BRUNCH

SMALL PLATES BRUSSELS + BLUE flash fried, applewood smoked bacon, balsamic, blue cheese	9.5	JUICES + BOWLS BERRY BEET JUICE red beets, blueberries	5
	3.5 13	CITRUS CARROT JUICE carrot, orange, pineapple, mango	5
sesame ginger marinade, wasabi avocado cream, pickled ginger aioli, wonton chips, roasted nori + sesame seeds, tobiko BULGOGI LETTUCE WRAPS marinated short rib, bibb lettuce, sticky rice, kimchi aioli, chopped peanut	13	MANGO CHIA YOGURT BOWL greek yogurt, three berry compote, hot honey mangoes, coconut granola, chia seeds	12
CHICKEN WINGS spicy apricot chili glaze, carrots, celery, blue cheese dressing SALADS + BOWLS	12	BLUEBERRY ALMOND YOGURT BOWL greek yogurt, almond granola, blueberries, fig purée, almond chia butter, honeycomb	13
add to any salad chicken +7 grilled shrimp +8 salmon +9 bulgogi +9			
"EVERYTHING" CAESAR hearts of romaine, Parmigiano-Reggiano, crushed crostini, everything seasoning, parmesan caesar dressing	9	FORBIDDEN RICE BOWL* pickled cucumbers and carrots, wakame, bean sprouts, crispy shiitake mushrooms, garlic spinach, gochujang, 63° egg	4.5
PARMESAN KALE baby kale, toasted sunflower seeds, carrots, marinated tomatoes, crushed crostini, parmesan vinaigrette	9	SALMON* mixed greens, tomatoes, pee wee potatoes, balsamic onions, goat cheese, champagne vinaigrette	18
VEG + QUINOA BOWL baby kale, house pickled beets, avocado, marinated tomatoes, quinoa, balsamic onions, sunflower seeds, fried goat cheese,	15	BLACKENED CHICKEN MANGO mixed greens, mangoes, grapes, dried cranberries, marinated tomatoes, cashews, pickled ginger vinaigrette	16
FUJI APPLE SHRIMP mixed greens, fried wontons, jicama slaw, chopped peanuts, apricot chili glazed shotgun shrimp, pickled ginger vinaigrette	17	HANGER STEAK* 8 oz. Cedar River Farms, mixed greens, marinated tomatoes, housemade pickles, avocado, grilled corn, blue cheese, balsamic vinaigre	21 rette
ENTRÉES	10	home fries 3 / bacon 4 / egg 4 / fruit salad 4 / avocado 3	15
ALMOND GRANOLA FRENCH TOAST corn flake crust, almond granola, fresh berries, mascarpone maple cream	12	AMERICAN BISTRO BREAKFAST* french toast, two eggs any style, bacon, home fries	15
BLACKSTONE BENEDICT* poached eggs, canadian bacon, roasted tomato, english muffin, hollandaise, mixed greens	13	HUEVOS RANCHEROS* corn tortilla, three fried eggs, black beans, ranchero sauce, queso fresco, avocado corn salsa, pickled jalapeños	13
CHESAPEAKE BENEDICT* jumbo lump crab cake, poached eggs, old bay hollandaise, home fries	15	BULGOGI FRIED RICE* marinated short rib, scrambled egg, roasted peppers and onions, pickled carrots, scallions, 63° egg	16
AVOCADO TOAST* avocados, marinated tomatoes, poached eggs, sautéed onions, chili oil feta, micro cilantro, Italian rustico	4.5	SOUTHERN CHICKEN BENEDICT* housemade biscuits, poached eggs, sausage gravy, home fries	13
FLATBREADS		SANDWICHES	
THAI SHRIMP + PEANUT shrimp, peanut sauce, scallions, Thai basil, cilantro, carrots, bean sprouts	13		4.5
CRUSHED TOMATO MARGHERITA hand crushed tomato sauce, marinated fresh mozzarella, micro basil	12		5.5
RUSTIC ITALIAN sopressata, local Italian sausage, roasted red peppers, mozzarella	13	tomato, caramelized onions, chipotle mayo, fries	4.5
BARBECUE CHICKEN	13	brioche roll, shredded lettuce, dill pickles, dill pickle aioli, sweet potato fri	ies
bbq sauce, slow roasted chickenred onion, bacon, mozzarella WILD MUSHROOM arugula, pesto, truffle oil, Parmigiano-Reggiano	13	TURKEY BURGER MD Maple Lawn Farms turkey, provolone, lettuce, tomato, pickled onions, habanero aioli, sweet potato fries	14

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