

Mother's Day Brunch

FEATURES

Maple Glazed Short Rib Hash*
potatoes, onions, peppers,
sunny side up eggs **24**

Sea Scallops*
wild mushroom, black truffle polenta,
pumpkin seed granola, bacon gastrique **35**

Banana Bread Pudding
French Toast
toasted pecan, caramelized banana,
maple syrup **17**

Brunch Cocktails

BLOODY MARYS

Classic **14**

vodka, lime, horseradish, black pepper, celery salt, worcestershire, salt rim

Tomato Garden **14**

cucumber infused vodka, lemon juice, ivy's bloody mix, celery salt

Spicy Jalapeño **14**

jalapeño-kissed vodka, lime, arbol-spiced salt rim

SPARKLING COCKTAILS

Sicilian Spritz **15**

carpano bianco, strawberry, black currants

Aperol Spritz **15**

aperol, vodka, fresh lemon

Hugo Spritz **15**

tito's vodka, fiorente elderflower, wild mint, lime

Sparkling Sangria **14**

summer watermelon, ripe strawberry, yuzu, e&j brandy

Peach Bellini **12**

peach puree, combier peche liqueur, fresh lemon, pomegranate

Fresh Berry Mimosa **12**

fresh raspberry and blackberry bramble

Passion Fruit Mimosa **12**

passoa liqueur, fresh squeezed OJ and lemon

Breakfast

Yogurt Parfait **14 VEG**

vanilla yogurt, peanut granola, mixed berries, mint

Two Eggs any Style* **15**

bacon & breakfast potatoes

Crab Cake Benedict* **22**

poached eggs, roasted tomato, green chili hollandaise, cilantro, breakfast potatoes

Garden Vegetable Scramble **17 VEG**

grilled zucchini, broccolini, tuscan kale, avocado, parmesan, breakfast potatoes

Irish Oats & Apples **13 GF VEG**

brown sugar mousse, steamed milk

Country Potato Hash* **18**

sunny side up eggs, caramelized onion, charred peppers, smoked bacon & sausage gravy

Breakfast Burrito **17.5**

eggs, bacon, potato hash, peppers, salsa, pepper jack, breakfast potatoes

Avocado Toast **13.5 VEG**

aleppo chile, white cheddar, noble 7-grain bread

ADD: sunny side up egg* **3**

Egg Sandwich* **16**

avocado, bacon, american cheese, toasted brioche, mayo, breakfast potatoes

Smoked Salmon Toast* **19**

heirloom tomato, horseradish crème fraîche, arugula, onion caper, everything bagel spice

Pastries

OUR FAMOUS CINNAMON ROLL 5.5

Featured Pastry **5**

Daily Muffin **5**

Fruit Scone **4**

Butter Croissant **5**

Chocolate Croissant **5**

Danish **5**

Pain de Raisin **5**

Grizzly Claw **5**

Sides

Breakfast Potatoes **4.5**

Applewood Bacon **5**

House Made Sausage **4.5**

Fresh Fruit **5**

Wheat or White Toast **3**

English Muffin **3**

Bagel & Cream Cheese **7**

Small Plates

Market Soup **10**

Crab & Artichoke Dip **18**

oven dried tomato, grana padano, garden herbs, crispy lavash

Prosciutto di Parma **19.5**

artichoke preserve, whipped ricotta, black truffle, arugula, torn bread

Bacon Wrapped Dates **15 GF**

italian sausage, piquillo pepper

Shrimp & Calamari Fritto Misto **17.5**

zucchini, onion, shishito pepper, calabrian chile aioli

Hummus **14.5 VEG**

grilled pita, cucumber, tomato, red onion, feta **ADD:** vegetables **3.5**

Steamed Mussels **19.5**

italian sausage, lemon harissa broth, blistered tomato, toasted garlic ciabatta

Crispy Brussels Sprouts **13.5 VEG**

cranberry pesto, hazelnut breadcrumbs, pecorino, saba

Flatbreads

Soft Scrambled Egg **17**

house made sausage, smoked onion, potato, fontina

Grilled Artichoke **17 VEG**

truffle goat cheese, piquillo pepper preserve, garden herbs

Margherita **16 VEG**

crushed tomato, fresh mozzarella, basil

Heirloom Tomato & Corn **17 VEG**

red onion, caramelized feta, lemon, arugula

Pesto Chicken **17.5**

caramelized onion, tomato, pine nut

White Truffle & Prosciutto **19**

roasted mushroom, caramelized onion, arugula

Piccante **19**

italian sausage, spicy salami

Greens

ADD: grilled chicken **7** / grilled shrimp **8** / salmon* **11**

Strawberry & Avocado **17 VEG**

roasted beet, shaved manchego, torn kale, romaine hearts, toasted sunflower seed, crouton, grana padano, citrus vinaigrette

Mediterranean **17 VEG**

feta, almond, cucumber, tomato, couscous, oregano vinaigrette

Grilled Salmon Caesar* **24**

parmesan, crouton

Chopped Chicken **19**

blue cheese, applewood smoked bacon, tomato, avocado, peanut granola, buttermilk dressing

Sandwiches

CHOICE OF: french fries, potato salad, or simple salad

Grilled Chicken Panini **18**

prosciutto, ricotta, roasted pepper, arugula, pesto aioli

Lamb Gyro **19.5**

grilled pita, tzatziki, hummus, tomato, onion, feta

Bacon Cheeseburger* **22**

caramelized onion, aged cheddar, arugula, mayo

Entrées

Chicken Scallopini **29**

mushroom madeira, mozzarella, torn prosciutto, baby spinach, lemon olive oil

Atlantic Salmon* **32 GF**

roasted beet, fingerling potato, horseradish vinaigrette

Pacific Sea Bass* **34 GF**

grilled artichoke, slow roasted tomato, green olive, lemon caper butter

GF: GLUTEN FREE VEG: VEGETARIAN

Please notify your server of any food allergies. *These items may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.