

## BRUNCH MENU

## STARTERS

## YOGURT WITH FRUIT

Fresh strawberries and blueberries with low fat yogurt.
GRANOLA
House made granola with honey and fresh berries.
SMOKED SALMON BRUSCHETTA
Grilled sourdough, dill cream cheese, capers, and red onions topped with smoked salmon.

## BENEDICTS

Served with your choice of hash brown or country potatoes, and a fruit garnish.

TRADITIONAL EGGS BENEDICT
Toasted English muffin, Canadian bacon poached eggs topped with hollandaise sauce.
CRAB CAKE BENEDICT
House made crab cakes, sautéed spinach, toasted English muffin, poached eggs, hollandaise sauce with freshly grated parmesan cheese and caramelized onions.
SMOKED SALMON BENEDICT
20
Nova Scotia smoked salmon, toasted English muffin, poached eggs and hollandaise sauce.
FLORENTINE BENEDICT
Toasted English muffin, sauteed spinach and tomato, poached eggs, hollandaise sauce.

## OMELETS

Three egg omelets with your choice of hash brown or country potatoes, and a fruit garnish.

## CALIFORNIA

Bacon, avocado, tomato, and jack cheese.
SMOKED SALMON
Smoked salmon, jack cheese, tomatoes, spinach, and asparagus.

Sautéed mushrooms, broccoli, and jack cheese.

## DENVER

18
Ham, bell pepper, green onion, and Jack cheese.

## SOUTHWEST

Chorizo, Ortega chiles, tomato, avocado, sour cream, and Jack cheese.

## EGG CETERA

Served with your choice of hash brown or country potatoes, and mixed fruit.

DINER BAR SPECIAL
21
Two eggs any style, two applewood smoked bacon, two Italian sausages, and a side of two buttermilk pancakes. FARM FRESH EGGS BREAKFAST

Eggs cooked any style, served with a choice of applewood smoked bacon or Italian sausage.
STEAK \& EGGS
28
Grilled marinated skirt steak with eggs cooked any style.
CORNED BEEF HASH
16
Two eggs cooked any style, corned beef, mixed organic bell peppers, and red onions.

## FROM THE GRIDDLE

BUTTERMILK PANCAKES
Two buttermilk pancakes topped with fresh strawberries and powdered sugar.
BLUEBERRY RICOTTA PANCAKES
18
Two pancakes made with ricotta cheese, topped with fresh blueberries and whipped cream.
BRIOCHE FRENCH TOAST
Topped with fresh strawberries, blueberries, powdered sugar, and mascarpone cheese.
BELGIAN WAFFLE WITH FRUIT
Topped with fresh strawberries, whipped mascarpone cheese, and powdered sugar.
CHICKEN \& WAFFLES
20
House battered fried chicken served with waffle and spicy honey butter, and fruit.

## BRUNCH SPECIALS

BISCUITS \& GRAVY
House made sausage, pork chorizo, and smoked bacon in a creamy gravy on a house made buttermilk biscuit served with three eggs cooked any style, a choice of potatoes, and fruit.
HUEVOS RANCHEROS
Two eggs cooked any style, corn tortillas, black beans, Monterey jack cheese, house made ranchero sauce, sour cream, sliced avocado, a choice of potatoes, and fruit.
MIKE'S SCRAMBLE
Ground chuck, shallots, mushrooms, baby spinach, scramble; served with country potatoes and fruit.

Three scrambled eggs, flour tortillas, chorizo, Ortega chiles, jack cheese, pico de gallo, avocado, and sour cream.
AVOCADO TOAST
Toasted thick sliced whole wheat bread, topped with mashed avocado, tomato, basil, and egg.
VEGGIE FRITTATA 18
Sautéed mushrooms, zucchini, roasted peppers, fingerling potatoes, and mozzarella cheese.
BUTTER CROISSANT SANDWICH
Butter croissant topped with two eggs, applewood smoked bacon, fresh tomatoes, and cheddar cheese.

## SIDES

Italian Sausage 7 Applewood Smoked Bacon 6 House Made Pork Sausage Patty 6 Hash Brown Potatoes 5 Roasted Red Potatoes 5

## FROM THE PIZZA OVEN

Gluten free option available for an additional 3.

PIZZA PAPALINA
Oven baked pizza topped with tomato sauce, mozzarella cheese, caramelized onions, fingerling potatoes, Italian ham, and scrambled eggs.
Breakfast Calzone 20

Oven baked folded pizza stuffed with mozzarella cheese, scrambled eggs, caramelized onions, and Italian ham.

## SPECIALTY SALADS

COBB SALAD
19
Organic romaine lettuce, gorgonzola cheese, avocado, egg, tomato, bacon, grilled chicken, with ranch dressing.
THAI BEEF SALAD 22
Marinated skirt steak charred medium rare , napa cabbage, romaine, arugula, cucumber, tomato, carrot, bell pepper, with a spicy peanut dressing.

## SALAD NICOISE

19
Seared rare ahi tuna, mixed greens, fingerling potatoes, French green beans, Niçoise olives, hard boiled egg, with a balsamic vinaigrette.
THE INSIDE SCOOP

## 18

Half an avocado stuffed with a scoop of albacore tuna on a bed of romaine, with house vinaigrette.

## HOUSE SALADS

Add chicken 6, salmon 13, shrimp 12, or skirt steak 14 to any of the salads below.

## BEET SALAD

17
Organic wild arugula with red beets, orange segments, pistachios, and goat cheese. Tossed in a citrus vinaigrette. PEAR SALAD 15
Organic mixed greens with candied walnuts and dried cranberries. Topped with fresh organic Bosc pears and gorgonzola cheese, and tossed in a raspberry vinaigrette.

## MIXED GREEN SALAD

Organic mixed greens and shaved vegetables. Topped with ricotta salata, and tossed in a balsamic vinaigrette. CAESAR SALAD 12
Organic romaine lettuce, grana Padano cheese, croutons, hard-boiled egg and house made Caesar dressing.

## SANDWICHES

All served with a side of fries.

## CHEESEBURGER

Grilled sesame brioche bun with an 8 oz natural grass-fed beef patty, topped with melted cheddar. Served with red onions, lettuce, tomato, pickles, and a tomato aioli on the side.
BLAT
Sliced sourdough bread topped with applewood smoked bacon, avocado, lettuce, sliced tomatoes, and a tomato aioli.
TUNA MELT

## 18

Albacore tuna salad, cheddar cheese, and grilled tomato. Served on an English muffin, sourdough, or whole wheat bread.
BLACK FOREST HAM

## 18

Grilled Black Forest ham, Swiss cheese, and tomato on a grilled hoagie roll with Dijon aioli.
TWO PIECE TURKEY CLUB
Roasted turkey, bacon, lettuce, tomato, and mayo between two pieces of whole wheat or sourdough bread.

