

EGGCETERA

Covewood Benedict	19
poached eggs, applewood smoked canadian bacon, hollandaise, skillet potatoes, english muffin	
Birria Benedict	23
chili-braised short rib, poached eggs, smashed avocado, tomato, pickled red onion, hollandaise, english muffin, skillet potatoes	
Garden Omelet VG	18
spinach, tomato, mushroom, avocado, skillet potatoes, toast, seasonal local jam	
Short Rib Chilaquiles GF	20
salsa roja, sunny side up eggs, charred scallion, avocado, crema	
Two Eggs “Cooked Your Way”	18
bacon or sausage, skillet potatoes, toast, seasonal local jam	
Ham & Cheese Quiche	19
rosemary ham, gruyere, caramelized onion, saffron, baby gem lettuce, sherry shallot vinaigrette	

GRIDDLER

Mascarpone French Toast VG N	18
triple-berry sauce, candied walnuts, chantilly cream	
Belgian Waffle VG	17
strawberry compote, chantilly cream	
Buttermilk Pancakes	16
blueberry sauce, chantilly cream	

BRUNCH BOARD	36
blueberry strusel muffin, assorted whole berries, lemon poppyseed pound cake, assorted dried fruits, soppressata, prosciutto, fig & honey crostini, local jam	

SALADS

<i>+ shrimp 13 / chicken 10 / steelhead 12</i>	
The Noble Garden N	14
red quinoa, farro, cucumber, radish, arugula, baby tomato, roasted beet, pea tendrils, celery, almond, lime vinaigrette	
Classic Caesar	14
romaine hearts, parmesan reggiano, white anchovy, classic dressing, olive oil crouton	
Chop Chop GFVG N	14
baby gem lettuce, cucumber, radish, tomato, avocado, egg, carrot, cashew, jalapeño ranch	
Mango & Jicama GF N	17
macadamia nut, jicama, red chili, baby kale, red onion, cilantro, coconut-lime vinaigrette	

LIGHTER SIDE

Acai Bowl VG N	16
strawberries, blueberries, banana, peanut butter, honeycomb, granola, toasted coconut	
Smoked Salmon	22
dill cream cheese, heirloom tomato, fried capers, red onion, cucumber, six-minute egg, sesame bagel	
Avocado Toast	17
smoked mozzarella, heirloom tomato, crisp prosciutto, basil, balsamic reduction	

BY SEA

Miso Steelhead	28
chili-garlic edamame, soba noodles, tomato dashi	
PEI Mussels	21
rouille, tomato-shellfish emulsion, fine herbs, grilled sourdough	
Wild Shrimp Tacos	21
cilantro cabbage slaw, crema, avocado, salsa quemada, lime-salt tortilla chips	

Beer Battered Fish Tacos	19
cilantro cabbage slaw, guacamole, crema, salsa verde, lime-salt tortilla chips	

BETWEEN

The Burger	24
<i>sub plant-based patty on request</i> <i>add avocado + 2</i> bacon jam, gruyere, confit tomato, pommery aioli, arugula, sâp brioche bun, house pickles, truffle parmesan fries	
Mission Bay Club	20
roasted turkey, swiss, avocado, applewood bacon, tomato, red onion, iceberg, chili aioli, fries	
The Chicken Sandwich	19
buttermilk fried or grilled chicken, havarti, celery slaw, pickled green tomato, remoulade, ciabatta, hot sauce, kettle chips	
Monte Cristo	22
honey-cured ham, swiss, waffle batter, lemon curd, seasonal berries & crème anglaise	

BEVERAGES

Coffee	6
Hot Tea	4
Cappuccino	7
Latte	7
Fresh Juice	6
French Press	10
tableside coffee, serves two	

GF | Gluten-Free VG | Vegetarian V | Vegan N | Contains Nuts

We only accept credit card or room charge – no cash. Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. **A 5% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members.** Parties of six (6) or more will have a 20% gratuity added to the check. A 15% service charge will be added to pickup / to-go orders, and a 22% service charge will be added for all delivered orders.