

BRUNCH MENU

STARTERS

YOGURT WITH FRUIT	12
Fresh strawberries and blueberries with low fat yogurt.	
GRANOLA	12
House made granola with honey and fresh berries.	
SMOKED SALMON BRUSCHETTA	17
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	19
Toasted English muffin, Canadian bacon poached eggs topped with hollandaise sauce.	
CRAB CAKE BENEDICT	20
House made crab cakes, sautéed spinach, toasted English muffin, poached eggs, hollandaise sauc with freshly grated parmesan cheese and caramelized onions.	e
SMOKED SALMON BENEDICT 20	
Nova Scotia smoked salmon, toasted English muffin, poached eggs and hollandaise sauce.	
FLORENTINE BENEDICT 18	
Toasted English muffin, sauteed spinach and tomato, poached eggs, hollandaise sauce.	
<u>OMELETS</u>	

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

CALIFORNIA	19
Bacon, avocado, tomato, and jack cheese.	
SMOKED SALMON	19
Smoked salmon, jack cheese, tomatoes, spinach, and asparagus.	

MUSHROOM & BROCCOLI Sautéed mushrooms, broccoli, and jack cheese.	16
DENVER	18
Ham, bell pepper, green onion, and Jack cheese.	40
SOUTHWEST Chorizo, Ortega chiles, tomato, avocado, sour cream, and Jack cheese.	18
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 FARM FRESH EGGS BREAKFAST	a side of two buttermilk pancakes. 17
Eggs cooked any style, served with a choice of applewood smoked bacon or It	-
STEAK & EGGS Grilled marinated skirt steak with eggs cooked any style.	28
CORNED BEEF HASH	16
Two eggs cooked any style, corned beef, mixed organic bell peppers, and red	onions.
FROM THE GRIDDLE	
BUTTERMILK PANCAKES	16
Two buttermilk pancakes topped with fresh strawberries and powdered sugar BLUEBERRY RICOTTA PANCAKES	r. 18
Two pancakes made with ricotta cheese, topped with fresh blueberries and w	
BRIOCHE FRENCH TOAST Topped with fresh strawberries, blueberries, powdered sugar, and mascarpon	17 le cheese.
BELGIAN WAFFLE WITH FRUIT	17
Topped with fresh strawberries, whipped mascarpone cheese, and powdered CHICKEN & WAFFLES	sugar. 20
House battered fried chicken served with waffle and spicy honey butter, and f	
BRUNCH SPECIALS	
BISCUITS & GRAVY	18
House made sausage, pork chorizo, and smoked bacon in a creamy gravy on a	
biscuit served with three eggs cooked any style, a choice of potatoes, and frui HUEVOS RANCHEROS	ıt. 19
Two eggs cooked any style, corn tortillas, black beans, Monterey jack cheese, sour cream, sliced avocado, a choice of potatoes, and fruit.	
MIKE'S SCRAMBLE 21	
Ground chuck, shallots, mushrooms, baby spinach, scramble; served with cou	intry potatoes and fruit.

BREAKFAST QUESADILLA	18		
Three scrambled eggs, flour tortillas, chorizo, Orte	ga chiles, jack cheese, pico de gallo, avocado, and sour cream.		
AVOCADO TOAST	17		
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	18		
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		

FROM THE PIZZA OVEN

Roasted Red Potatoes 5

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

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

SPECIALTY SALADS

COBB SALAD

Organic romaine lettuce, gorgonzola cheese, avocado, egg, tomato, bacon, grilled chicken, with ranch dressing. THAI BEEF SALAD

Marinated skirt steak charred medium rare, napa cabbage, romaine, arugula, cucumber, tomato, carrot, bell pepper, with a spicy peanut dressing.

SALAD NICOISE

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

THE INSIDE SCOOP

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

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.

19

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17

CAESAR SALAD	12
Organic romaine lettuce, grana Padano cheese, croutons, hard-boiled e	egg and house made Caesar dressing.
SANDWICHES	
All served with a side of fries.	
CHEESEBURGER	17
Grilled sesame brioche bun with an 8 oz natural grass-fed beef patty, to onions, lettuce, tomato, pickles, and a tomato aioli on the side.	opped with melted cheddar. Served with red
BLAT	17
Sliced sourdough bread topped with applewood smoked bacon, avocad aioli.	do, lettuce, sliced tomatoes, and a tomato
TUNA MELT	18
Albacore tuna salad, cheddar cheese, and grilled tomato. Served on an bread.	English muffin, sourdough, or whole wheat
BLACK FOREST HAM	18
Grilled Black Forest ham, Swiss cheese, and tomato on a grilled hoagie	roll with Dijon aioli.
TWO PIECE TURKEY CLUB	19
Roasted turkey bacon lettuce tomato and mayo between two nieces	of whole wheat or sourdough bread

Roasted turkey, bacon, lettuce, tomato, and mayo between two pieces of whole wheat or sourdough bread.

10

MIXED GREEN SALAD

Organic mixed greens and shaved vegetables. Topped with ricotta salata, and tossed in a balsamic vinaigrette.