

BRUNCH

served with house potatoes or fried black beans

Sub fresh fruit +\$4 | Sub truffle arugula parmesan potatoes +\$4

Sub gluten free bread +\$2

HOUSE MADE GRANOLA

with fresh fruit + milk or fresh strawberry + yogurt. 12.95 VEG GF V

AÇAI BOWL

frozen açai blended super fruit + banana + berries + granola + coconut. 14.95

SEASONAL FRESH FRUIT PLATE 12.95 VEG GF V

CLASSIC BENEDICT

canadian bacon + hollandaise sauce over English muffin. 14.95

SHORT RIB BENEDICT

lemon Grass soft polenta + fresh herb hollandaise sauce. 17.95

CHORIZO BENEDICT

spanish chorizo + diced tomato + jalapeno + onions chipotle hollandaise sauce. 18.95

VEGGIE OMELETTE

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

MEAT LOVER OMELETTE

italian ham, sausage, spicy calabrian salame. 18.95

CHILE RELLENO OMELETTE

shrimp + poblano + queso fresco + roasted corn + chipotle oaxaca cream. 17.95 GF

AMERICAN BREAKFAST

3 eggs any style + bacon or andouille sausage 16.95

EGG SANDWICH

man candy bacon + avocado + fresh mozzarella + sourdough. 17.95

BREAKFAST BURRITO

scrambled eggs + bacon + steak + cheddar + avocado. 17.95

AVOCADO TOAST

mashed avocado + red roasted bell pepper + arugula + radish + cheery tomato., poached egg. 16.95

GREEN CHILAQUILES

3 eggs any style + fried corn tortilla + homemade tomatillo sauce + queso fresco + sour cream. 17.95
add chicken +6 add steak +10

DIVORCED EGGS

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

NY STEAK & EGGS

3 eggs any style served with house potatoes and choice of toast. 21.95

BUTTERMILK PANCAKES 10.95

add chocolate chips \$2 | add banana \$3
add strawberries & mascarpone cream \$3.50

LIMONCELLO FRENCH TOAST

double french toast, lemon mascarpone cream, topped with blueberry. 16.95

JAMBALAYA

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

STRAWBERRY BANANA NUTELLA WAFFLE 16.95 VEG

BRIOCHE FRENCH TOAST 14.95

add strawberries & cream +4 VEG

SIDES

SIDE AVOCADO 3.50 VEG

SIDE TOMATO 2 VEG

FRENCH FRIES 7 VEG

CHILES TORIADOS 4

LUNCH

STARTERS

CALAMARI

fried calamari + spicy marinara. 16.95

MEAT BALLS

Homemade meatballs fresh marinara sauce + toasted bread 12.95

SALADS

add chicken \$6 | add shrim \$9 | add steak \$10 | add fish \$13

FARMER'S

wild arugula + candied walnut + feta + local seasonal fruit + pomegranate vinaigrette. 12.95 GF V

GREEK QUINOA

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

CAESAR SALAD

heart of romaine + herb parmesan croutons + shaved aged parmesan + caesar dressing. 12.95

CHICKEN SALAD

organic mix greens +local mixed berries + goat cheese + balsamic dressing. 16.95

SANDWICHES

All sandwiches served with housemade fries or mixed organic greens salad
Sub soup +\$3 | Truffle Parmesan potato +\$4 | Sub Gluten Free Bread +\$2

CHICKEN MILANESE

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

BURGER

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

MEATBALLS SUBS

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

TURKEY MELT

tomato + avocado + fresh mozzarella + rustic sourdough. 15.95

PASTA

SUB GLUTEN FREE +\$3

ORECCHIETTE BROCCOLI E SAUSAGE

garlic olive oil + broccoli + Italian sausage. 16.95

PENNE VODKA WITH CHICKEN

tomato sauce + touch of cream. 18.95

BEEF RAVIOLI

wild mixed mushrooms + marsala cream sauce. 20.95

RICOTTA SPINACH RAVIOLI

pesto creamy sauce. 19.95

FETTUCCINE CARBONARA

egg yolk + bacon + creamy parmesan sauce. 19.95

SPAGHETTI WITH MEAT BALLS

marinara + parmesano sauce. 17.95

GNOCCHI SORRENTINA

homemade gnocchi + pomodoro tomato sauce + topped with burrata + pesto. 18.95

PAPPARDELLE BOLOGNESE

slowly braised beef and pork. 19.95

ENTRÉES

POLLO AL LIMONE

Organic chicken lemon butter mushroom over spinach. 22.95

GRILLED KING SALMON

sauted spinach + lemon butter sauce. 24.95

NY STEAK

wild mushrooms + roasted potato. 34.95

PIZZA

PROSCIUTTO

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

FARMER'S

fresh mozzarella + tomato sauce + natural ham + artichokes heart + mushroom + olive. 16.95

SHORT RIB PIZZA

fresh mozzarella + scallions + red bell pepper + caramelized onion. 17.95

VEGGIE

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

MARGHERITA

fresh mozzarella + tomato sauce + fresh basil. 14.95 VEG

FENNEL SAUSAGE

fresh mozzarella + roasted cherry tomato + fresh basil. 16.95



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 Baileys + \$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,	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, California	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.