

- Our 'Famous' Candied Bacon** 12  
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** 18  
Doc B's sweet potato chips

**Grilled California Artichokes** 20  
salt, pepper, remoulade
- Chicken Littles & Fries** 18  
hand battered, cajun, dipping sauce

**Oven Roasted Chicken Wings** 20  
chimichurri, reggiano, lemon

**Teriyaki Chicken Wings** 20  
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\*** 16  
sweet potato, sunny-side up egg & tons of fresh goodies

**NY Style Bacon Egg & Cheese\*** 15  
3 scrambled eggs, bacon and american cheese on a kaiser roll served with crispy potatoes

**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\*** 19  
served alongside crispy breakfast potatoes

**Southwestern Omelet\*** 21  
rustic salsa, avocado, cotija & cajun corn
- Homestyle Waffle** 14 *add Chicken Littles* +6  
powdered sugar & grade "A" maple

**Cinnamon Soaked Brioche French Toast** 15  
powdered sugar & grade "A" maple  
or with berry compote & sweet cream (+3)

**Buttermilk Pancakes** 15  
served with whipped butter & grade "A" maple

**Chocolate Chip Pancakes** 16  
Hershey's® chocolate chips & grade "A" maple

**Cinn-A-Swirl Pan-Cake** 18  
a 10" pancake that tastes just like a cinnamon roll

**Chimichurri Steak & Eggs\*** 41  
two sunny-side up eggs with crispy breakfast potatoes



**Buttermilk Fried Chicken & Waffles** 27  
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 22
- Grilled Chicken Salad** corn, cilantro & roasted red pepper tossed in agave lime vinaigrette with a black bean drizzle 19
- Buffalo Chicken Salad** house buffalo with danish blue, red onion, corn, avocado & croutons in roasted garlic dressing 20
- Mediterranean Shrimp Salad** field greens with avocado, peppadew, red onion, jicama & feta in avocado vinaigrette 23
- 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

SANDWICHES + BURGERS

- Traditional Cheeseburger\*** cheddar cheese & all the fixin's with ketchup & French's mustard 19
- The Wedge Burger\*** sunny-side up egg, lettuce, tomato, danish blue, candied bacon & garlic dressing 21
- Turkey Burger** cheddar, avocado, red onion, tortilla strips & avocado vinaigrette 18
- "All Green" Burger** our green rice & kale blend topped with cheddar, lettuce, tomato, pickle, red onion & jalapeño aioli 19
- The Wright Chicken Sandwich** melted cheddar, shredded lettuce, tomato, red onion & dijon honey 20
- The Number Six** cajun buttermilk fried chicken with two slices of pickle, roasted garlic dressing & habanero-honey sauce 17
- Crispy Chicken Sandwich** panko & reggiano chicken topped with coleslaw, white onion, pickle & 1001 island dressing 20

ENTRÉES

- Marinated Chicken Kebabs** with cilantro rice and a side of cucumber & feta salad 28
- 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 35
- Wok Out Bowl®** served with broccoli, mushrooms, carrots & cashews
- Tofu** 21 • **Chicken** 21 • **Marinated Filet Mignon** 24 • **Shrimp** 23 • **Seared Ahi** 30 • **Salmon** 30
- 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



**Veuve Clicquot** \$99

*served with a carafe of freshly squeezed citrus*