



BRUNCH

JOIN US FOR HAPPY HOUR

MONDAY - THURSDAY | 3PM - 6PM

FRIDAY | 3PM - 5PM

FRIDAY - SATURDAY | 10PM - 11:30PM

ASK YOUR SERVER ABOUT OUR EARLY BIRD SPECIALS!

MONDAY - FRIDAY | 8AM - 10AM

BLOODY MARYS

THE PETER RABBIT - mushroom with melted mozzarella + arugula potato + mixed pickled veggies | **15**

THE BUTCHERS BLOCK - braised short rib + andouille sausage + bbq drizzled bacon + blue cheese stuffed olive | **16**

TIJUANA MARIA - bacon wrapped hot dog + mexican-style street corn + pickled veggies | **16**

Ragin' Cajun - bacon wrapped shrimp + jalapeño + andouille sausage + bacon + pickled veggies | **16**

THE BARN YARD* - enjoy all our speciality bloody mary's in one pitcher topped with a whole roasted chicken | **55**

*designed for 4 or more people

FRUITS & GRAINS

HOUSE MADE GRANOLA - with fresh fruit + milk or fresh strawberry + yogurt | **10 VEG GF V**

OLD-FASHIONED OATMEAL - with brown sugar + choice of milk | **8 VEG GF V** | add strawberries +\$3 | add blackberries +\$3

SEASONAL FRESH FRUIT PLATE | **10 VEG GF V**

AÇAÍ BOWL - frozen açai blended super fruit + banana + berries + granola + coconut | **13**

OMELETS & FRITTATAS

All omelets served with house potatoes or organic black beans + choice of bread: english muffin, white, wheat, sourdough, or focaccia. GF bread +\$1. Sub fruit +\$3.

VEGGIE OMELET - spinach + organic cherry tomato + yellow squash + zucchini + crimini mushroom + fresh mozzarella + baby kale + queso fresco | **14 VEG GF**

CHILE RELLENO OMELET - shrimp + poblano + queso fresco + roasted corn + chipotle oaxaca cream | **16 GF**

CALI OMELET - fontina + local avocado + bacon + potatoes | **15 GF**

HEIRLOOM TOMATO FRITTATA - goat cheese + bell pepper + spinach + pesto | **15 VEG GF**

SMOKED SALMON FRITTATA - caramelized onion + chive creme fraiche | **17**

BENEDICTS

All benedicts served with house potatoes or organic black beans + choice of bread: english muffin or focaccia bread. Sub fruit +\$3.

CLASSIC - canadian bacon + hollandaise sauce | **13**

SHORT RIB - creamy lemongrass polenta + rosemary hollandaise* | **15**

TURKEY - sliced turkey + local avocado + hollandaise sauce | **14**

FLORENTINE - spinach + artichoke + sun dried tomato + chipotle hollandaise + gf bread | **15 VEG GF**

*not served with bread, bread option offered for additional cost

EGG DISHES

Served with house potatoes or organic black beans + choice of bread: english muffin, white, wheat, sourdough, or focaccia. GF bread +\$1. Sub fruit +\$3.

HUEVOS RANCHEROS - queso fresco + homemade ranchero salsa + spanish rice* | **14 VEG**

AMERICAN - 2 eggs any style + bacon or andouille sausage | **13**

EGG SANDWICH - man candy bacon + local avocado + fresh mozzarella + sourdough* | **15**

BREAKFAST BURRITO - scrambled eggs + bacon + green onion + ortega chili + cheddar + local avocado* | **14**

HOUSE-MADE MEATBALL HASH - 3 eggs any style + spinach + pesto + potatoes | **14**

CHILAQUILES - 3 eggs any style + fried corn tortillas + homemade tomatillo salsa + queso fresco + crema oaxaqueña* | **14 VEG**

JAMBALAYA - 3 eggs any style + andouille sausage + shrimp + spanish rice + scallion + bell pepper + onion | **15**

CORNERD BEEF SKILLET - 3 eggs any style + bell pepper + caramelized onion + potatoes | **14**

SOY CHORIZO - 3 egg any style + caramelized onion + cube potatoes + poblano chile | **14**

*not served with bread.

FRENCH TOAST, PANCAKES & WAFFLES

GF pancakes available +\$2. Cinnamon raisin GF french toast available for +\$1.

BUTTERMILK PANCAKES | **9 VEG**

BONFIRE PANCAKES - marshmallow + graham cracker + chocolate sauce | **14 VEG**

BRIOCHE FRENCH TOAST - add strawberries & cream +\$3 | **11 VEG**

TIRAMISU FRENCH TOAST - coffee recipe + rum-mascarpone cheese | **14 VEG**

BANANA FOSTER FRENCH TOAST - banana + brown sugar + rum | **14 VEG**

STUFFED FRENCH TOAST - with strawberry + mascarpone | **14 VEG**

STRAWBERRY BANANA NUTELLA WAFFLE | **13 VEG**

WAFFLE OF THE DAY - one large waffle with toppings | **MP**

SALADS

add chicken +\$4, shrimp +\$6, steak +\$6, or fish +\$10

BABY KALE - orange + pomegranate + blueberry + candied walnut + citrus vinaigrette | **10 VEG GF**

SPINACH - portobello mushroom + red onion + applewood smoked bacon + bacon vinaigrette | **10 GF**

FARMER'S - wild arugula + candied walnut + feta + fruit + pomegranate vinaigrette | **10 GF VEG**

GARDEN GREENS - watermelon radish + passion fruit + pomegranate vinaigrette | **9 VEG GF**

HEARTS OF ROMAINE - crostini + homemade caesar dressing | **9 VEG**

PECAN CRUSTED CHICKEN - mixed organic greens + pear + gorgonzola + balsamic vinaigrette | **14**

QUINOA - wild baby arugula + roasted butternut squash + sun dried tomato + herb goat cheese + pomegranate vinaigrette | **12 GF VEG**

SANDWICHES & MORE

All sandwiches served with housemade fries or mixed organic greens salad.
Sub soup of the day +\$2. Sub GF bread +\$1.

- STEAK TORTA** - butter lettuce + caramelized onion + fresh mozzarella + chimichurri aioli | **16**
SHAVED TURKEY - roasted bell pepper + green onion + fresh mozzarella + rustic sourdough | **15**
CATCH OF THE DAY - iceberg lettuce + tomato + red onion + tartar sauce | **16**
PECAN CRUSTED CHICKEN - tomato + arugula + gorgonzola + bacon + local avocado + garlic aioli + poppy seed bun | **15**
GLUTEN FREE PORTOBELLO - gf crusted portobello mushroom + wild arugula + jalapeño hummus + jack cheese + balsamic glaze + gf multi-grain bread | **13 VEG GF**
BURGER - 100% angus beef + bacon + cheddar cheese + baby kale + fried egg + brioche bun | **16**
ROASTED EGGPLANT - caramelized onion + spinach + tomato + fresh mozzarella + goat cheese + ciabatta | **12 VEG**
VEGAN CIABATTA - portobello + bell pepper + onion + eggplant + vegan cheese | **13 V**

PIZZA & FLATBREADS

Available after 11AM. GF crust available +\$2.

Our Imported Stefano Ferrara oven creates authentic Italian pizza with a delicate, thin crust with wood fire edges best enjoyed with a knife and fork.

- TRUFFLE** - fresh mozzarella + bacon + radicchio+ caramelized onion + asparagus+ black truffle | **18**
SHORT RIB - fresh mozzarella + scallion + red bell pepper + caramelized onion | **16**
PROSCIUTTO - fresh mozzarella + shaved parmesan + wild arugula + e.v.o.o. | **15**
FENNEL SAUSAGE - fresh mozzarella + roasted cherry tomato + fresh basil | **14**
PORK BELLY - fresh mozzarella + goat cheese + pesto + local baby kale | **15**
FARMER’S - fresh mozzarella + tomato sauce + natural ham + artichokes heart + mushroom + olive | **14**
ROASTED CHICKEN - fresh mozzarella + goat cheese + pesto + broccoli + roasted garlic + roasted cherry tomato | **14**
VEGGIE - fresh mozzarella + roasted eggplant + seasonal zucchini + bell pepper + portobello mushroom + roasted tomato + fresh basil | **13 VEG**
MARGHERITA - fresh mozzarella + tomato sauce + fresh basil | **12 VEG**
SMOKED SALMON - fresh mozzarella + scottish smoked salmon + green onion + tobiko caviar | **18**
MORTADELLA - pistachio + burrata + tomato sauce + fresh mozzarella | **18**
WOODCUTTER - fresh tomato + fresh mushroom+ garlic + olive oil | **14 V**
CAPRESE BURRATA FOCACCINA - burrata + heirloom tomato + basil* | **13 VEG**
*served as a sandwich.

SIDES

- MAN CANDY BACON** - paprika + brown sugar | **7**
BACON OR TURKEY BACON | **6**
ANDOUILLE SAUSAGE | **6**
TRUFFLE ARUGULA PARMESAN POTATOES | **7 VEG**
HOUSE POTATOES | **6 VEG**
TRUFFLE FRIES - arugula + parmesan | **7 VEG**
HOUSEMADE FRIES | **6 VEG**
SIDE MIXED ORGANIC GREENS SALAD | **4 VEG**
SIDE AVOCADO | **3.5 VEG**
SIDE TOMATO | **1.5 VEG**

MIMOSAS

- 7 glass | 22 bottle**
Fresh Squeeze Orange Juice, Cold Pressed Tangerine, or Cold Pressed Grapefruit

SOFT DRINKS

- COKE, SPRITE, DIET** | **2.5**
ICED TEA | **2.5**
LEMONADE | **2.5**
PANNA WATER | **6**
SAN PELLEGRINO | **6**
KOMBUCHA | **6**

HOT DRINKS

- ORGANIC COFFEE** | **3**
HOT TEA | **3**
HOT CHOCOLATE | **3**
MEXICAN MOCHA | **4.5**
CAPPUCCINO | **4**
CHAI LATTE | **4.5**
LATTE | **4**
ESPRESSO | **2.5 SINGLE | 3.5 DOUBLE**

JUICES

- 5 small | 6 large**
Fresh Squeezed Orange Juice, Cold Pressed Apple, Cold Pressed Tangerine, or Cold Pressed Grapefruit

MERCHANDISE

- PICNIC BLANKET** | **20**
HATS | **15**
SHIRTS | **20**
HOODIES | **45**
BLACK MUG | **8**
GLASS | **6**
PITCHER | **15**
OLIVE OIL | **7 SMALL | 9 LARGE**

We are proud to work with the following companies:

Specialty Produce (San Diego) - Fruits, Vegetables
Greens Living Tea Brewing Co. (Oceanside) - Kombucha
Cafe Moto (San Diego) - Coffee
Charlie’s Best Bread (San Diego) - Breads
Eben-Haezer Poultry Ranch (Ramona) - Eggs
South Bay Fishery (San Diego) - Seafood

LA MESA
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3055 CLAIREMONT DRIVE,
SAN DIEGO, CA 92117
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LITTLE ITALY
550 DATE STREET, SUITE #A,
SAN DIEGO, CA 92101
(619) 255-0958