

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

Grilled California Artichokes 18
salt, pepper, remoulade

Rustic Salsa 10
served with warm tortilla chips

Housemade Guacamole 17
Doc B's sweet potato chips

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

Oven Roasted Chicken Wings 17
chimichurri, reggiano, lemon

Teriyaki Chicken Wings 18
700° baked, pineapple reduction, scallions

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

Scrambled Egg Quesadilla* 15
shredded cheddar, guacamole, salsa

————— *add Smoked Salmon +10* • *add Jumbo Lump Crab +12* —————

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

Southwestern Omelet* 16
rustic salsa, avocado, cotija & cajun corn

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



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

ENTRÉE SALADS

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

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

Santa Fe Tortilla Salad corn, cilantro & roasted red pepper tossed in agave lime vinaigrette with a black bean drizzle 14

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

Traditional Cheeseburger* cheddar cheese & all the fixin's with ketchup & French's mustard 17

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

Cajun Turkey Burger cheddar cheese, avocado, red onion, tortilla strips & dressed with avocado vinaigrette 17

"All Green" Burger our green rice & kale blend topped with jack cheese, lettuce, tomato, pickle, red onion & jalapeño aioli 17

The Wright Chicken Sandwich melted cheddar with shredded lettuce, tomato, red onion & dijon honey 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: Sesame Teriyaki, Sweet & Spicy Thai | Choose: Sticky Brown Rice, Quinoa, Shanghai Lo Mein

SIDES

Crispy Breakfast Potatoes 7 - French Fries 7 - Sweet Potato Fries 9 - Kale Slaw 7 - Coleslaw 7 - Cucumber Salad 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

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.