

BRUNCH

APRIL 18 TO MAY 3



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

Apple Streusel Griddlecakes

caramelized apples, streusel topping, cinnamon
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

Chorizo + Green Chili Hash

fresh corn, roasted poblano chilies, red potatoes,
sweet potatoes, queso fresco, two eggs, choice of
mini muffin, scone or toast
\$18.95 / *GF

Korean BBQ Flank Steak Fried Rice

jasmine rice, sugar snap peas, carrots, scallions,
soy-oyster sauce, two eggs, fresh fruit
\$18.95

Sloppy Joe's + Creamy Polenta Bowl

bn ranch ground sirloin, caramelized sweet peppers,
onions, spiced tomato sauce, balsamic reduction,
frizzled shallots, creamy parmesan polenta, two eggs
\$19.50 / *GF

Breakfast Tostada al Pastor

crisp corn tortilla, black bean spread, roast pork,
shredded cabbage, queso fresco, marinated shallots,
crema, salsa fresca, two eggs, spanish rice
\$19.50 / *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
\$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

Asparagus + Herbed Goat Cheese Omelette

laura chanel 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

Green Goddess Roast Chicken Salad

herb-roasted chicken, sugar snap peas, avocado,
cucumber, radish, marinated shallots, little gems,
crumbled feta, toasted pepitas, roasted poblano green
goddess dressing
\$18.50 / *GF

Harvest Salad

roasted turkey breast, roasted butternut squash, fuji
apples, dried cranberries, toasted pecans, laura chanel
chevre, mixed organic sonoma greens, apple cider-
maple vinaigrette
\$18.50 / *GF

Cubano Sandwich

slow-roasted pulled pork, hobbs' baked ham, jarlsberg,
dill pickles, dijon, garlic aioli, griddled torpedo roll, house
pickles, french fries or mixed organic greens (add \$1)
\$19.50

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