

BRUNCH

FEBRUARY 14 TO MARCH 1



RISE & SHINE

Housemade Granola

greek yogurt topped with fresh seasonal fruit
\$11.50 / *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

Mixed Berry Griddlecakes

served with 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
\$17.95 / *GF, V OPTION

Farmers Breakfast

one buttermilk-cornmeal griddlecake, two eggs,
choice of hobbs' bacon, baked ham or chicken-apple
sausage
\$18.50

Roast Chicken + Butternut Squash Hash

roast chicken, roasted butternut squash, yukon gold
potatoes, leeks, 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
\$18.50

Stuffed Hash Browns

crispy hash browns filled w/ hobbs' baked ham,
sautéed spinach, caramelized onions, jarlsberg,
two eggs, fresh fruit
\$18.50 / *GF

Butternut Squash + Greens Polenta Bowl

roasted butternut squash, sautéed mixed greens,
cherry tomatoes, caramelized onions, frizzled
shallots, balsamic reduction, creamy parmesan
polenta, two eggs
\$18.50 / *GF, V

Breakfast Carnitas Sopes

tender & crisp masa cake, black bean spread, pork
carnitas, queso fresco, marinated onions, crema,
salsa verde, two eggs, spanish rice, fresh fruit
\$19.95 / *GF

Huevos Rancheros

layered corn tortillas, rancheros salsa, sonoma jack,
scallions, two eggs, spanish rice, black bean chili
\$17.95 / *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

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
\$17.95 / *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
\$17.50 / *GF + V OPTIONS

Fried Chicken + Citrus Salad

crispy chicken breast, blood orange, avocado, feta,
marinated shallots, frisée, mixed organic sonoma
greens, buttermilk ranch dressing
\$18.50

Fall Harvest Salad

roast turkey, roasted butternut squash, fuji apples, dried
cranberries, toasted pepitas, baby kale, mixed greens,
goat cheese, apple cider-maple vinaigrette
\$18.50 / *GF

Korean-style Short Rib Sandwich

marinated & braised short rib, asian-style cole slaw,
marinated cucumbers, soy-sriracha aioli, toasted
brioche bun, house pickles, french fries or mixed
organic greens (add \$1)
\$20

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)
\$18.95 (housemade vegetarian burger, \$17.95)

Chicken Okasan ("Mom's Chicken")

panko-crust chicken breast, flash-fried & dipped in
house teriyaki, ginger-scented jasmine rice, sautéed
seasonal vegetables
\$18.50