



# Weekend Spring Brunch

## STARTERS

ROSEMARY CITRUS OLIVES 10 GF + V

CHIPS & DIP 14

*housemade potato chips, shallot dip*

PAN CON TOMATE 19

*manchego, fresh heirloom tomato, prosciutto, wild arugula, grilled baguette*

PASTRY BOARD 25

*chocolate & butter croissant, seasonal loaf slice, blueberry scone, fresh strawberry jam*

FROMAGE BOARD 22

*fourme d'ambert, ash goat, manchego, quince jam, petite tender greens, whole grain mustard champagne vinaigrette, grilled sourdough*

WILD PACIFIC SHRIMP COCKTAIL 16

*clarified pico de gallo, shaved red onion, celery, radish, cocktail sauce, crispy blue corn tortilla*

## SALADS

GRILLED CHOPPED SALAD 20

*market greens, asparagus, zucchini, onion, sweet white corn, tomatoes, avocado, lemon-basil vinaigrette gf + v*

NIÇOISE SALAD 29

*seared white albacore tuna, roasted potatoes, confit tomatoes, kalamata olives, soft boiled egg, haricot verts, red wine mustard vinaigrette gf*

TENDER GREEN JARDINIÈRE 20

*organic mix greens, plum tomatoes, fennel, sliced heirloom carrots, radish, cucumbers, croutons, red wine vinaigrette*

LITTLE GEM CAESAR 20

*plum tomatoes, chicory, torn croutons, white anchovy dressing*

+ 10 grilled chicken or fried chicken

+ 12 grilled salmon or seared ahi tuna

+ 16 12oz N.Y steak

## SIDES

MARINATED CITRUS OLIVES 10 gf + v

WOOD-GRILLED SEASONAL VEGGIES 16 gf + v

FRESH-CUT KENNEBEC FRIES 10 v

PARMESAN BREAKFAST POTATOES 12

GRILLED ORGANIC SOURDOUGH 8 v

ROSEMARY CIABATTA 10 gf+v

## BRUNCH

AVOCADO TOAST 19

*fried egg, cucumber relish, e.v.o.o.  
+ 7 add smoked salmon*

CRISPY JIDORI CHICKEN & PANCAKES 24

*marinated peppers, maple syrup, clarified butter*

TWO + TWO + TWO 23

*lemon ricotta pancakes, almonds, bacon, eggs, blueberry butter, maple syrup*

PICO BREAKFAST 23

*two chino farms eggs, niman ranch bacon, sourdough toast, peewee potatoes, house-made strawberry jam*

O.G. BREAKFAST SANDWICH 22

*fried eggs, thin sliced ham, white cheddar, beefsteak tomato, cilantro aioli, choice of hand-cut kennebec fries or tender greens*

POLENTA & EGGS 22

*poached eggs, thinly sliced ham, creamy polenta, shiitake mushrooms, arugula, blistered tomatoes (gf)*

MUSHROOM & CHEESE OMELET 22

*white cheddar, shiitake mushrooms, parmesan potatoes, arugula red onion salad (gf)*

SMOKED SALMON OMELET 26

*crème fraiche, parmesan fingerling potatoes, red onion arugula salad, grilled sourdough*

EGGS BENEDICT HAM 24

*shaved french white ham, herb hollandaise, wild arugula, parmesan fingerling potatoes*

N.Y. STEAK & EGGS 32

*12oz black angus steak, two chino farms marigold eggs, parmesan breakfast potatoes, grilled asparagus, tomato & olive panzanella*

## SANDWICHES

*choice of hand-cut kennebec fries or tender greens*

FRIED CHICKEN SANDWICH 24

*jidori chicken, beefsteak tomato, ranch slaw, preserved meyer lemon aioli*

L.A.D. BURGER 25

*snake river farms grass fed beef, white cheddar, caramelized onion, tomato, marie rose sauce*

WOOD-GRILLED SALMON SANDWICH 25

*faroe island salmon, cucumber onion relish, tomato, slaw, cilantro aioli, organic sourdough*

*gf (gluten free) v (vegan)*

*We kindly ask for no modification or substitution. Items listed gluten-free may not be celiac-free. Please let us know of any food allergies.*

*GF (Gluten Free) V (Vegan) 20% gratuity added to parties of 6 and larger*