



BRUNCH MENU

SATURDAY & SUNDAY 10AM-3PM

SALADS

- Grilled Chopped Salad 20
market greens, asparagus, zucchini, onion, white corn, tomatoes, avocado, lemon-basil vinaigrette
- Nicoise Salad 28
seared ahi tuna, roasted potatoes, confit tomatoes, kalamata olives, soft boiled egg, haricot verts, red wine mustard vinaigrette
- Tender Green Jardiniere 18
organic mix greens, plum tomatoes, fennel, sliced heirloom carrots, radish, cucumbers, croutons, red wine vinaigrette
- Garden of Little Gem Caesar 20
plum tomatoes, croutons, reggiano, white anchovy dressing
- + 10 grilled chicken or fried chicken
- + 12 grilled salmon or seared tuna

SANDWICHES

- Fried Chicken Sandwich 22
beefsteak tomato, slaw, cilantro aioli, challah roll
- L.A.D. Burger 24
snake river farms grass fed beef, white cheddar, caramelized onion, tomato, marie rose sauce, challah roll
- Wood-Grilled Salmon Sandwich 25
cucumber onion relish, tomato, slaw, cilantro aioli, sourdough

SIDES

- WOOD-GRILLED SEASONAL VEGGIES 14 GF + V
- MARINATED GREENS 10 GF + V
- FRESH-CUT KENNEBEC FRIES 7 V
- BREAKFAST POTATOES 10 V
- GRILLED ORGANIC OLIVE OR SOURDOUGH 7 V

STARTERS

- Pastry Board 24
chocolate & butter croissant, loaf slice, scone
- Lemon Ricotta Pancakes 15
roasted blueberry butter, almonds, maple syrup
- Avocado Toast 15
grilled olive bread, cucumber relish, e.v.o.o.
- Guacamole & Chips 20
wood roasted tomatillo sauce, pico de gallo
- Poached Rock Shrimp Ceviche 21
avocado, heirloom tomato, thai basil
- Potato Chips and Dip 12
housemade potato chips, shallot dip

BREAKFAST

- Polenta & Egg 18
poached egg, thinly sliced ham, creamy polenta, shiitake mushrooms, arugula, blistered cherry tomatoes
- Crispy Chicken & Pancakes 23
marinated peppers, maple syrup, clarified butter
- Two + Two + Two 22
lemon ricotta pancakes, almonds, bacon, eggs, blueberry butter, maple syrup
- O.G. Breakfast Sandwich 18
fried egg, thin sliced ham, white cheddar, beefsteak tomato, cilantro aioli, choice of kennebec fries or salad
- Mushroom & Cheese Omelet 22
baby spinach, white cheddar, shiitake mushrooms
- Smoked Salmon Benedict 26
smoked salmon, hollandaise, arugula, pee wee potatoes
- Eggs Benedict Ham 22
shaved white ham, hollandaise, arugula, pee wee potatoes
- 12 oz N.Y. Steak & Eggs 30
two eggs any style, breakfast potatoes, grilled asparagus, tomato & olive panzanella

SAUCES

- MARIE ROSE SAUCE 1
- CILANTRO AIOLI 1
- RANCH DRESSING 1
- TOMATILLO SAUCE 1

CHEF PROPRIETOR: RAPHAEL LUNETTA | EXECUTIVE CHEF/PARTNER: EMILIO CUYUCH

We kindly ask for no modification or substitution. Some items may have limited availability.

Items listed gluten-free may not be celiac-free. Please let us know of any food allergies.

GF (Gluten Free) V (Vegan)