

# BRUNCH

MAY 9 TO 24



## RISE & SHINE

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### 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 (add crunchy granola topping, \$3) / \*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

### Bananas Foster Griddlecakes

caramelized bananas, toasted pecan, 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

### Short Rib Hash + Eggs

braised short rib, caramelized onions, sweet peppers,  
yukon gold potatoes, pan gravy, two eggs, choice of  
mini muffin, scone or toast  
\$19.95

### 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

### Sweet Corn + Heirloom Tomato Risotto

sautéed corn, heirloom cherry tomatoes, zucchini,  
leeks, balsamic reduction, frizzled shallots, 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  
\$18.50

### Chorizo + Tortilla Scramble

sonoma jack, avocado, topped w/ salsa fresca,  
sour cream, spanish rice, fresh fruit, choice of  
mini muffin, scone or toast  
\$18.50 / \*GF

### 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

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### Soft Prawn Spring Rolls

jumbo prawns, avocado, jicama, carrots, mint,  
soft rice noodle wrap, sweet chili dipping sauce  
\$12.50 / \*GF  
\$18.95 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  
\$17.95 / \*GF + V OPTIONS

### Fried Chicken + Watermelon Salad

cucumber, avocado, heirloom cherry tomatoes,  
marinated shallots, valbreso feta, little gems, buttermilk  
ranch dressing  
\$18.95

### Crispy Chicken Caesar Sandwich

panko-crusting chicken breast, crispy pancetta, caesar  
salad, parmesan, garlic aioli, toasted  
torpedo roll, 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)

### Wild True Cod Fish Tacos

panko-crusting & flash-fried cod, creamy jalapeño cole  
slaw, chipotle crema, salsa fresca, griddled corn tortillas,  
spanish rice, black bean + corn salad  
\$22

### Chicken Okasan ("Mom's Chicken")

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