

brunch favorites

seasonal smoothie | 8

Mixed berries, banana, pomegranate,
fat free yogurt (v) (gf)

“super” bowl | 12

house granola, fresh berries, goji berries,
flax seeds, almond milk (v)
greek yogurt | 4

seasonal fruit bowl | 9

steel cut oatmeal | 9

golden raisins, berries, brown sugar,
choice of milk (v)
try it pb&j style | 2

vegetarian breakfast tacos | 14

oxacana marinated chili cauliflower, scrambled eggs, jalapeno, onion, cilantro, avocado crema, grilled pico de gallo, queso fresca, hominy salad, flour tortilla (v)

dutch baby | 13

traditional dutch pancake,
vanilla whipped ricotta, mixed berries,
meyer lemon (v)

please allow 15 minutes for preparation

“make it your way”

omelet* | 17

three hickman farm eggs
with your choice of:
bacon, ham, sausage, chorizo, sweet peppers, mushroom, tomatoes, avocado, goat feta, az white cheddar (gf)
choice of toast

avocado toast* | 14

avocado mash, queen creek olive oil, zatar, poached hickman farm eggs, Baby tomato and arugula salad, grilled ciabatta (v)

bagel and lox* | 17

Hickory smoked salmon, toasted bagel, whipped lemon cream cheese, az tomatoes, red onion, crispy capers, maldon sea salt

short rib pastrami hash* | 17

7 day short rib pastrami, roasted poblano, fingerling potatoes, onion, dijonnaise, over easy hickman farm eggs (gf)

french toast | 12

marinated berries,
cave creek bourbon butterscotch (v)

grilled hanger steak salad | 22

gem lettuce, marinated tomatoes, point reyes blue, crostini, peppadews, roasted shallot vinaigrette

all american burger* | 16

double angus beef patty, american cheese, LTO, pickle, 1000 island dressing, sesame -poppy challah bun

albacore tuna melt | 17

house tuna confit, avocado, lime, cilantro, roasted poblano, pepper jack cheese, sourdough bread

white fish tacos | 21

flour tortillas, shredded slaw, roasted tomato salsa, guacamole, oaxacan crema

artizen benedicts

all benedicts are prepared with two poached hickman farm eggs

classic | 17

canadian bacon, english muffin, hollandaise, fingerling potatoes

smoked salmon* | 22

hickor smoked salmon, english muffin, pickled onion salad, hollandaise

lump crab * | 24

6 oz. jumbo lump crab cake, baby tomatoes, griddled artizen cornbread, aleppo pepper hollandaise, fingerling potatoes

local cartel coffee | 3

cold draft coffee | 4

local cartel cold brew

specialty coffee

latte | 4.75 mocha | 5.50
cappuccino | 4 macchiato | 3.50

brunch mimosa | 2

bloody mary | 10

bellini | 12

vodka, sparkling wine, peach puree, lemon

fresh juice

sm | lg 4 | 6

v – vegetarian gf – gluten free

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness