

BRUNCH MENU

CLASSIC

Served with House potatoes or refried black beans + choice of toast. English muffin, wheat or sourdough. GF available +3

CHILE RELLENO OMELETTE 17.95
 shrimp + poblano + queso fresco + roasted corn + chipotle oaxaca cream **GF**

AMERICAN 16.95
 3 eggs any style + bacon or andouille sausage

VEGGIE OMELETTE 16.95
 spinach + organic cherry tomato + yellow squash + zucchini + crimini mushroom + fresh mozzarella + baby kale + queso fresco **VEG GF**

EGG SANDWICH 17.95
 man candy bacon + avocado + fresh mozzarella + sourdough

CALI OMELETTE 16.95
 fontina + avocado + bacon + potatoes **GF**

SIGNATURE

SHORT RIB BENEDICT 17.95
 lemon Grass soft polenta + fresh herb hollandaise sauce.
 served with House potatoes

CHORIZO BENEDICT 18.95
 spanish chorizo + diced tomato + jalapeno + onions chipotle hollandaise sauce.
 served with House potatoes

BREAKFAST BURRITO 17.95
 scrambled eggs + bacon + steak + cheddar + avocado

NY STEAK & EGGS 21.95
 3 eggs any style served with house potatoes and choice of toast.

JAMBALAYA 18.95
 3 eggs any style + andouille sausage + shrimp + spanish rice + scallion + bell pepper + onion

CLASSIC BENEDICT 14.95
 english muffin + canadian bacon + poached eggs + hollandaise sauce.
 Served with house potatoes.

RED CHILAQUILES 15.95
 3 eggs any style + guajillo chili sauce + fried corn tortilla + melted jack cheese.
 add chicken +6 add steak +10

GREEN CHILAQUILES 16.95
 3 eggs any style + fried corn tortilla + homemade tomatillo sauce + queso fresco + sour cream
 add chicken +6 add steak +10

DIVORCED EGGS 18.95
 two eggs any style + corn + tortilla + queso + fresco + salsa verde + salsa roja + refried beans

SALADS

BEET SALAD 15.95
 cilantro + fennel + herb goat cheese + poppyseed vinaigrette

FARMER'S 12.95
 wild arugula + candied walnut + feta + local seasonal fruit + pomegranate vinaigrette **GF V**

GREEK QUINOA 14.95
 tomato + cucumber + goat cheese + arugula + red pickled onion + avocado + cilantro lime vinaigrette **GF V**

CAESAR SALAD 13.95
 heart of romaine + herb parmesan croutons + shaved aged parmesan + caesar dressing

FRUITS & GRAINS

HOUSE MADE GRANOLA 12.95
 with fresh fruit + milk or fresh strawberry + yogurt **VEG GF V**

AÇAI BOWL 14.95
 frozen açai blended super fruit + banana + berries + granola + coconut

SEASONAL FRESH FRUIT PLATE 12.95 **VEG GF V**

SWEET THOUGHTS

BUTTERMILK PANCAKES 11.95
 add chocolate chips and / or strawberries and / or banana and / or mixed berries and / or mascarpone cream. +2ea **VEG**

STRAWBERRY BANANA NUTELLA WAFFLE 16.95 **VEG**

BRIOCHE FRENCH TOAST 14.95

add strawberries & cream +4 **VEG**

BANANA FOSTER FRENCH TOAST 16.95
 banana + brown sugar + rum **VEG**

APPLEWOOD BACON 6

ANDOUILLE SAUSAGE 7

TRUFFLE ARUGULA PARMESAN POTATOES 8 **VEG**

HOUSE POTATOES 6 **VEG**

FRENCH FRIES 7 **VEG**

CHILES TORIADOS 4

SIDE MIXED ORGANIC GREENS SALAD 6 **VEG**

SIDE AVOCADO 3.50 **VEG**

SIDE TOMATO 2 **VEG**

PIZZA

PROSCIUTTO 17.95
 fresh mozzarella + shaved parmesan + wild arugula + e.v.o.o.

FENNEL SAUSAGE 17.95
 fresh mozzarella + roasted cherry tomato + fresh basil

FARMER'S 16.95
 fresh mozzarella + tomato sauce + natural ham + artichokes heart + mushroom + olive

SHORT RIB PIZZA 17.95
 fresh mozzarella + scallions + red bell peppers

VEGGIE 15.95
 fresh mozzarella + roasted eggplant + seasonal zucchini + bell pepper + portobello mushroom + roasted tomato + fresh basil **VEG**

MARGHERITA 14.95
 fresh mozzarella + tomato sauce + fresh basil **VEG**

SANDWICHES

All sandwiches served with housemade fries or mixed organic greens salad.

TURKEY MELT 15.95
 tomato + avocado + fresh mozzarella + rustic sourdough

CHICKEN MILANESE 15.95
 tomato + arugula + gorgonzola + avocado + garlic aioli + poppy seed bun. 15.95

BURGER 15.95
 100% angus beef + bacon + cheddar cheese + baby kale + fried egg + brioche bun

MEATBALLS SUBS 14.95
 bell peppers + onions + tomato sauce + mozzarella cheese.

SIGNATURE BLOODY MARYS

THE BUTCHERS BLOCK

short rib + andouille sausage + bbq
drizzled bacon + blue cheese stuffed olive. 18

CLASSIC BLOODY MARY

vodka + bloody mary mix +
celery + olive. 16

RAGIN' CAJUN

bacon wrapped shrimp + jalapeño +
andouille sausage + bacon +
pickled veggies. 18

SIGNATURE COCKTAILS

Beautiful Mezz 15

Hibiscus infused Convite Mezcal + Mango Purée +
Lime and Agave, + Tajin rim

Blackberry Basil Lemonade 14

blackberry liqueur + fresh blackberries
+ basil + lemonade

Peachy Keen 14

peach whiskey + ginger beer + lime + peach
bitters + mint

Gettin' Figgy 15

fig infused vodka + pomegranate + lemon +
honey + topped with champagne

Straw Man 14

vodka + strawberry puree +
mango puree + lemon + agave

Farmers Espresso Martini 16

vanilla vodka + coffee liqueur + espresso
- add Bailyes + \$3

What In Blue Blazes 14

blueberry & jalapeno infused tequila +
fresh lime + tajin rim

BEER

ON TAP

Farm-made Red Sangria | 13

Farm-made White Sangria | 13

Living Tea Kombucha | 7

Local Roots ROTATING HARD KOMBUCHA

| 7% ABV | 8

Modelo Especial MEXICAN LAGER | 4.4% ABV | 9

Mother Earth CALI CREAMIN' NITRO | 5% ABV | 9

Delahunt | OVERCAST HAZY IPA 7% ABV | 10

Mike Hess | GRAPEFRUIT SOLIS IPA, 7.5% ABV | 9

Alesmith | .394 PALE ALE, 6% ABV | 8

Coronado | ORANGE WIT, 4.9% ABV | 9

Pizza Port | CHRONIC AMBER ALE, 4.9% ABV | 9

Stone Buenavesa | SALT & LIME LAGER, 4.7% ABV | 9

Society | PUPIL IPA, 7.5% ABV | 10

Rotating Tap | 10

BOTTLES

Peroni - 5.2% ABV | 9

Coors Light - 4.2% ABV | 7

Corona - 4% ABV | 8

Stella Artois - 5.2% ABV | 8

Michelob Ultra - 4.8% ABV | 7

Heineken | NON-ALCOHOLIC | 7

Seltzers | WHITE CLAWS AND ASHLAND | 8

MIMOSAS

10 GLASS | 28 BOTTLE
Orange Juice, Grapefruit

JUICES

5 SML | 7 LRG
Orange Juice, Apple,
Grapefruit

HOT DRINKS

ORGANIC COFFEE 3.50

HOT TEA 3

HOT CHOCOLATE 4.50

MEXICAN MOCHA 4.95

CAPPUCCINO 5

CHAI LATTE 5.50

LATTE 4

ESPRESSO | 3 SGL | 5 DBL

SOFT DRINKS

COKE, SPRITE, DIET 3

ICED TEA 3

LEMONADE 3

PANNA WATER 6

SAN PELLEGRINO 6

WINE

Whites

House Champagne	10.....	28
Rose, California	14.....	45
House White,	12.....	39
Pinot Grigio, Italy	14.....	45
Chardonnay, Sonoma Cutrer	58.....	
Sauvignon Blanc,	16.....	39
Champagne Brut Moet & Chandon Imperial France pineapple, biscuit, & almond	119.....	
Champagne Brut , Veuve Cliquot, France	150.....	

Reds

House Red,	12.....	39
Cabernet S. Silvia California	48.....	
Pinot Noir,	48.....	
Primitivo,	14.....	48
Cabernet Sauvignon, Stags Leap "Artemis"	122.....	
Amarone Classico, Masi Costasera	125.....	
Red Blend, Conondrum by Caymus	63.....	
Red Blend, Daou "Pessimist"	58.....	
Zinfandel, Silvia California	14.....	48

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.

