



BRUNCH MENU

Bananas Foster French Toast | \$18

Thick-Cut Brioche, Mascarpone, Powdered Sugar

Breakfast Burrito | \$20

House Chorizo, Homefries, Scrambled Eggs, Chihuahua
Cheese, Salsa Verde, Lime Crema, Cilantro

Acai Bowl | \$18

Mixed Berries, Chia Seeds, Sun Butter, Banana, Granola, Honey

Corned Beef Hash | \$18

Roasted Potatoes, Caramelized Onion, Sunny-Side-Up Eggs,
Grilled Sourdough

Crab Benedict | \$28

Grilled English Muffin, Poached Eggs, Local Crab,
Hollandaise, Herbs

Smoked Salmon Plate | \$24

Toasted Everything Bagel, Local Smoked Salmon, Capers,
Heirloom Tomato, Red Onion, Scallion Cream Cheese,
Dill, Lemon

Greek Omelette | \$18

Feta, Sundried Tomato, Kalamata Olives, Red Onion,
Grilled Sourdough