

Brunch

*Morning Specialties*

**All American 11** gf no toast

2 eggs any style, with choice of Applewood smoked bacon, black forest ham or chicken apple sausage with home fries

**Beachside Scramble 13** gf no toast

Smoked bacon, fresh tomato, avocado, cheddar cheese, jack cheese & fresh basil  
Served with house potatoes or fruit

**Scottish Smoked Salmon Benedict 17**

Grilled country sourdough, sautéed spinach & red chard, grilled tomato, smoked salmon, poached eggs & saffron dill Hollandaise served with simple green salad

**Brie Omelet 14**

French Brie, spinach, shiitake mushrooms, herb tomato confit  
Served with a simple green salad w/ white balsamic vinaigrette

**Breakfast Enchiladas 14**

Scrambled eggs, roasted peppers, potato, feta cheese, onion, chicken chorizo  
Red sauce, sour cream, Pico de Gallo, avocado & jack cheese

**Fried Chicken & Frangelico Custard French Toast 16**

Crispy fried chicken tenders, 24 hour soaked custard French toast, fresh berries  
Cinnamon Honey butter & House vanilla maple syrup

**Organic Steel Cut Oatmeal 9**

Slow cooked oatmeal ...served with brown sugar, sliced bananas  
& blueberries and a side of milk...

**Croque Madame 14**

Grilled rustic bread, Dijon aioli, thyme gruyere mornay sauce, black forest ham,  
gruyere & parmesan cheese  
& one egg sunny side up w/ simple green salad

**Bagel with Smoked Salmon 14**

Cream cheese, capers, red onion, tomato & arugula  
Choice of: Sesame or plain Bagel

**Greek Yogurt & Fresh Berries 10** gf no biscotti

Fresh mixed berries, toasted almonds, lavender honey  
& cranberry breakfast biscotti

*Breakfast Sides*

Chicken apple sausage 5  
Black forest ham 5  
Applewood Smoked bacon 5  
Two 9 Grain pancakes 5  
Two eggs 5

Breakfast potatoes 5  
Bowl of berries & fresh fruits 8  
Bagel & cream Cheese 5

## All Day Dining

### Today's Soup 8

#### Tempura Fish Tacos (2 ea.) 8

Pico de Gallo, cabbage, chipotle & tomatillo avocado sauce

#### Chili & Lime Hummus 9

Cilantro pesto, pepitas, grilled pita & cucumbers

#### Thai Chicken & Mango Salad 16

Avocado, heirloom cherry tomato, soba noodle, carrots, scallions, peanuts, pulled chicken  
Sweet chili vinaigrette & spicy greens, thai basil & mint

#### Blue Crab & Arugula Salad 12 <sup>gf</sup>

Wild baby arugula, red endive, pine nuts, red onion, shaved parmesan & lemon vinaigrette

#### Seared Rare Ahi Tuna Salad 19 <sup>gf no dressing</sup>

Asian greens, hearts of palm, avocado, peanuts, cucumber, asparagus,  
spicy ginger vinaigrette, tobiko wasabi & sesame aioli

#### Southwestern Chicken Cobb Salad 16 <sup>gf no dressing</sup>

Blackened chicken breast, roasted peppers, corn, jack cheese, avocado, black beans,  
Heirloom cherry tomato, romaine lettuce  
& chipotle ranch dressing

#### Blackened Chicken & Avocado Melt 14

Grilled onions, jack cheese, tomato, arugula & chipotle ranch  
on a toasted ciabatta & julienne fries

#### 8 oz. Shiitake & Basil Turkey Burger 15

Shiitake & basil turkey burgers, sesame aioli, avocado, tomato, arugula & crispy onion rings  
Served on toasted brioche bun served with julienne fries

#### ½ lb. California Grass-fed Prime Cheeseburger 16 <sup>gf no bun</sup>

Choice of white cheddar, Maytag blue, or American w/ grilled onions & julienne fries

**Hangover style:** one egg over easy & bacon (add \$3.50)

#### Pacific Sole Fish & Chips 19

Dark beer battered with coleslaw, grilled lemon & house tartar sauce

## Lunch Sides

French fries 6

Truffle parmesan fries 8

Sweet potato fries w/ rosemary brown sugar 7

Grilled Asparagus 8

Coleslaw 3

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS"