



ORGANIC EGGS

Proudly using Chino Valley Ranch organic eggs

THE TRADITIONAL 12

Eggs your way, applewood smoked bacon, cheddar biscuit, house potatoes

MARKET SCRAMBLE 13

Broccolini, tomato, onion, kale, asparagus, mozzarella, house potatoes

BURRATA OMELETTE 14

Brussel sprouts, burrata cheese, bacon, tomato, basil, house potatoes

CLASSIC EGGS BENEDICT 13

Cheddar biscuit, canadian bacon, house potatoes, poached eggs, hollandaise

PORK CHILI VERDE 18

Smoked pork chop, tomatillo salsa, chilaquiles, monterey jack cheese, cilantro, two eggs

CROQUE MADAME 14

Capocollo, asiago on country bread, béchamel sauce, fried egg, french fries

CHORIZO BREAKFAST PIZZA 14

Natural pork chorizo, fontina cheese, bell pepper, parmesan, arugula, two eggs

HOUSE CURED SALMON 14

Toasted marble rye, cream cheese sauce, chopped egg, capers, pickled onion, arugula

STEAK & EGGS 17

Santa Maria seasoned steak, two eggs, french fries, hollandaise

HASH

HOUSE SMOKED TRI TIP 16

Tri tip, yukon potatoes, onions, bacon, broccolini, chipotle hollandaise, grilled bread, two poached eggs

CHICKEN, CHORIZO & AVOCADO 15

Potato, green beans, butternut squash, chipotle hollandaise, grilled bread, two poached eggs

PANCAKES + SUCH

g/f pancake add 1.00

OLD-FASHIONED PANCAKES 11

Buttermilk pancakes, mixed berry compote, powdered sugar, real maple syrup

CHALLAH FRENCH TOAST 12

Challah bread, mixed berry compote, powdered sugar, real maple syrup

MAPLE BACON WAFFLE 13

Candied bacon, maple syrup, whipped butter, powdered sugar, berries

LOBSTER & SHRIMP WAFFLE 24

Fried lobster and shrimp, bacon maple butter, real maple syrup

SIDES

PORK SAUSAGE 4

SMOKED BACON 4

CANDIED BACON 5

SEASONAL FRUIT 5

CHEDDAR BISCUIT 3

HOUSE POTATOES 3

FROM THE BAR

BRUNCH COLLINS 12.5

Housemade cucumber syrup, Crop Organic Vodka, Yellow Chartreuse, sparkling white wine, cucumber ribbon

PEPPER DERBY 12

Eagle Rare 10yr Bourbon, black pepper syrup, grapefruit juice

ICED IRISH COFFEE 10

Powers Gold Label Irish Whiskey, house cold brew coffee, handmade whipped cream

GIN HOUND 11

Bummer and Lazarus Gin, grapefruit juice, rimmed with our house salt

S&S BLOODY MARY 12.5

Crop Organic Vodka, house bloody mary mix, spicy salt mix, pickle skewer

MIMOSA 9

Fresh squeezed orange juice, San Venanzio DOCG Prosecco

MIMOSA TRAY

Served with a seasonal juice selection and fresh berries. Bottle of choice:

• San Venanzio 43

DOCG Prosecco

• Medivol Crémant 49

de Limoux Brut

• Tasi DOC Prosecco 56

• Deutz Brut Champagne 75

• Lenoble Grand Cru 96

Blanc de Blancs Champagne

COFFEE + ORGANIC TEA + FRESH JUICES

SERVING ROSE PARK ROASTERS & ORGANIC ZHI TEA

\*Non-fat & almond milk available

REGULAR OR DECAF 3.5

ESPRESSO 4/6

Single or double

LATTE 5

CAPPUCCINO 5

MOCHA 5

CAFÉ AU LAIT 5

Rose Park coffee served with steamed milk

AMERICANO 5

CAMPFIRE 5.5

Café mocha topped with smoked sea salt

ESPRESSO CON PANNA 5/7

Single or double shot of espresso, house made cinnamon whipped cream

POT OF ORGANIC ZHI TEA 3.5

Desert blend-rooibos, jasmine green, turkish spice mint, restful blend, orange chamomile, belmont breakfast (black)

ORANGE JUICE 4.5

PINEAPPLE JUICE 4.5

GRAPEFRUIT JUICE 4.5