



Executive Chef-  
Felipe Velazquez

Chef de Cuisine-  
Severino Puga

- |                  |
|------------------|
| <b>Kids Menu</b> |
| Eggs             |
| Pancakes         |
| Chicken Tenders  |
| Mac-n-Cheese     |
| Pasta            |
| Beef Sliders     |

<b>Brunch</b>	
Bacon-Cauliflower Cakes, Sunny-Side-Up Eggs	\$15
Poached Eggs, Kale, Roasted Red Pepper, Hollandaise	\$15
Smoked Salmon Benedict, Hollandaise	\$18
3 Egg Omelet, Asparagus, Cherry Tomato, Spinach	\$15
NY Strip Steak and Scrambled Eggs	\$22
Orange-Lemon Pancakes, Fresh Berries, Maple Syrup	\$14
Bread Pudding French Toast, Bourbon Maple Syrup	\$15
Avocado Toast, Chickpea Hummus, Arugula, Tomato, Onion	\$14
Smoked Salmon Toast, Scallion Cream Cheese, Tomato, Frisée, Crispy Capers	\$18
<b>Starters</b>	
Vegan Roasted Acorn Squash Soup	\$10
Fried Calamari, Ginger Remoulade	\$12
P.E.I. Mussels + Fries, CHOOSE: Tomato-Basil OR Spicy Prosciutto, Roasted Garlic, White Wine	\$15
Tuna Tartare, Wonton Crisp, Avocado Mousse, Spicy Soy	\$16
<b>Salads</b> (add Chicken \$8; Salmon \$10; Shrimp \$10)	
Romaine Heart, Roasted Corn, Roasted Pepper, Avocado, Fried Shallots, Parmesan, Creamy Caesar	\$12
Roasted Beet, Goat Cheese, Mixed Greens, Candied Nuts, Sherry Vinaigrette	\$12
Baby Arugula, Fennel, Apple, Almond, Blue Cheese, Apple-Ginger Vinaigrette	\$12
Harvest Bowl, Roasted Butternut Squash, Kale, Quinoa, Cranberry, Almonds, Feta, Blood Orange-Honey Vinaigrette	\$12
<b>House Made Desserts</b>	
Ricotta Kisses	\$9
Double Chocolate Brownie	\$9
Coconut Sorbet	\$9