

BRUNCH

MAY 10 TO 25



RISE & SHINE

Housemade Granola

greek yogurt topped with fresh seasonal fruit
\$10.95 / *GF, V

Classic Oatmeal

made with whole milk, brown sugar, butter,
milk or half & half, fresh seasonal fruit
\$10.95 / *GF, V

Stuffed Pecan-Crusted French Toast

cinnamon challah, sweetened cream cheese,
fresh berries, pure maple syrup (please allow 15 min)
\$15.95 full order
\$10.50 1/2 order

Buttermilk Cornmeal Griddlecakes

served with pure maple syrup
\$11.95

Apple Streusel Griddlecakes

caramelized apples, streusel topping, cinnamon
cream, pure maple syrup
\$13.95

Blueberry + Lemon or Chocolate Chip Griddlecakes

served with pure maple syrup
\$13.95

Eggs Your Way

two eggs, choice of bacon, baked ham or chicken-
apple sausage, choice of skillet potatoes, jasmine rice
or fresh fruit, choice of mini muffin, scone or toast
\$17.50 / *GF, V OPTION

Farmers Breakfast

one buttermilk-cornmeal griddlecake, two eggs,
choice of hobbs' bacon, baked ham or chicken-apple
sausage
\$17.95

Roast Pork + Apple Hash

yukon gold potatoes, caramelized apples, onions,
pan gravy, two eggs, choice of mini muffin, scone or
toast
\$18.50

Bacon Fried Rice

hobbs' bacon, jasmine rice, sugar snap peas, carrots,
scallions, soy-oyster sauce, two eggs, fresh fruit
\$17.95

Roasted Mushroom + Spinach Polenta Bowl

roasted wild mushrooms, spinach, roasted cherry
tomatoes, caramelized onions, balsamic reduction,
creamy parmesan polenta
\$17.95 / *GF, V

Carnitas Breakfast Tostada

crisp corn tortilla, black bean spread, pork carnitas,
marinated onions, queso fresco, guacamole, salsa
fresca, crema, two eggs, spanish rice
\$18.95 / *GF

Huevos Rancheros

layered corn tortillas, rancheros salsa, sonoma jack,
scallions, two eggs, spanish rice, black bean chili
\$17.50 / *GF

Classic Benedict or Eggs Florentine

your choice of canadian bacon or spinach + tomato,
hollandaise, toasted english muffin, choice of skillet
potatoes, jasmine rice or fresh fruit
\$17.95

Asparagus + Goat Cheese Omelette

herbed sky hill farms chèvre, choice of skillet
potatoes, jasmine rice or fresh fruit, choice of mini
muffin, scone or toast in, scone or toast
\$17.50 / *GF, V

Lo's Scramble

fresh spinach, tomatoes, sautéed mushrooms,
caramelized onions, sonoma jack, sour cream,
choice of skillet potatoes, jasmine rice, or fresh
fruit, choice of mini muffin, scone or toast
\$17.50 / *GF, V

BAT Scramble

hobbs' applewood-smoked bacon, avocado, tomato,
sonoma jack, choice of skillet potatoes, jasmine rice
or fresh fruit, choice of mini muffin, scone or toast
\$17.95 / *GF



GOOD AFTERNOON

Soft Prawn Spring Rolls

jumbo prawns, avocado, jicama, carrots, mint,
soft rice noodle wrap, sweet chili dipping sauce
\$10.50 / *GF
\$17.50 entrée size, served w/ organic greens

Signature Chinese Chicken Salad

marinated, bbq chicken breast (or sub tofu),
crispy rice noodles, toasted almonds, sesame seeds,
scallions, romaine & iceberg, sesame-rice vinaigrette
\$16.95 / *GF, V OPTION

Fried Chicken + Citrus Salad

blood orange, cara cara, watermelon radish,
marinated fennel, pistachio, arugula, mixed organic
greens, shaft's blue vein, buttermilk ranch dressing
\$18.50

Griddled Apple + Brie Sandwich

caramelized onions, fig jam, arugula, griddled acme
pain au levain, french fries or mixed organic greens
(add \$1)
\$17.95 / *V

Comforts' Chuck Burger

bn ranch beef chuck, choice of cheese, grilled onions,
lettuce, tomato, secret sauce, toasted brioche bun,
house pickles, french fries or mixed organic greens
(add \$1)
\$18.50 (housemade vegetarian burger, \$17.50)

Wild True Cod Fish Tacos

panko-crusted, flash-fried cod, creamy jalapeño
cole slaw, chipotle crema, salsa fresca, griddled corn
tortillas, spanish rice, black bean + corn salad
\$20

Chicken Okasan ("Mom's Chicken")

panko-crusted chicken breast, flash-fried & dipped in
house teriyaki, ginger-scented jasmine rice, sautéed
seasonal vegetables
\$17.95

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SIDES & ADDITIONS

Seasonal Fruit
\$6.95 cup; \$11.50 plate

Skillet Potatoes
\$4.50

French Fries
\$4.95

Jasmine or Spanish Rice
\$3.95

One Griddlecake
plain, daily special,
blueberry-lemon, or
chocolate chip
\$5.95 plain, \$6.95 special

Toast or English Muffin
\$2.50 (*GF toast \$3.50)

Eggs
\$4.50 one
\$7.50 two

Side of Meat
Choice of Hobbs'
Honey-Baked Ham,
Applewood-Smoked Bacon
or Chicken-Apple Sausage
\$6.50

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

*GF Our gluten-free items are prepared in a common kitchen, cross-contact with other food items that contain gluten is possible.

*V Vegetarian item.



BRUNCH - BEVVIES -

Peruse our bar menu
for a selection of
beer, wine and
morning classics to
ease into your day



COFFEE & TEA

Peerless Organic House Coffee \$3.50

Equator Organic Espresso \$3.25

Cappuccino \$3.95

Latte (Iced or Hot) \$4.50

Mocha \$4.75

Hot Chocolate \$3.75
topped with housemade whipped cream

Organic Chai \$4.50

Matcha Latte \$4.95

Mighty Leaf Hot Tea \$3.25
black, green or herbal

House Iced Tea \$3.75
blackcurrant blend

Decaf Sport Tea \$3.75

Arnold Palmer \$3.95



ADDITIONS

Shot of Espresso \$1

Shot of Le Monin Syrup 75¢
vanilla, caramel or hazelnut

Milk Substitute 75¢
soy, almond or oat



JUICE & SODA

Fresh-Squeezed Orange Juice \$3.95

Fresh-Squeezed Grapefruit Juice \$3.95

Tomato Juice \$3.95

Apple Juice \$3.50

Cranberry Juice \$3.50

Lemonade \$3.75

Seasonal House Lemonade \$3.95

La Croix \$2.75
lime, pampelmousse

Canned Soda \$2.75
Coke, Diet Coke, Sprite

Bottled Mexican Cola \$3.50

San Pellegrino \$2.95



PLEASE NOTE



Water and straws served upon request

Please alert us to any allergies or dietary needs

Minimum charge per person is \$8.00

18% gratuity added to parties of five or more