



BRUNCH

11am-2:45pm Sat & Sun

Breakfast

CINNAMON STICKY BUN (V) 8
salted caramel sauce

GUACAMOLE (V) 10
roasted tomato salsa, tortilla chips

BURRATA (V) 16
cantaloupe, prosciutto, saba, olive oil

AVOCADO TOAST (V) 17
country bread, mashed avocado,
calabrian chili, burrata, organic greens

BREAKFAST FRIED RICE 17
jasmine rice, breakfast sausage,
bacon, peas, scrambled egg, sesame
kale, yum yum sauce

CRUNCHY BREAKFAST TACOS 15
scrambled eggs, bacon breakfast
sausage, jalapeño, red onion,
cilantro, chipotle cream

BREAKFAST SANDWICH 16
challah bun, mayonnaise, smoked
ham, scrambled eggs, american
cheese, herbs

Salads

KALE CAESAR (V) 16
tuscan kale, roasted cauliflower,
croutons, parmesan, roasted shallot
caesar dressing

MELON SALAD (GF, V) 17
watermelon, cantaloupe, cucumber,
jalapeño, mint, queso fresco, honey
vinaigrette

COBB SALAD 18
romaine, baby kale, grilled chicken,
bacon, egg, avocado, tomato, blue
cheese, breadcrumb, herb dressing

Sandwiches

THE CHEESEBURGER 17
double meat, double cheese,
caramelized onion, lettuce, tomato,
pickle, spread

CRISPY CHICKEN SANDWICH 17
lettuce, salt pickled green tomatoes,
mayonnaise, spicy honey

FILET MIGNON SLIDERS* 19
potato roll, worcestershire glazed
onions, horseradish aioli

V = Vegetarian GF = Gluten Friendly

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert us if you have any allergies; not all ingredients are listed. A 3% employee wellness charge is added to all guest checks to help offset the rising costs of employee wages and benefits. 18% gratuity will be added to all unsettled checks.*