

**Our 'Famous' Candied Bacon** 11  
sugar, cayenne, Colman's

**Smoked Salmon Bruschetta** 16  
horseradish cream, capers, pickled red onion

**Truffle Fries** 10  
topped with parmigiano reggiano

**Kale & Artichoke Dip** 17  
hand cut tortilla, rustic salsa

**Housemade Guacamole** 17  
Doc B's sweet potato chips

**Rustic Salsa** 10  
served with warm tortilla chips

**Matzo Ball Soup** 8

house broth, carrots, no noodles

**Chicken Littles & Fries** 16  
hand battered, cajun, dipping sauce

**Oven Roasted Chicken Wings** 17  
chimichurri, reggiano, lemon

**Avocado Toast\*** 15  
egg, rustic salsa, sea salt & cracked pepper

**Scrambled Egg Quesadilla\*** 15  
shredded cheddar, guacamole, salsa

————— *add Smoked Salmon* +10 —————

**BRUNCH**

**Quinoa Breakfast Bowl\*** 15  
sweet potato, sunny-side up egg & tons of fresh goodies

**Simple & Delicious Egg Sandwich\*** 12  
cheddar, bacon & secret sauce

**The Borderline Egg Sandwich\*** 12  
monterey jack, pickled jalapeño & avocado with salsa

**Honey Truffle Chicken Biscuit** 17  
with melted cheddar, sausage & a sunny side up egg

**Open-Faced Egg White Omelet\*** 16  
wilted spinach, mushrooms & jack cheese

**Cheddar, Broccoli & Bacon Omelet\*** 16  
served alongside crispy breakfast potatoes

**Homestyle Waffle** 12 *add Chicken Littles* +6  
powdered sugar & grade "A" maple

**Traditional French Toast** 12 *add berries & cream* +4  
powdered sugar & grade "A" maple

**Buttermilk Pancakes** 12  
served with whipped butter & grade "A" maple

**Chocolate Chip Pancakes** 14  
Hershey's® chocolate chips & grade "A" maple

**Cinn-A-Swirl Pan-Cake** 16  
a 10" pancake that tastes just like a cinnamon roll

**Chimichurri Steak & Eggs\*** 33  
two sunny-side up eggs with crispy breakfast potatoes



**Buttermilk Fried Chicken & Waffles** 26  
habanero-honey glazed or crispy & traditional

**Huevos Rancheros** 31  
flat iron steak, sunny-side up eggs, corn tortilla



**ENTRÉE SALADS**

**Knife And Fork Cobb** crispy chicken & gold coast vinaigrette with bacon, egg, avocado, cornbread croutons & danish blue 19

**Grilled Chicken Salad** corn, cilantro & roasted red pepper tossed in agave lime vinaigrette with a black bean drizzle 17

**The #1 Tuna Salad\*** seared ahi & ginger dressing, with citrus ponzu, field greens, cucumber, mango & avocado 26

**Brussels Sprout Salad** house shredded brussels with kale & marcona almonds with basil vinaigrette & parmigiano reggiano 15

**California Salad** Taylor Farms kale, sweet potato, pistachio, dried cranberries, wasabi peas & tortilla strips in roasted garlic dressing 16

ADD TO ANY SALAD

**Grilled Chicken** 8 • **Crispy Chicken** 8 • **Tofu** 8 • **Marinated Filet Mignon\*** 12 • **Shrimp** 12 • **Grilled Salmon\*** 14 • **Seared Ahi\*** 14

**SANDWICHES + BURGERS**

**The Homage Burger\*** cheddar, pickle & white onion with 1001 island dressing 17

**The Wedge Burger\*** sunny-side up egg, lettuce, tomato, danish blue, candied bacon & garlic dressing 18

**Turkey Burger** monterey jack, avocado, red onion, tortilla strips & avocado vinaigrette 17

**Veggie Burger** our signature quinoa & black bean recipe topped with monterey jack, kale slaw, red onion & teriyaki glaze 17

**Cajun Chicken Club** served on a pretzel bun with melted jack, bacon, lettuce, tomato, red onion & dijon honey sauce 18

**The Number Six** cajun buttermilk fried chicken with two slices of pickle, roasted garlic dressing & habanero-honey sauce 15

**Crispy Chicken Sandwich** panko & reggiano chicken topped with coleslaw, white onion, pickle & 1001 island dressing 18

**ENTRÉES**

**Marinated Chicken Kebabs** with cilantro rice and a side of cucumber & feta salad 25

**Fall Off The Bone Danish Barbecue Ribs** glazed with housemade bbq & served alongside creamy coleslaw 33

**Simply Grilled Salmon\*** fileted in house daily, served with parmigiano reggiano kale & vinaigrette tomatoes 31

**Wok Out Bowl\*** served with broccoli, mushrooms, carrots & cashews

**Tofu** 15 • **Chicken** 18 • **Marinated Filet Mignon** 20 • **Shrimp** 20 • **Seared Ahi** 26 • **Salmon** 27

**Choose:** Sticky Brown Rice, White Rice, Shanghai Lo Mein or Quinoa

**Sauces:** Sesame Teriyaki, Sweet & Spicy Thai, Coconut Curry, Thai Peanut, Kung Pao

**SIDES**

**Crispy Breakfast Potatoes** 7 • **French Fries** 7 • **Sweet Potato Fries** 9 • **Kale Slaw** 7 • **Coleslaw** 7

**GREAT BRUNCH COCKTAILS**

**Traditional Mimosa & Pink Mimosa** fresh squeezed citrus 8

**Bloody Mary & Bloody Maria** house mix, olive, lime 8

**Aperol Spritz** Prosecco, Topo Chico, orange 12



**Veuve Clicquot** \$99

served with a carafe of freshly squeezed citrus