

BREAKFAST MENU

— OPEN DAILY 7:00 AM - 1:00 PM —

HEALTHY PARFAIT BOWL12

SEVEN STARS FARM VANILLA YOGURT |
BERRIES | GRANOLA | LOCAL HONEY

WHITE DRY AGED CHILI10

KIDNEY BEANS | TOMATOES | CORN CHEDDAR
CHEESE | HOME MADE ROLL

HARVEST AVOCADO TOAST17

WHOLE GRAIN | ALFALFA SPROUTS HEIRLOOM
TOMATO | POACHED EGGS

SMOKED SALMON TARTINE18

WHOLE GRAIN BREAD | HEIRLOOM TOMATO |
BRUSCHETTA | CAPERS | GOAT CHEESE |
PICKLED RED ONION

BLUEBERRY FRENCH TOAST14

BRIOCHE BREAD | HOUSE MADE
BLUEBERRY MAPLE SYRUP |
SWEET MINT MARCAPONE CREAM

MAPLE BERRY PANCAKE14

NUTELLA | WILD BERRIES |
BASIL MASCARPONE | POWDERED SUGAR

HONEY WAFFLE10

LOCAL HONEY | WHIPPED CREAM |
WILD BERRIES

CANDIED BACON10

BOURBON MAPLE SYRUP |
BROWN SUGAR

SUNRISE HARVEST DUET 150

32 OZ DRY AGED DELMONICO STEAK
2 EGGS | 2 PANCAKES | BACON | BAKED PEEWEE POTATOES

ALL SERVED WITH BAKED PEEWEE POTATOES

MARYLAND BLUE CRAB22

HEIRLOOM TOMATO | ENGLISH MUFFIN |
POACHED EGG | HOLLANDAISE SAUCE

EL MEXICANO BENEDICT19

CHORIZO | POACHED EGG | SLICED AVOCADO |
ENGLISH MUFFIN | HOLLANDAISE SAUCE

PROSCIUTTO DI PARMA BENEDICT20

BASIL BRUSCHETTA | POACHED EGG
ENGLISH MUFFIN | HOLLANDAISE SAUCE

DEL-MAR OMELETTE22

CRAB MEAT | SHRIMP | TOMATO |
FETA CHEESE | SPINACH

GREEK OMELETTE16

FETA | CHEESE | TOMATO | SPINACH | ONION

FARM HARVEST VEGGIE OMELETTE18

SPINACH | OYSTER MUSHROOMS
TOMATOES | BELL PEPPERS

USDA PRIME FILET MIGNON32

HOLLANDAISE SAUCE | EGG | BACON

FARM EGGS12

2 EGGS YOUR WAY | BACON |
WHOLE GRAIN TOAST

WESTERN OMELETTE17

ONIONS | AMERICAN CHEESE |
BELL PEPPERS HAM

FARM RAISED BREAKFAST BOWL16

2 EGGS | BACON | AVOCADO | QUESO FRESCO
ADD CHORIZO \$5

ULTIMATE BLT PANINI15

CARMELIZED ONIONS | BACON | AVOCADO |
TOMATO | LETTUCE | CHIPOLTE MAYO

CAPRESE BAGEL16

EGG | PESTO | AVOCADO | HEIRLOOM
TOMATO | BURRATA CHEESE

BREAKFAST BURRITO15

CHORIZO | GUACAMOLE | PICO DE GALLO |
EGG | AMERICAN CHEESE | POTATOES

BLACK ANGUS BURGER20

BRIOCHE BUN | CARAMELIZED ONION |
BACON | AMERICAN CHEESE |
SUNNY SIDE UP EGG LETTUCE | TOMATO

Consuming raw or undercooked meats | poultry | seafood | shellfish | or eggs may increase your risk of foodborne illness

Brunch Drink Menu

MIMOSA FLIGHT

1 BOTTLE OF PROSECCO |
FRESH ORANGE JUICE |
FRESH GRAPEFRUIT |
JUICE CRANBERRY JUICE \$50

BLOODY MARY

VODKA | HOUSEMADE MIX |
HOUSEMADE PICKLES |
OLIVES LIME SPICY \$11

BLUSHING BASIL

VODKA | STRAWBERRY PUREE |
BASIL SIMPLE | PROSECCO \$13

SUMMER SPRITZ

WHITE SANGRIA | BERRY PUREE |
PINEAPPLE JUICE | PROSECCO \$13

WILD WORLD

GIN LIMONCELLO | MINT
SIMPLE SODA | SALT SUGAR RIM \$12

TURN IT ONAGAIN

LIBE'LULA REPOSADO TEQUILA |
LIQUOR 43 ESPRESSO \$15

BREAKFAST OLD FASHIONED

WHISTLE PIG | CHERRY LIQUOR |
ORANGE LIQUOR | MAPLE SYRUP | WAFFLE \$15

CRUSH IT

VODKA | ORANGE OR GRAPEFRUIT |
SODA OR SPRITE \$10

Wine

WHITE

KIM CRAWFORD SAUVIGION BLANC \$14/\$52
BOUCHON CHARDONNAY \$11/\$40
TRIMBACH RIESLING RESERVE \$65
RIDGE GRANACHE BLANC \$68

Mocktails

BERRY MULE

MIXED WILD BERRIES | MINT SIMPLE |
GINGER BEER \$9

ROSE

ZAZA ROSE \$11/\$40
COTE DE ROSES \$14/\$52
MONT PARAL CAVA ROSE \$13/\$48
FLOWERS \$80

COCONUT DREAM

PINEAPPLE JUICE | COCONUT CREAM |
JALAPENO SIMPLE LIME |
TOASTED COCONUT RIM \$9

BUBBLES

BENVOLIO PROSECCO \$11/\$40
CHANDON GARDEN SPRITZ \$55
BEAU JOIE BRUT \$70
ETOILE BRUT \$80

STRAWBERRY BLISS

STRAWBERRY PUREE |
PINEAPPLE JUICE BASIL |
SIMPLE SODA \$9

Non alcoholic

COKE PRODUCTS
PELLIGRINO \$9
ICE TEA \$5
FRESH SQUEEZED JUICE \$7
(ORANGE/GRAPEFRUIT)
COFFEE \$5

PANNA \$9
HOT TEA \$5
CAPPUCCINO \$7
LATTE \$8
ESPRESSO \$6