

- 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
- Housemade Guacamole** 18
Doc B's sweet potato chips
- Grilled California Artichokes** 20
salt, pepper, remoulade
- Rustic Salsa** 11
served with warm tortilla chips
- 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
- 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*** 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
- Traditional French Toast** 15
powdered sugar & grade "A" maple
- Berries & Cream French Toast** 18
sweet balsamic berries & vanilla cream
- 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
- Cajun Chicken Club** cheddar, bacon, lettuce, tomato, red onion & dijon honey 21
- 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, sparkling, orange 14



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