



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

House Made Smoked Lox Sandwich
Fresh Bagel, Cream Cheese, Red Onion, Capers
14

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, Sauteed Onion, Aioli, English Muffin
14

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

Baller Brunch

32oz 30 Day Dry-Aged Prime Creekstone Tomahawk Ribeye, 1/2 Dozen Fried Eggs, Sauteed Onions & Arugula, Béarnaise
145

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
(Sub Cold King Crab - 8)

Aviator Caesar
Hearts of Romaine, House Made Croutons, Raw Egg Garlic-Anchovy Dressing
15
(Add Grilled Shrimp- 8)

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 Chillies, 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

Chimichurri Roasted Turkey
Roasted Turkey, Chimichurri Aioli, Avocado, House Pickled Onions, Boneyard Bacon, Tomato
Half - 13 /Whole - 18

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 (Plain, Onion, Everything)	3
Greek Yogurt	4
Cheese Plate <i>Chef’s Choice (3)</i>	14
Side of House Made Jam	1
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.