



### Wake Up

Honey Greek Yogurt  
*House Made Granola & Seasonal Berries*  
9

Chocolate Babka French Toast  
*Dulce de Leche*  
14

House Made Brioche French Toast  
*House Made Preserves*  
13

### Toasts & Breads

Smoked Trout Toast  
*Herb-Whipped Goat Cheese, Chilled Ocean Trout, Pickled Onion, Capers & Fennel*  
12

Steak 'n Eggs (Khachapuri)  
*Steak, Fontina, Mushroom, Eggs, Chimichurri*  
16

House Made Smoked Lox Plate  
*Fresh Bagel, Cream Cheese, Red Onion, Capers*  
22

### Eggs

*(Choice of House Potatoes or Arugula Salad)*

The Classic  
*2 Eggs, Sausage or Bacon*  
12

“Hatched” Egg Omelet  
*Pork Chili Verde, Hatch Chile, Jack & Fontina*  
14

E.L.O.  
*Ocean Trout Lox, Onions, Eggs*  
16

The French Farmer Omelet  
*Ratatouille, St. Andre Triple Cream*  
14

Forager’s Omelet  
*Wild Mushrooms, Boursin Cheese*  
17

The King  
*Crab Cakes, Poached Eggs, Saffron Hollandaise, House Made English Muffin*  
18

Breakfast Sandwich  
*House Made Sausage, Fried Egg, Cheddar, Bacon, Sautéed Onion, Aioli, English Muffin*  
14

“Chilaquiles” Breakfast Burrito  
*Scrambled Egg, Pork Chile Verde, Tortilla Strips, Cilantro Crema & Queso Fresco*  
15

French Philly Steak Omelet  
*Thin Sliced Steak, Boursin Cheese, Sautéed Onion and Fennel*  
15

### Lunch

Mediterranean Chop  
*Grilled Artichokes & Shitakes, Sun Dried Tomatoes, Kalamata Olives, Fresh Tomato, French Feta, Hearts of Palm, Mediterranean Vinaigrette - Salami or Roasted Turkey*  
Half - 14 /Whole - 19

Classic Cobb  
*Boneyard Bacon, Roast Turkey, Romaine, Medium Boiled Egg, Red Onion, Tomato, Avocado, Green Goddess Dressing*  
16

Aviator Caesar  
*Hearts of Romaine, House Made Croutons, Raw Egg Garlic-Anchovy Dressing*  
15

Spicy Miso Shrimp Salad  
*Black Kale, Napa Cabbage, Mizuna Greens, Crispy Noodles, Sesame Ginger Miso Dressing*  
24

Fish Tacos  
*Pineapple-Ginger Grilled Opah, Chile Crema, Green Papaya Slaw - House Made Potato Chips*  
16

Spicy Shrimp Flatbread  
*Fra Diavolo Sauce, Fresno Chilies, Burrata, Balsamic Reduction*  
19

### Sandwiches

*(All Sandwiches served with Frites or Arugula Salad)*

Fresh Albacore Tuna Salad  
*Fresh Herbs, Caper Aioli, Red Onion, Tomato, Greens, Croissant*  
Half - 14 /Whole - 19

Jewish Brisket  
*Corn Rye, Horseradish Mustard, Russian Dressing*  
Half - 15 /Whole - 20

Cuban Turkey Melt  
*Garlic Citrus Roasted Turkey, Mustard Aioli, Avocado, House Pickled Onions, Mojo de Ajo*  
16

French Philly Steak Sandwich  
*Thin Sliced Steak, Croissant, Boursin Cheese, Sautéed Onion and Fennel, Cornichons*  
19

Burger  
*American Wagyu, Cheddar, Grilled Onion, 1000 Island, Boneyard Bacon, Lettuce, Tomato, Pickle*  
17

### On the Side

House Made Breakfast Sausage	6
Chicken Sausage	5
Boneyard Bacon “Steak”	8
Hickory Bacon	6
One Egg	3
Seasonal Fresh Fruit Bowl	8
Roasted Chimichurri Potatoes	6
Toast (Compagna, Rye, English Muffin)	4
Fresh Croissant	4
House Made Bagel <i>(Plain, Onion, Everything)</i>	3
Greek Yogurt	4
Cheese Plate <i>Chef’s Choice (3)</i>	14
Side Whipped Cream Cheese	1

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All aioli made from raw egg. Not all ingredients are listed – please advise your server if you have food allergies. We welcome your well-behaved children.