

FIRST

FRIED OYSTER white kimchee, finger lime, crispy rice	3 ea.
CRISPY CHICKEN "OYSTER" pickled fresno chili, gorgonzola dolce	3 ea.
BUTTERMILK BISCUITS jam and butter	6
PORK TOSTONES guajillo chili, burnt cilantro	9
AVOCADO TOAST poached egg, hobbs bacon	12

MAINS

GRAIN SALAD spicy greens, avocado buttermilk dressing, sunflower seed	12
BRIOCHE FRENCH TOAST bourbon maple syrup, cinnamon-vanilla bean butter	12
OMELETTE roasted mushrooms, spinach, tallegio	14
PASTRAMI HASH la ratte potato, 75 degree egg	15
BREAKFAST SANDWICH sourdough, scrambled eggs, ham, nicasio square cheese	15
PORK BELLY BENEDICT crispy potato cake, poached egg, hollandaise	16
BISCUITS AND GRAVY duck sausage, sunny side up duck eggs	16
DRY AGED BURGER raclette, mushrooms, lardons, bordelaise, cippolini onions	18
SPICY FRIED CHICKEN & WAFFLES mary's organic chicken, cornmeal waffle	20

SIDES

HEN EGGS YOUR WAY	3 ea.
HOBBS BACON	6
POTATOES WITH LARDONS AND CARAMELIZED ONIONS	6

SWEETS

BREAD PUDDING white chocolate, chambord, mixed berries	9
CREME BRULEE vanilla bean, toasted almond biscotti	9
CHOCOLATE SILK dark chocolate ganache, graham cracker, toasted meringue	9

Executive Chef Dustin Falcon

*Some items are cooked to order and may be served raw or under-cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.