

BRUNCH

MARCH 28 TO APRIL 12



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)
\$16.50 full order
\$10.95 1/2 order

Buttermilk Cornmeal Griddlecakes

served with pure maple syrup
\$12.50

Strawberries 'n Cream Griddlecakes

macerated sliced strawberries, whipped cream,
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 Pork + Caramelized Apple Hash

slow-roasted pork shoulder, yukon gold potatoes,
caramelized onions, pan gravy, two eggs, choice of
mini muffin, scone or toast
\$19.50

Chicken Adobo Fried Rice

soy-garlic marinated chicken, jasmine rice, sugar
snap peas, carrots, scallions, soy-oyster sauce,
two eggs, fresh fruit
\$18.50

Short Rib Bibimbap

tender braised korean bbq short rib, marinated
cucumber, shiitake mushrooms, carrots, bean
sprouts, spinach gomaae, kimchi, gochujang,
jasmine rice, two eggs
\$19.95

Summer Vegetable + Creamy Polenta Bowl

roasted zucchini, sweet pepper, eggplant, onions,
fresh herbs, laura chenel chèvre, balsamic reduction,
creamy parmesan polenta, two eggs
\$18.50 / *GF, V

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
\$17.95-18.50

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

Wild Mushroom, Spinach + Goat Cheese Omelette

laura chenel chèvre, fresh herbs, caramelized onions,
choice of skillet potatoes, jasmine rice or fresh fruit,
choice of mini muffin, scone or toast
\$17.95 / *GF, V



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

Popcorn Shrimp Salad

crispy rice noodles, julienned cucumber, green papaya,
carrots, shallots, avocado, mint, basil, shredded cabbage,
iceberg, toasted peanuts,
sweet chili-lime vinaigrette
\$22 / *GF

Roasted Beet + Fried Goat Cheese Salad

panko-crusted laura chenel chèvre, blood orange,
marinated shallots, toasted pecans, mixed organic
greens, balsamic vinaigrette
\$17.95 (add grilled chicken, \$5) / *V

Fried Chicken Sandwich

crispy fried chicken breast, creamy jalapeño cole slaw,
toasted brioche bun, house pickles, french fries, or
mixed organic greens (add \$1)
\$18.95

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