

Our 'Famous' Candied Bacon 12
sugar, cayenne, Colman's[®]
Smoked Salmon Bruschetta 17
horseradish cream, capers, pickled red onion
Truffle Fries 12
topped with parmigiano reggiano

Kale & Artichoke Dip 19
hand cut tortilla, rustic salsa
Housemade Guacamole 18
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 17
hand battered, cajun, dipping sauce
Oven Roasted Chicken Wings 19
chimichurri, reggiano, lemon

Avocado Toast* 16
egg, rustic salsa, sea salt & cracked pepper
Scrambled Egg Quesadilla* 16
shredded cheddar, guacamole, salsa
————— *add Smoked Salmon* +10 —————

BRUNCH

Quinoa Breakfast Bowl* 16
sweet potato, sunny-side up egg & tons of fresh goodies
Simple & Delicious Egg Sandwich* 13
cheddar, bacon & secret sauce
The Borderline Egg Sandwich* 14
monterey jack, pickled jalapeño & avocado with salsa
Honey Truffle Chicken Biscuit 18
with melted cheddar, sausage & a sunny side up egg
Open-Faced Egg White Omelet* 18
wilted spinach, mushrooms & jack cheese
Cheddar, Broccoli & Bacon Omelet* 18
served alongside crispy breakfast potatoes



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

Homestyle Waffle 14 *add Chicken Littles* +6
powdered sugar & grade "A" maple
Traditional French Toast 14 *add berries & cream* +3
powdered sugar & grade "A" maple
Buttermilk Pancakes 14
served with whipped butter & grade "A" maple
Chocolate Chip Pancakes 15
Hershey's[®] chocolate chips & grade "A" maple
Cinn-A-Swirl Pan-Cake 17
a 10" pancake that tastes just like a cinnamon roll
Chimichurri Steak & Eggs* 35
two sunny-side up eggs with crispy breakfast potatoes



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 21
Grilled Chicken Salad corn, cilantro & roasted red pepper tossed in agave lime vinaigrette with a black bean drizzle 18
The #1 Tuna Salad* seared ahi & ginger dressing, with citrus ponzu, field greens, cucumber, mango & avocado 27
Brussels Sprout Salad house shredded brussels with kale & marcona almonds with basil vinaigrette & parmigiano reggiano 16
California Salad Taylor Farms kale, sweet potato, pistachio, dried cranberries, wasabi peas & tortilla strips in roasted garlic dressing 17

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 18
The Wedge Burger* sunny-side up egg, lettuce, tomato, danish blue, candied bacon & garlic dressing 20
Turkey Burger monterey jack, avocado, red onion, tortilla strips & avocado vinaigrette 18
Veggie Burger our signature quinoa & black bean recipe topped with monterey jack, kale slaw, red onion & teriyaki glaze 18
Cajun Chicken Club served on a pretzel bun with melted jack, bacon, lettuce, tomato, red onion & dijon honey sauce 20
The Number Six cajun buttermilk fried chicken with two slices of pickle, roasted garlic dressing & habanero-honey sauce 16
Crispy Chicken Sandwich panko & reggiano chicken topped with coleslaw, white onion, pickle & 1001 island dressing 19

ENTRÉES

Marinated Chicken Kebabs with cilantro rice and a side of cucumber & feta salad 26
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 32
Wok Out Bowl* served with broccoli, mushrooms, carrots & cashews
Tofu 18 • **Chicken** 19 • **Marinated Filet Mignon** 21 • **Shrimp** 21 • **Seared Ahi** 28 • **Salmon** 28
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 14

 **Veuve Clicquot** \$99
served with a carafe of freshly squeezed citrus

Your happiness is our priority ☺

Not all ingredients listed. Let us know of any allergies. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.