

Available Until
2:00pm
Saturdays & Sundays

BRUNCH MENU

Eye Opener

mimosa fresh orange juice	9
the bohemian girl hendricks, st. germain, grapefruit, peychaud's	12
my fair lady titos, green chartreuse, lime, cucumber, sparkling wine	12
a clockwork orange aperol, orange, prosecco	10
la dolce vita cognac, amaretto, godiva chocolate, coffee, whipped cream, shaved almonds	12
bacon bloody mary infused vodka, chipotle bbq sauce, horseradish spiked tomato juice	11

Eggs

fried egg sandwich bacon, fontina, tomato, arugula, onion, lemon aioli, english muffin, home fries	8
*all american breakfast three eggs, applewood bacon, home fries, english muffin	10
farmer's scrambled eggs scrambled, spinach, mushrooms, onions, home fries, english muffin	10
*steak & eggs sliced tenderloin, two eggs, housemade steak sauce, home fries, english muffin	15

Benedicts

<i>served with home fries and lemon dressed greens</i>	
*eggs benedict traditional with canadian bacon	12
*west coast fire roasted turkey, fresh avocado	12
*filet mignon pan seared tenderloin	15

Omelets

<i>served with home fries and lemon dressed greens</i>	
california bacon, guacamole, monterey jack cheese, topped with sour cream	12
garden spinach, tomato, mushrooms, onions, fontina	12
western ham, red bell peppers, confit onions, fontina	12

Griddle

Pancakes	
traditional light and fluffy buttermilk batter	11
blueberry fresh blueberries, blueberry sour cream	13

French Toast

classic thick cut griddled challah bread, cinnamon egg custard	12
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Soup & Salad

white bean soup "super tuscan" style, prosciutto bits, pesto, grilled ciabatta	8
grilled pear salad great hill bleu cheese, candied pecans, sun dried cranberries, lemon vinaigrette	12.5
caesar salad parmesan crackers, caesar vinaigrette, parmesan	11.5
baby kale salad green goddess dressing, shaved parmesan, grilled corn	12.5
cobb salad bleu cheese dressing, avocado, bacon, egg, tomato, romaine hearts, great hill bleu cheese	13.5
oven roasted beef salad red and yellow beets, field greens, laura chenel goat cheese, cider vinaigrette, pecan bread croutons	13
add to any salad	
grilled chicken	4.5
*steak tips	7.5
*grilled salmon	7.5
sautéed shrimp	2.5 each

Smaller

steamed edamame sea salt, white miso aioli	8.5
"screaming rooster" rock shrimp tempura batter, srirachi, napa cabbage	11.5
*ahi tuna tacos blackened rare, wasabi cream, asian slaw, mae ploy chili sauce	12
*grass fed beef sliders (2) gouda, balsamic glazed onions, lemon dressed greens	13
blackened day boat scallops horseradish marmalade	MKT
pan roasted shrimp seared jumbo shrimp, new orleans style, peppery butter sauce accented with herbs & dark beer, grilled ciabatta	12.5
tempura green beans chipotle barbecue dipping sauce, ponzu sauce	9
mini arancini warm mozzarella centers, oven roasted tomato sauce, truffle essence	9.5
block island calamari grape tomatoes, scallion threads, red peppers, sritachi aioli	11.5
grass fed beef meatballs oven roasted tomato sauce, romano	10.5

Grilled Flatbread

margherita flatbread fresh mozzarella, evoo, passata di pomodoro, basil chiffonade	12.5
with grass fed beef meatballs	17
buffalo chicken flatbread crispy chicken, frank's hot sauce, mozzarella, scallions	13.5
mushroom flatbread oven roasted mushrooms, thyme scented duxelle, fontina, truffle oil	13.5

Gluten Free
Menu Available

* These items are served raw or undercooked or cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.