



## ORGANIC EGGS

Proudly using Chino Valley Ranch organic eggs

**THE TRADITIONAL\* 13**

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

**MARKET SCRAMBLE 14**

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

**BURRATA FRITTATA 15**

Italian sausage, burrata, roasted mushroom, sweet pepper pesto, tomato, arugula, lemon parmesan vinaigrette, house potatoes

**CLASSIC EGGS BENEDICT\* 14**

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

**PORK CHILI VERDE\* 18**

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

**BREAKFAST SANDWICH\* 18**

Braised beef short rib, onions, bell peppers, oven dried tomato, eggs, steak sauce, sriracha mayo, jack cheese, ciabatta cheese bun, french fries

**CHORIZO & EGG TACOS 14**

House made tortillas, chorizo, potato, eggs, parmesan, avocado, sriracha mayo, salsa verde

**HOUSE CURED SALMON 16**

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

**TRI TIP STEAK & EGGS\* 19**

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

## HASH

**HOUSE SMOKED TRI TIP\* 18**

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

**CHICKEN, CHORIZO & AVOCADO\* 17**

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

## PANCAKES + SUCH

glf pancake add 1.00

**OLD-FASHIONED PANCAKES 11**

Buttermilk pancakes, strawberry rhubarb compote, powdered sugar, real maple syrup

**CHALLAH FRENCH TOAST 12**

Challah bread, strawberry rhubarb compote, powdered sugar, real maple syrup

**MAPLE BACON WAFFLE 14**

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

**LOBSTER & SHRIMP WAFFLE 26**

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

## SEASONAL FAVORITE

**PUMPKIN BREAD PUDDING****FRENCH TOAST 13**

Pumpkin bread custard, powdered sugar, spiced vanilla cream, pecans, whipped cream

## SIDES

**PORK SAUSAGE 5**

**SMOKED BACON 5**

**CANDIED BACON 6**

**CHEDDAR BISCUIT 3**

## FROM THE BAR

**SAINT IRISH MULE 13**

Redbreast 12 Yr Old Irish Whiskey, house-made agave ginger syrup, Q sparkling soda, fresh lime juice

**WHISKEY AND COLA 14**

Redbreast 12 Yr Old Irish Whiskey, house-made cola syrup, Q sparkling soda

**PAINKILLER 12**

Diamond Reserve Dark Rum, house-made cream of coconut, pineapple juice, fresh orange juice, cherries

**S&S BLOODY MARY 12.5**

Petergoff Vodka, house-made bloody mary mix, fresh horseradish

**AUTUMN LUAU 14**

Plantation 3 Stars Rum, Smith & Cross Pot Still Rum, John Taylor's Velvet Falernum, house-made cranberry sauce, fresh lime juice, aromatic bitters

**FALLING LEAVES 15**

Clyde May Alabama Whiskey, Laird's Apple Brandy, spiced syrup, aromatic bitters, lemon twist

**MIMOSA**

With fresh orange juice

•San Venanzio 9

•Medivol Crémant de Limoux Brut 12

**MIMOSA TRAY**

Served with three seasonal juices and assorted fresh berries. Bottle of choice:

•San Venanzio 43

•DOCG Prosecco

•Medivol Crémant de Limoux Brut 49

## ORGANIC COFFEE &amp; TEA + FRESH JUICES

**SERVING TRINIDAD FAIR TRADE & ORGANIC COFFEE**  
\*Non-fat & almond milk available

**REGULAR OR DECAF 4**

**ESPRESSO 5 / 7**  
Single or double

**LATTE 5 / 7**

**CAPPUCCINO 5 / 7**

**MOCHA 5 / 7**

**CAFÉ AU LAIT 5**  
Trinidad Fair Trade & Organic Coffee with steamed milk

**AMERICANO 5**

**CAMPFIRE 6**  
Café mocha topped with smoked sea salt

**SAINT & SECOND LATTE 6**  
House-made cola syrup, espresso, steamed milk

**ORGANIC ZHI TEA 4**

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

**ORANGE JUICE 5**

**GRAPEFRUIT JUICE 5**