

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

Aidells® Chicken Sausage 7
all natural, apple, spices

Smoked Salmon Bruschetta 17
horseradish cream, capers, pickled red onion

Truffle Fries 12
topped with parmigiano reggiano

Housemade Guacamole 17
Doc B's sweet potato chips

Grilled California Artichokes 18
salt, pepper, remoulade

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

Oven Roasted Chicken Wings 18
chimichurri, reggiano, lemon

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

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* 15
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

Southwestern Omelet* 19
rustic salsa, avocado, cotija & cajun corn

Homestyle Waffle 14 *add Chicken Littles* +6
powdered sugar & grade "A" maple

Traditional French Toast 14
powdered sugar & grade "A" maple

Berries & Cream French Toast 17
sweet balsamic berries & vanilla cream

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



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

Huevos Rancheros 26
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

Buffalo Chicken Salad house buffalo with danish blue, red onion, corn, avocado & croutons in roasted garlic dressing 18

Mediterranean Shrimp Salad field greens with avocado, peppadew, red onion, jicama & feta in avocado vinaigrette 20

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

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

Turkey Burger monterey jack, avocado, red onion, tortilla strips & 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, 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: Sticky Brown Rice, Shanghai Lo Mein or Quinoa **Sauces:** Sesame Teriyaki or Sweet & Spicy Thai

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

Housemade Sangria red blend, fresh citrus, seasonal fruit 15



Veuve Clicquot \$99

served with a carafe of freshly squeezed citrus