

BREAKFAST

Monday - Friday 6 am - 10 am // Saturday - Sunday 7 am - 10 am



HOT

Bob's Red Mill® Stone Ground Oatmeal <i>add berries + 4</i>	9
Anson Mills™ Grits , plain with butter	10
Anson Mills™ Grits , jack cheese, crispy pork belly, bacon, apple, jalapeño	16
Farm Fresh Eggs any style, crispy breakfast potatoes, sautéed onions, bell peppers // <i>choice of Nueske's® bacon or Aidells® sausage</i>	14
Chorizo Omelette , mushrooms, jack cheese, fresh pico de gallo, breakfast potatoes	17
Green Omelette , egg whites, broccolini, kale, chard, jack cheese, avocado green salsa, breakfast potatoes	16
Laughing Bird Shrimp Omelette , bell peppers, onions, avocado, jack cheese, lime crema, breakfast potatoes	18
Pork Belly Benedict , toasted corn muffin, sautéed arugula, poached egg, pickled jalapeño, spicy hollandaise	18
Fluffy Buttermilk Pancakes , vermont maple syrup, butter // <i>choice of blueberries, bananas or chocolate chips</i>	14
Grand Marnier French Toast , seasonal fruit compote, whipped mascarpone citrus butter	16

COLD

Granola , hemp seed, almonds, pepitas, toasted coconut, milk	8
Fruit Plate simple ripe seasonal fruit	12
Strauss Family Farms™ Organic California Yogurt // <i>choice of greek or vanilla</i>	6
Yogurt and Granola Parfait , seasonal fruit	12
Gravlax , red onion, capers, fresh dill, grilled local ciabatta	16

SIDES

Toasted Fresh Local Bread <i>choice of whole grain, wheat or sourdough</i>	4
Crispy Potatoes sautéed onions, bell peppers	5
Nueske's® Bacon three strips	6
Aidells® Sausage two links	6
Farm Fresh Eggs // 1 or 2	3 // 6
Selection of Cereals and Milk	8
Bowl of Seasonal Berries	8
Local Artisan Muffins or Pastries	5





SOUP

Winter Squash, red curry, roasted root vegetables, mushrooms, mint, cilantro 10

SALAD

add salmon, shrimp, carne asada + 9 // chicken + 7

Roasted Poblano Caesar, gem lettuce, baby tomatoes, parmigiano reggiano, baguette croutons 12

Kale, beets, tangerines, radishes, cotija, sherry vinaigrette 14

Root Vegetables, shaved fennel, baby lettuces, pickled apples, herb citrus vinaigrette 14

SANDWICHES

Carne Asada, gruyère, avocado, jícama slaw, adobo aioli, grilled sourdough 16

Grilled Chicken, havarti cheese, baby lettuce, tomato, red onion, cilantro mint aioli on toasted seedy baguette 15

The Patio Marketplace Burger, certified angus beef, pepper jack cheese, fried egg, baby lettuce, tomato, red onion, jalapeño aioli on toasted brioche bun 17

FLATBREADS

Roasted Seasonal Mushrooms, gruyere cheese, garlic confit, shaved parmigiano reggiano 14

Local Truffle Salami, herbed goat cheese, roasted brussels sprouts, balsamic drizzle 15

Serrano Ham, taleggio cheese, shaved red onion, arugula 15

ENTRÉES

Roast Chicken, squash purée, caramelized brussels sprouts, tangerines, smokey jus 20

Grilled Certified Angus Beef Carne Asada, french fries, garlic herb butter, chimichurri aioli 23

Penne Pasta, roasted root vegetables, brussels sprouts, mushrooms, white wine, winter squash, parmigiano reggiano, herbs 19

SIDES

Fries 5

Caramelized Brussels Sprouts, garlic, shallots 7

Sautéed Mushrooms 7

