

## let's begin ...

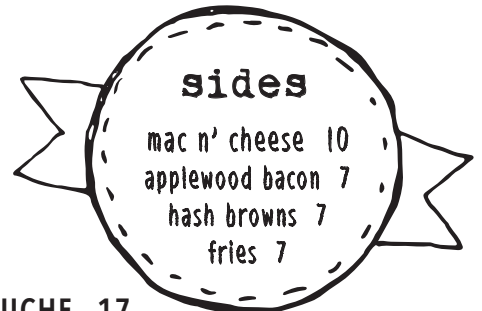
**BANANA BREAD 10**  
chocolate chips, honey butter

**FRUIT BOWL GF 12**  
seasonal fruit, raw honey

**HUSHPUPIES 12**  
corn, cheddar, scallions, bell pepper, maple sriracha butter, cilantro aioli

**MINI DONUTS 14**  
cinnamon sugar, chocolate & caramel dip

**DEVILED EGGS GF 10**  
bacon, parsley



breakfast

**AVOCADO TOAST 16**  
micro cilantro, crispy garlic, chili oil, radish, levain bread **ADD: 2 eggs your way +5**

**COUNTRY BREAKFAST PLATE 17**  
2 eggs your way, choice of chicken apple sausage or applewood bacon, hash browns, toast

**GRAIN BOWL 19**  
barley, quinoa, avocado, mushrooms, beets, sweet potato, seeds, miso vinaigrette **ADD: egg your way +3**

**HAM BENEDICT 18**  
spinach, tomato, hollandaise, hash browns

**SHORT RIB HASH GF 23**  
sunny-side eggs, garden vegetables, breakfast sweet potatoes, harissa hollandaise

**WINTER QUICHE 17**  
seasonal vegetables, white cheddar, parmesan, side kale salad

**BREAKFAST SANDWICH 16**  
scrambled eggs, applewood bacon, white cheddar, arugula, sriracha aioli, served on croissant **ADD: side kale salad +4**

**GRANDMA'S WAFFLES 18**  
apple compote, cinnamon, vanilla bean chantilly **ADD: fried chicken +7**

**PB&B TOASTINI 14**  
peanut butter, banana, honey, levain bread

**CHORIZO TOSTADA GF 19**  
Caggiano chorizo, avocado, refried beans, 2 over easy eggs, queso fresco, Rosa's homemade salsa **SUB: Vegan Chorizo**

lunch

**SOUP OF THE DAY 11**

**FRIED CHICKEN SANDWICH 17**  
cabbage slaw, swiss cheese, jalapeno, mayonnaise **ADD: sunny up farm egg +3**

**SMOKED TURKEY SANDWICH 16**  
applewood bacon, swiss cheese, avocado, tomato, honey mustard, arugula, multigrain bread

**ADD: side of Fries or Kale Salad +4**

**CHOPPED SALAD GF 16**  
mixed greens, fuji apple, walnuts, dates, ewenique cheese, sherry vinaigrette

**CHICKEN CASHEW SALAD 18**  
kale, napa cabbage, sesame seeds, carrots, crispy wontons, ginger-cashew vinaigrette

**SUPER FOOD SALAD GF 18**  
cucumber, avocado, seasonal berries, jicama, romaine, ginger-lime-cilantro vinaigrette

**ADD: chicken 7 / shrimp 9 / salmon 14**

**Executive Chef Noe Briseno**

Bread service available for \$3. 20% gratuity for parties of 6 or more. Limit 3 credit cards per table.

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

