

BRUNCH

AUGUST 1 TO 16



RISE & SHINE

Housemade Granola

greek yogurt topped with fresh seasonal fruit
\$12.50 / *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

Strawberries ‘n Cream Griddlecakes

featuring fresh Single Thread Farm 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 Chicken + Butternut Squash Hash

lemon-herb roast chicken, roasted butternut squash,
yukon gold potatoes, onions, pan gravy, two eggs,
choice of mini muffin, scone or toast
\$19.50

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,
topped w/ two eggs, fresh fruit
\$18.50 / *GF

Chilaquiles Verdes

housemade tortilla chips simmered in salsa verde,
topped w/ marinated onions, queso fresco, crema,
avocado, cilantro, two eggs, spanish rice
\$18.50 (add roast chicken, \$3) / *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

Wild Mushroom, Spinach + Goat Cheese Omelette

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

Harvest Salad

roast turkey breast, roasted butternut squash, fuji
apples, dried cranberries, toasted pecans, laura chenel
chevre, mixed organic greens, apple cider-maple
vinaigrette
\$18.95 / *GF

Korean-Style Cheesesteak Sandwich

thinly sliced marinated ribeye, caramelized onions, bell
peppers, melted provolone, kimchi & charred scallion
aioli, honey-gochujang drizzle, hoagie roll, french fries
or mixed organic greens (add \$1)
\$19.95

Chicken Meatball + Feta Burger

chicken patty, charred red onions, valbreso feta spread,
arugula, smoked paprika aioli, toasted
onion-poppyseed brioche bun, french fries or
mixed organic greens (add \$1)
\$18.95

Comforts’ Chuck Burger

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