

Snack + Start + Share

OUR 'FAMOUS' CANDIED BACON 12 <i>sugar, cayenne, Colman's®</i>	HOUSEMADE GUACAMOLE 18 <i>hand cut tortilla, rustic salsa</i>	AVOCADO TOAST* 16 <i>egg, rustic salsa, sea salt</i>
TRUFFLE FRIES 12 <i>topped with parmigiano reggiano</i>	CHICKEN LITTLES & FRIES 18 <i>hand battered, cajun, dipping sauce</i>	SCRAMBLED EGG QUESADILLA* 16 <i>shredded cheddar, guacamole, salsa</i>
SMOKED SALMON BRUSCHETTA 17 <i>horseradish cream, capers, pickled red onion</i>	GRILLED CALIFORNIA ARTICHOKE 20 <i>salt, pepper, remoulade</i>	OVEN ROASTED CHICKEN WINGS 20 <i>reggiano chimichurri or teriyaki glazed</i>

MARGHERITA PIZZA 19 <i>marinara, fresh mozzarella, basil</i>	SMOKED SALMON PIZZA 21 <i>horseradish cream, capers & red onion</i>	BRUNCH PIZZA 21 <i>spicy sausage, egg, breakfast potatoes</i>
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Brunch

QUINOA BREAKFAST BOWL* <i>sweet potato, sunny-side up egg & tons of fresh goodies</i>	16
NY STYLE BACON EGG & CHEESE* <i>3 scrambled eggs, bacon and american cheese on a kaiser roll served with crispy potatoes</i>	15
HONEY TRUFFLE CHICKEN BISCUIT <i>with melted cheddar, sausage & a sunny side up egg</i>	18
OPEN-FACED EGG WHITE OMELET* <i>wilted spinach, mushrooms & jack cheese</i>	18
CHEDDAR, BROCCOLI & BACON OMELET* <i>served alongside crispy breakfast potatoes</i>	19
SOUTHWESTERN OMELET* <i>rustic salsa, avocado, cotija & cajun corn</i>	21
HOMESTYLE WAFFLE <i>powdered sugar & grade "A" maple (add Chicken Littles +6)</i>	14
CINNAMON SOAKED BRIOCHE FRENCH TOAST <i>powdered sugar & grade "A" maple or with berry compote & sweet cream (+3)</i>	15
BUTTERMILK PANCAKES <i>served with whipped butter & grade "A" maple</i>	15
CHOCOLATE CHIP PANCAKES <i>Hershey's® chocolate chips & grade "A" maple</i>	16
CINN-A-SWIRL PAN-CAKE <i>a 10" pancake that tastes just like a cinnamon roll</i>	18
CHIMICHURRI STEAK & EGGS* <i>two sunny-side up eggs with crispy breakfast potatoes</i>	41



BUTTERMILK FRIED CHICKEN & WAFFLES 27
habanero-honey glazed or crispy & traditional

HUEVOS RANCHEROS 31
flat iron steak, sunny-side up eggs, corn tortilla



Salads & Bowls

KNIFE AND FORK COBB* <i>crispy chicken and gold coast vinaigrette with bacon, egg, cornbread croutons and danish blue</i>	23
GRILLED CHICKEN SALAD <i>corn, cilantro and tortilla strips tossed in with a black bean drizzle and agave lime vinaigrette</i>	21
THE #1 TUNA SALAD* <i>seared ahi with citrus ponzu alongside field greens, cucumber, avocado and mango in a ginger dressing</i>	27

HAND-CUT ROMAINE CAESAR* <i>two year aged parmigiano reggiano, warm brioche croutons and house dressing</i>	15
BRUSSELS SPROUT SALAD* <i>shredded brussels with a bit of kale, marcona almonds, basil vinaigrette and reggiano cheese</i>	16
CALIFORNIA KALE SALAD <i>corn, sweet potato, pistachio, dried cranberries, wasabi peas, avocado, tortilla strips and garlic dressing</i>	17

*Add: Grilled Chicken 8 • Crispy Chicken 8 • Buffalo Tenders 10 • Tofu 8
Shrimp 12 • Marinated Filet 14 • Grilled Salmon 15 • Seared Ahi Tuna 16*

Burgers & Sandwiches your choice of side

TRADITIONAL CHEESEBURGER* <i>cheddar cheese, all the fixin's, with ketchup and French's mustard</i>	21
WEDGE BURGER* <i>thick-cut lettuce, tomato, sunny-side up egg, danish blue, candied bacon and roasted garlic dressing</i>	23
TURKEY BURGER <i>cheddar, avocado, roasted red pepper, red onion, tortilla strips, black bean drizzle and avocado vinaigrette</i>	20
"ALL GREEN" BURGER <i>homemade veggie patty with cheddar, lettuce, tomato, pickle, red onion and jalapeño aioli</i>	20
THE NUMBER SIX <i>cajun buttermilk fried chicken, pickle, roasted garlic dressing and honey-habanero barbecue</i>	17
THE WRIGHT GRILLED CHICKEN SANDWICH <i>cheddar cheese, shredded lettuce, tomato, red onion and dijon honey</i>	21
CRISPY CHICKEN SANDWICH <i>coleslaw, white onion, pickle and 1001 island dressing</i>	20
BLACKENED FISH SANDWICH <i>seasonal white fish filleted in house daily with lettuce, tomato, pickle, red onion and remoulade</i>	26

Entrées

MARINATED CHICKEN KEBABS <i>with cilantro rice, tzatziki and a side of cucumber & feta salad</i>	29
Fall Off The Bone DANISH PORK RIBS <i>slow cooked overnight, glazed with barbecue and served with creamy coleslaw</i>	35
PALM BEACH SKIRT STEAK* <i>marinated in pineapple, citrus and soy served with crispy jalapeño potatoes</i>	56
CHICKEN PAILLARD <i>arugula, tomatoes, pickled red onion and shaved reggiano with gold coast vinaigrette</i>	27
DIJON SOY GLAZED SALMON* <i>served with parmigiano reggiano kale and vinaigrette tomatoes (available simply grilled)</i>	37

Wok Out® Bowl *assortment of fresh veggies with chopped cashews*

TOFU 23 • CHICKEN 23 • SHRIMP 25 • MARINATED FILET* 25

BLACKENED SEASONAL WHITEFISH 27 • GRILLED SALMON* 30 • SEARED AHI* 30

brown rice, sticky white rice, shanghai lo mein or quinoa | sesame teriyaki or sweet & spicy thai

Sides

Crispy Breakfast Potatoes 8 • French Fries 8 • Sweet Potato Fries 10 • Coleslaw 8 • Kale Slaw 8*

Great Brunch Cocktails

TRADITIONAL MIMOSA <i>fresh squeezed citrus</i>	8
PINK MIMOSA <i>fresh squeezed citrus</i>	8
BLOODY MARY <i>house mix, olive, lime</i>	8
BLOODY MARIA <i>house mix, olive, lime</i>	8
APEROL SPRITZ <i>Prosecco, Topo Chico, orange</i>	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.