



# BRUNCH MENU

## SOUP & SALADS

**Chef's Soup of the Day \$14**

Ask your server for today's Chef's soup of the day.

**Udon Noodle Soup \$18**

Udon noodles, soy miso fish broth, Bok choy, shiitake mushrooms bean sprouts, water chestnuts, chili, gochujang oil, bonito flakes, seaweed, scallion.

**House Salad \$12**

Cucumber, diced peppers, tomatoes, and carrots w/ carrot & ginger dressing.  
GF/VEG/V

**Beet Salad \$13**

Roasted beets, arugula, orange segments, and toasted pepitas w/ Dijon honey vinaigrette.  
GF/VEG/VA

**Five Spiced Poached Pear Salad \$15**

Farm Greens, candied walnuts, feta, water chestnuts, shaved radish, and orange zest w/ Kimchi vinaigrette.  
GF/VEG/VA

Add Chicken \$10    Add Shrimp \$12    Add Salmon \$14\*  
Add Steak \$16\*    Add Duck \$12

## SANDWICHES

Gluten free bun available \$3  
Add home fries or side salad \$6

**Egg & Cheese on a Brioche Bun \$9**

Egg and cheese (Swiss, cheddar, or mozzarella) on a toasted brioche.  
GFA/VEG

Add Bacon, Sausage, or Ham \$3

**Egg BLT on a Brioche Bun \$12**

Egg, bacon, farm greens, and tomato on a brioche, w/ Swiss cheese and black garlic aioli.  
GFA

**Cuban Breakfast Sandwich \$15**

Egg, ham, and pulled pork, on a brioche, w/ Swiss cheese and our house-made Cuban aioli.  
GFA

**Toasted Bagel \$5**

Toasted bagel w/ cream cheese, butter and/or jam.  
GFA/VEG

## EGGS

**Eggs Your Way \$6**

2 eggs cooked your way.  
GF/VEG

Add home fries or side salad \$6    Add bacon, sausage, or ham \$3  
Add Cheddar, Swiss, Mozzarella, or Feta Cheese \$2

## SIDES & ADD-ONS

Toast \$3    Gluten-free Toast \$6    Bagel \$5    Gluten-free Bagel \$8

Home fries \$6    French Fries \$6    Side Salad \$6

Fried Tofu \$6    1 Egg Your Way \$3    2 Pancakes (GF) \$6

Vegan Yogurt Parfait \$8    Bacon, Sausage, or Ham \$3

Cheddar, Swiss, Mozzarella, Feta Cheese \$2

## MAINS

**Chef's Omelet of the Day \$16**

Served w/ home fries and side salad.  
GF

**French Toast \$15**

Served w/ maple syrup.

**Fried Chicken & Waffles \$19**

Fried chicken & waffles served w/ maple syrup.  
GF

**All American \$22**

2 eggs any style, 2 pancakes, home fries, Texas toast, and your choice of bacon, sausage, or ham.  
GFA

**Short Stack \$15**

A generous stack of pancakes served w/ maple syrup and home fries.  
GF

**Bagel & Lox \$21**

Smoked salmon on a toasted bagel w/ cream cheese w/ capers and red onion.  
GFA

Gluten free bagel available \$3

**Breakfast Tacos \$16**

Scrambled eggs, sausage, pickled onion, and cotija cheese on corn tortillas. Served w/ home fries.  
GF

**Tofu Scrambler \$15**

Tofu, peppers, turmeric, scallion, and microgreens.  
GF/VEG/V

**Vegan Yogurt Parfait \$16**

Vegan yogurt, strawberries, and granola.  
GF/VEG/V

**Bacon Jam Brunch Burger \$25\***

8-ounce grass-fed burger, house made bacon jam, arugula, tomato, black garlic aioli, topped w/ a fried egg on a Brioche bun w/ your choice of Cheddar or Swiss. Served w/ French fries.  
GFA

Gluten free bun available \$3

**Blackened Salmon BLT Sliders \$23\***

Blackened Salmon, crispy bacon, farm greens, tomato, and mango/scallion aioli. Served w/ French fries.

**Breakfast Delight Flatbread \$20**

House made Italian sausage, scrambled egg, bacon, cheddar, arugula, and BBQ sauce.  
GFA

Gluten free dough available \$3

**Pad Thai \$25**

Traditional Pad Thai rice noodles, egg, peppers, cilantro, bean sprouts, scallions, and pistachio. Topped w/ sesame seeds and lime wedges.  
GF

Add Chicken \$10    Add Shrimp \$12    Add Salmon \$14\*  
Add Steak \$16\*    Add Duck \$12

**Fried Rice \$15**

w/ egg and sautéed vegetables  
GF/VEG/VA

Add Chicken \$10    Add Shrimp \$12    Add Salmon \$14\*  
Add Steak \$16\*    Add Duck \$12

V-Vegan VA-Vegan Available VEG-Vegetarian VEGA-Vegetarian Available  
GF-Gluten Free GFA-Gluten Free Available O-Organic

20% Gratuity will be applied to the bill for parties of 6 or more

\*\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.