

BRUNCH

Arugula Salad (GF & Vegetarian)	15
cherry tomatoes, grana padano, pine nuts, aged balsamic	
Kale Caesar	14
tuscan kale, brioche croutons, grana padano	
Caprese Salad (GF & Vegetarian)	16
fior di latte, heirloom tomatoes, basil, aged balsamic	
Niçoise Salad (GF)	22
seared Albacore tuna, cherry tomatoes, Niçoise olives, green beans, egg, grainy mustard vinaigrette	
Shrimp Salad Toast	23
shrimp, dill mayonnaise, roe, grilled sourdough, choice of side	
Oyster Po Boy	22
shredded lettuce, roma tomato, pickles, tartar sauce, toasted brioche, choice of side	
Confit Duck Sandwich	23
asian pear and citrus slaw, sesame-hoisin aioli, toasted brioche, choice of side	
Seared Tuna Sandwich	21
coleslaw, potato crisps spicy mayo, sesame brioche, choice of side	
Burger (Plant-based option available)	18
certified Angus Beef, iceberg, roma tomato, onion special sauce sesame seed bun, choice of side + Bacon \$4 + Cheddar \$4	
Grilled Humboldt Squid	28
chorizo, corn succotash, smoked paprika emulsion	
Veal Milanese	28
crispy breaded veal, topped with arugula tomato salad, parmesan	

BELOW ITEMS AVAILABLE UNTIL 3PM

The Breakfast	20
two eggs any style, breakfast potatoes, choice of honey & thyme roasted pork bangers or bacon, served with choice of toast	
Eggs Benedict Classic or Florentine	20
two poached eggs, toasted english muffin, fresh hollandaise breakfast potatoes	
Frittata	20
bacon, potato, leek, gruyere, crème fraiche	
Avocado Toast	18
alfalfa sprouts, za'atar, sunflower seeds	
Stuffed French Toast (Vegetarian)	20
mascarpone, brioche, raspberry, mint, pistachio limoncello honey	
Croque Monsieur	20
honey ham, gruyere, béchamel, sourdough, choice of side + free range egg 3	
BBQ Rib Hash	20
fingerling potatoes, corn, bell peppers, onions, cotija cheese	

All modification requests are done upon approval of the Chef

June 10, 2020