



# BRUNCH

## BLOODY MARYS

- THE PETER RABBIT** - mushroom with melted mozzarella + arugula potato + mixed pickled veggies | **15**  
**THE BUTCHERS BLOCK** - corned beef + 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 specialty 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 | **11 VEG GF V**  
**SEASONAL FRESH FRUIT PLATE** | **11 VEG GF V**  
**AÇAÍ BOWL** - frozen açai blended super fruit + banana + berries + granola + coconut | **15**

## 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. Sub truffle arugula parmesan potatoes +3.

- VEGGIE OMELET** - spinach + organic cherry tomato + yellow squash + zucchini + crimini mushroom + fresh mozzarella + baby kale + queso fresco | **15.50 VEG GF**  
**CHILE RELLENO OMELET** - shrimp + poblano + queso fresco + roasted corn + chipotle oaxaca cream | **17.50 GF**  
**CALI OMELET** - fontina + local avocado + bacon + potatoes | **15 GF**  
**FENNEL SAUSAGE FRITTATA** - Broccoli + caramelized onions + organic tomato + goat cheese + pesto | **15**

## BENEDICTS

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

- CLASSIC** - canadian bacon + hollandaise sauce | **14.50**  
**SHORT RIB BENEDICT** - Lemon Grass soft polenta + fresh herb hollandaise sauce | **15.50**  
**TURKEY** - sliced turkey + local avocado + hollandaise sauce | **15.50**

## 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. Sub truffle arugula parmesan potatoes +3.

- AMERICAN** - 2 eggs any style + bacon or andouille sausage | **14.50**  
**EGG SANDWICH** - man candy bacon + local avocado + fresh mozzarella + sourdough | **16.50**  
**BREAKFAST BURRITO** - scrambled eggs + bacon + green onion + ortega chili + cheddar + local avocado (not served with bread) | **16**  
**CHILAQUILES** - 3 eggs any style + fried corn tortilla + homemade tomatillo sauce + queso fresco + sour cream | **16.50**  
**HOUSE-MADE MEATBALL HASH** - 3 eggs any style + spinach + pesto + potatoes | **14.50**  
**JAMBALAYA** - 3 eggs any style + andouille sausage + shrimp + spanish rice + scallion + bell pepper + onion | **16.50**  
**CORNED BEEF SKILLET** - 3 eggs any style + bell pepper + caramelized onion + potatoes | **16**

\*Not served with bread

## FRENCH TOAST, PANCAKES & WAFFLES

GF pancakes available +2 | Cinnamon raisin GF French toast available for +1.

- BUTTERMILK PANCAKES** - add chocolate chips, strawberries, banana, mixed berries, and/or mascarpone cream +2ea | **9.5 VEG**  
**BRIOCHE FRENCH TOAST** - add strawberries & cream +3 | **12.50 VEG**  
**BANANA FOSTER FRENCH TOAST** - banana + brown sugar + rum | **14.50 VEG**  
**STUFFED FRENCH TOAST** - marscapone + caramelized apple | **15.50**  
**STRAWBERRY BANANA NUTELLA WAFFLE** | **15.50 VEG**

## SALADS

Add chicken +4 | shrimp +6 | steak +6 | fish +10

- FARMER'S** - wild arugula + candied walnut + feta + fruit + pomegranate vinaigrette | **11 VEG GF**  
**GARDEN GREENS** - cucumber + tomato + balsamic vinaigrette | **10.50 VEG GF**  
**BABY KALE** - Blueberries + dried cranberry + candied bacon + pecan halves + citrus vinaigrette | **10.50**  
**PECAN CRUSTED CHICKEN** - mixed organic greens + pear + gorgonzola + balsamic vinaigrette | **15.50**  
**GREEK QUINOA** - tomato, cucumber + goat cheese + arugula + red onion + lemon + parsley + e.v.o.o. | **12.5 VEG GF**

## SANDWICHES & MORE

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

**SHAVED TURKEY** - roasted bell pepper + green onion + fresh mozzarella + rustic sourdough | 15

**PECAN CRUSTED CHICKEN** - tomato + arugula + gorgonzola + bacon + local avocado + garlic aioli + poppy seed bun | 15

**BURGER** - 100% angus beef + bacon + cheddar cheese + baby kale + fried egg + brioche bun | 16

**CAPRESE FOCACCIA** - fresh mozzarella + tomato + basil + artichoke + pesto | 14 VEG

## 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

**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

**SHRIMP FRA DIAVOLA** - fresh mozzarella + spices tomato sauce + basil | 15

## SIDES

**MAN CANDY BACON** - paprika + brown sugar | 7

**BACON** | 6

**ANDOUILLE SAUSAGE** | 6

**TRUFFLE ARUGULA PARMESAN POTATOES** | 7 VEG

**HOUSE POTATOES** | 6 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 Squeezed 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

## JUICES

**5 SML | 6 LRG**

Fresh Squeezed Orange Juice, Cold Pressed Apple, Cold Pressed Tangerine, or Cold Pressed Grapefruit

## 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 SGL | 3.5 DBL

Parties of 6 or more may be charged 18% gratuity.

All gluten free, vegetarian, and vegan items are prepared in an environment where there is gluten, meats, and non-vegan products.

Warning: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illnesses.

## MERCHANDISE

**PICNIC BLANKET** | 20

**HATS** | 15

**SHIRTS** | 20

**HOODIES** | 45

**BLACK MUG** | 8

**GLASS** | 6

**PITCHER** | 15

**OLIVE OIL** | 7 SML | 9 LRG

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

8141 LA MESA BLVD,  
LA MESA, CA 91942  
(619) 724-6465

### BAY PARK

3055 CLAIREMONT DRIVE,  
SAN DIEGO, CA 92117  
(619) 359-4485

### LITTLE ITALY

550 DATE STREET, SUITE #A,  
SAN DIEGO, CA 92101  
(619) 255-0958

### Chula Vista

330 F St Chula Vista,  
CA 91910  
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