

## DRINKS

**COFFEE** organic fair trade coffee - grounds & hounds, 20% of proceeds go towards local animal shelters 3½

**MIGHTY LEAF TEA** organic earl grey, green tea tropical, organic mint, english breakfast 3½

**FRESH SQUEEZED JUICE** orange, grapefruit, pineapple orange 5

**ROSEMARY GRAPEFRUIT TONIC** fresh rosemary, grapefruit juice, bitters, pineapple syrup, cold tea, ginger beer 5

## BRUNCH

WE ALWAYS USE CAGE-FREE EGGS, FRESH FROM U.S. FARMS

### GRANOLA & YOGURT 🌱

honey toasted oats, nuts & seeds + fresh fruit 12¼

### SMOKED SALMON &

**AVOCADO BAGEL** served open faced with fresh smashed avocado & soft boiled egg + fresh fruit 12¾

### VEGETARIAN HUEVOS

**RANCHEROS** 🌱 sunny-side eggs, cheese & refried beans filled tortillas, ancient grains, dos amigos salsa + avocado 15

### HUEVOS RANCHEROS WITH

**SUNNYSIDE EGGS** pulled chicken & cheese filled tortillas, dos amigos salsa + avocado 15

### FRENCH TOAST 🌱 crown

royal strawberries & syrup + whipped cream 13¾

### VEGETARIAN EGG WHITE

**OMELET** 🌱 spinach, mushrooms, goat cheese, multi-grain toast + fresh fruit 13¼

### SMOKED SALMON, GOAT

**CHEESE & EGG WHITE OMELET** 400 calorie omelet + multi-grain toast & fresh berries 14

### BACON & AGED WHITE

**CHEDDAR OMELET** with sautéed onions, home fries + multi-grain toast 14

### TEXAS SAUSAGE HASH

poached eggs topped with hollandaise, rösti potatoes + multi-grain toast 13½

### PANCETTA & AGED WHITE CHEDDAR BENEDICT

pancetta bacon, hollandaise, home fries + fresh fruit 14

### BRUNCH BURGER

hand-formed chuck & brisket patty, fried egg, bacon, cheddar + home fries 15½

### STEAK & EGGS

three eggs, home fries + multi-grain toast 21

### CLASSIC BREAKFAST

three eggs, your choice of bacon or sausage with home fries + multi-grain toast 13½

## KIDS'

INCLUDES A DRINK & DESSERT FOR KIDS UNDER 12!

**FRENCH TOAST** 🌱 with syrup + fresh fruit 9½

**MINI EGG SANDWICH** with bacon & cheese, home fries + fresh fruit 9½

additional kids' meals available, please ask your server

## SIDES

**SIDE OF FRESH FRUIT** 🌱 4½

**MULTI-GRAIN TOAST** 🌱 3

**BACON** 3

**TEXAS SAUSAGE** 3

🌱 vegetarian items

not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## S H A R E

**ASIAN GLAZED SALMON** cucumber, creamy caper aioli + garlic crostinis 15

**CALAMARI** + tempura shrimp, shishito peppers, sriracha aioli & sweet chili sauce 15

**SUSHI CONES** shrimp with avocado, pea shoots, nori crisps + sesame chili ponzu 13

**SPICY TUNA ROLL** sushi grade ahi, hand-rolled tempura sushi, soy sauce 15

**FRESH SMASHED GUACAMOLE** 🍃 corn chips & salsa fresca 11

**BRUSCHETTA** 🍃 fresh tomatoes & basil, goat cheese, extra virgin olive oil 10

**POUTINE** fresh cut fries, hot beef gravy, cheese curds, chives 10

**CHICKEN WINGS** biryani rub, salt & pepper, honey garlic, hot 15

**1 LB CHEESE NACHOS** 🍃 jalapeños, tomatoes & green onions + guacamole 15  
add beef 6  
add pulled chicken 6½

## S O U P + S A L A D S

### FEATURE SOUP 8

**CAESAR SALAD** house-made classic dressing, rustic croutons, grana padano, garlic ciabatta baguette 11½  
add grilled chicken 6½ add salmon 7½

**KALE & QUINOA SALAD** shredded kale, toasted pumpkin seeds, dried currants, grana padano, lemon vinaigrette 12  
add grilled chicken 6½ add salmon 7½

**FLAT IRON STEAK SALAD** fresh artisan greens, herbed goat cheese, grape tomatoes, spicy vinaigrette with a hint of clamato, goat cheese crostini 19½

**SALMON & AVOCADO COBB SALAD** crisp iceberg lettuce, bacon, cage-free boiled egg, feta, peppercorn ranch & sun-dried tomato dressing, house-made rustic croutons 18

**SEARED GINGER TUNA SALAD** sushi grade ahi, edamame beans, avocado, daikon, cashews, cucumber emulsion, ginger sesame dressing 21

**OUR SALMON IS SUSTAINABLY RAISED  
SCOTTISH SALMON**

## H A N D H E L D S

served with fresh cut fries, unless otherwise indicated.

beef burgers are served on a toasted bun & topped with lettuce, vine ripe tomatoes, red onions & pickles.

**PORTOBELLO VEGGIE BURGER** 🍃 marinated full mushroom cap with aged white cheddar, lettuce, tomato & fresh herbs + side fresh market salad 13

**THE BURGER** hand-formed chuck & brisket patty with cheddar, red relish, pickled mustard seed mayo 14  
add bacon, avocado or sautéed mushrooms 1½ each

### LETTUCE "BUN"

**BURGER** our hand-formed burger, cheddar, red relish, pickled mustard seed mayo, fresh iceberg lettuce + side fresh market salad 14½

**LOADED BURGER** aged white cheddar, american cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce 16½

**OUR BURGERS ARE  
HAND-FORMED  
USING CHUCK &  
BRISKET FROM  
BLACK ANGUS  
CATTLE RAISED  
WITHOUT THE USE  
OF HORMONES  
OR ANTIBIOTICS**

**TACOS** choose from chicken or fish in soft corn & wheat taco shells + chips & salsa 14½

**blackened chicken** grated radish, queso fresco, salsa roja, guacamole, cilantro, pickled onions

**fish** marinated mahi mahi, jalapeño lime sauce, pineapple salsa

**PARMESAN CHICKEN & PANCETTA SANDWICH** house-made herbed cheese, roasted red pepper sauce & fresh arugula on ciabatta 15

**SOUP, SALAD & BREAD** our feature soup with choice of fresh market salad or caesar salad + toasted baguette 12½

**FLAT IRON STEAK SANDWICH** served open faced with sautéed mushrooms, fresh arugula, sriracha bbq sauce, crispy onion rings, garlic ciabatta 19

substitute sweet potato fries 2  
substitute gluten-free bun - no charge

🍃 vegetarian items

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