



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**
straighten out with the other ones

FRUITS & GRAINS

SEASONAL FRESH FRUIT PLATE | **12** 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.
GF bread +3. Sub fruit +\$4. Sub truffle arugula parmesan potatoes +4

VEGGIE OMELET - spinach + organic cherry tomato + yellow squash + zucchini + crimini mushroom + fresh mozzarella + arugula + queso fresco | **16** VEG GF

CHILE RELLENO OMELET - shrimp + poblano + queso fresco + roasted corn + chipotle oaxaca cream | **18** GF

CALI OMELET - fontina + local avocado + bacon + potatoes | **16** GF

BENEDICTS

All benedicts served with house potatoes or organic black beans + served with english muffin.
Sub fruit +4. Sub truffle arugula parmesan potatoes +4

CLASSIC - canadian bacon + hollandaise sauce | **14.50**

SHORT RIB BENEDICT - lemon Grass soft polenta + fresh herb hollandaise sauce | **16**

TURKEY - sliced organic + local avocado + hollandaise sauce | **16**

EGG DISHES

Served with house potatoes or organic black beans + choice of bread: english muffin, white, wheat, sourdough.
GF bread +3. Sub fruit +4. Sub truffle arugula parmesan potatoes +4

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 salsa + queso fresco + sour cream | **16.50**

JAMBALAYA - 3 eggs any style + andouille sausage + shrimp + spanish rice + scallion + bell pepper + onion | **16.50**

FRENCH TOAST, PANCAKES & WAFFLES

GF pancakes available +3 | Cinnamon raisin GF French toast available for +3.
Banana Foster +6. Nutella +4. Strawberry +3. Mixed Berries +3 | Whipped Cream +1.

BUTTERMILK PANCAKES | **10** VEG

BRIOCHE FRENCH TOAST | **12** VEG

WAFFLE | **11**

SALADS

Add chicken +5 | shrimp +8 | fish +12

FARMER'S - wild arugula + candied walnut + feta + local seasonal fruit + pomegranate vinaigrette | **13** VEG GF

PECAN CRUSTED CHICKEN - mixed organic greens + pear + gorgonzola + balsamic vinaigrette | **18**

GREEK QUINOA - tomato + cucumber + goat cheese + red pickled onion + lemon + avocado + cilantro lime vinaigrette + e.v.o.o | **14** VEG GF

CAESAR SALAD - croutons + shaved parmesan + caesar dressing | **13**

BOTTOMLESS MIMOSAS \$19/PERSON

MON-THU
11AM-3PM

FRIDAY
9AM-3PM

90 MINUTE EXPERIENCE

SANDWICHES & MORE

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

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

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

SHAVED TURKEY - roasted bell pepper + green onion + fresh mozzarella + rustic sourdough | **16**

PIZZA & FLATBREADS

Available after 11AM. GF crust available +4.

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 + spinach | **15**

FARMER'S - fresh mozzarella + tomato sauce + natural ham + artichokes heart + mushroom + olive | **14**

PESTO ROASTED CHICKEN - fresh mozzarella + goat cheese + 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**

CALZONE - fresh mozzarella + parmesan + ricotta + tomato sauce + organic spinach + natural ham | **16**

FOUR CHEESE PIZZA - shitake mushrooms | **15**

MEAT LOVERS - tomato sauce + fresh mozzarella + fennel sausage + bacon + pepperoni | **16**

SHORT RIB - fresh mozzarella + scallions + red bell pepper + caramelized onion | **17**

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 | **5 VEG**

SIDE AVOCADO | **4 VEG**

SIDE TOMATO | **2 VEG**

SPANISH RICE | **6**

MIMOSAS

7 GLASS | 22 BOTTLE

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

MIMOSA FLIGHT | **19.50**

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

Orange Juice, Apple Juice Cold Pressed Tangerine, Cold Pressed Grapefruit, Watermelon Juice, Pineapple Juice

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
(619) 207-0325