

BREAKFAST

Monday - Friday 5 am - 11 am // Saturday - Sunday 6 am - 11 am



HOT

Bob's Red Mill® Stone Ground Oatmeal 9
add berries + 4

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 // choice of Nueske's® bacon or Aidells® sausage 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 // choice of blueberries, bananas or chocolate chips 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 12
simple ripe seasonal fruit

Strauss Family Farms™ Organic California Yogurt // choice of greek or vanilla 6

Yogurt and Granola Parfait, seasonal fruit 12

Gravlax, red onion, capers, fresh dill, grilled local ciabatta 16

SIDES

Toasted Fresh Local Bread 4
choice of whole grain, wheat or sourdough

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

LUNCH

Daily 11 am – close



SOUP

Seasonal Soup 10

SALADS

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

Caesar, gem lettuce, baby tomatoes, parmigiano reggiano, baguette croutons, roasted poblano dressing 12

Baby Kale, roasted beets, pickled beets, citrus, radishes, cotija, sherry vinaigrette 14

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

FLATBREADS

Roasted Seasonal Mushrooms, mornay sauce, jack cheese, garlic confit, parmigiano reggiano 14

Speck Ham, mornay sauce, havarti cheese, red onion, baby kale, spicy castelvetrano olive relish 15

Crisp Salumi, roasted tomato sauce, cheese blend, herbs 14

Today's Flatbread, chef's whimsy -

FROM THE GRILL

Carne Asada BLAT Club, marinated grilled steak, Nueske's® bacon, vine-ripe tomato, jalapeño aioli, mixed baby lettuce, sliced avocado, grilled local bread 19

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

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

The Patio Marketplace Grilled Cheese, havarti cheese, gruyère cheese, jalapeño apple jam, toasted local bread 13

The Patio Marketplace Pork Belly Fries, crispy pork belly, cheese sauce, pico de gallo, avocado salsa verde 11

SIDES

Fries 5

Caramelized Brussels Sprouts, garlic, shallots 7

Sautéed Mushrooms, herbs 7

Ask about our daily specials



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