rosemary breakfast potatoes 13.75

## classic eggs benedict

hollandaise sauce | rosemary potatoes

## eggs florentine

poached eggs | tomatoes & spinach | english muffins | hollandaise 14.95

## crab benedict

poached eggs | english muffin | hollandaise | rosemary potatoes 17.95

## steak and eggs

bistro steak | farm fresh eggs | demi-glaze | rosemary potatoes

## chicken and waffles

two pieces fried chicken | buttermilk waffles | maple butter 17.95 add two farm fresh eggs 3.00

#### short rib hash

poached eggs | sour cream | caramelized onions and peppers 17.50

## rickeys burger

lettuce | tomato | pickles | caramelized onions 17.00 add truffle egg 3.00 | sub impossible patty add 4.00

## fried chicken sandwich

lettuce | tomatoes | onions | siracha aioli 16.75