

BRUNCH MENU

SUNDAY FUN DRINKS

BOTTOMLESS MIMOSA, SPARKLING WINE & FRESH SQUEEZED ORANGE JUICE 12

BLOODY MARY, SVEDKA VODKA, LA TOUR ORGANIC BLOODY MARY MIX, PICKLED OKRA, OLIVES, FRESH LIME, CELERY SALT RIM 7

VERY BERRY **HAND PRESSED LEMONADE**, CITRUS VODKA, FRESH ASSORTED BERRIES, HAND PRESSED LEMONADE 7

LA TOUR MOJITO, FRESH MINT, HAND PRESSED LIME, CLUB SODA 7

BELLINI, SPARKLING WINE, PEACH PUREE 8

MOCHACHOCOFRAPPELATECINO, ICED MOMBASSA COFFEE, GREY GOOSE L'ORANGE VODKA, AMARETTO, CREAM, SHAKEN TO AN ICY FROTH 8

EGGS

ALL EGG PLATES ARE MADE WITH ORGANIC FARM FRESH EGGS AND COME WITH GRILLED ASPARAGUS & ROASTED CREAMER POTATOES

EGGS BENEDICT, TWO POACHED EGGS, HOUSE BROWN SUGAR CURED CRISPY PORK BELLY, TOASTED BRIOCHE, HOLLANDAISE SAUCE 12.95

EGGS BENEDICT FLORENTINE, TWO POACHED EGGS, SPINACH, TOASTED BRIOCHE, HOLLANDAISE SAUCE 12.95

CHORIZO & EGGS, TWO POACHED EGGS ON CHORIZO & SUMMER ONION HASH, SALSA VERDE 12.95

POACHED EGG WHITES, MUSHROOM & ARTICHOKE CAKES, ROMESCO SAUCE 12.95

FARMERS' MARKET SCRAMBLED EGGS, TOMATOES, JALAPENOS, ONIONS, CILANTRO, HOLLANDAISE SAUCE 12.95

SUMMER TRUFFLE OMELET, SOFT COOKED OMELET WITH SUMMER TRUFFLES, TRUFFLE CHEESE 14.95

SPECIALTIES

BANANA FOSTERS BRIOCHE FRENCH TOAST, FLAMBEED BANANAS WITH RUM, CRÈME CHANTILLY 10.95

APPLE PANCAKE, BAKED WITH CARAMELIZED GRANNY SMITH APPLES, SAIGON CINNAMON GLAZE 11.95

DUTCH BABY, OVEN BAKED SERVED WITH WHIPPED BUTTER, POWDERED SUGAR AND FRESH LEMON 10.95

FRESHLY BAKED IN THE PAN, CRANBERRY PECAN **CINNAMON ROLLS** WITH CREAM CHEESE & ORANGE ZEST FROSTING 7.95

BACON OF THE WEEK

ARTISAN HANDCRAFTED SPECIALTY BACON FROM ALL OVER THE COUNTRY. SIDE PLATE MP BY THE POUND TO TAKE HOME MP

SOUP & SALAD

GRATIN OF **SUMMER TOMATO SOUP** WITH FOUR CHEESES, GARLIC CROUTON, FRESH BASIL 10

ORGANIC **FIELD GREEN SALAD**, TOASTED HAYSTACK MOUNTAIN GOAT CHEESE, PINE NUTS, DRIED CRANBERRIES, WHOLE GRAIN MUSTARD VINAIGRETTE, FINES HERBES, 11

TRIO OF SUMMER TOMATO SALADS, MARINATED BRANDYWINE TOMATOES WITH FRESH THYME, GARLIC CHIPS, & AGED SHERRY, BABY TOMATOES WITH FINES HERBES & BRIOCHE, RED LIGHTNING TOMATOES WITH BURRATA CHEESE & BASIL PESTO 13

CAESAR SALAD, ORGANIC ROMAINE HEARTS, CRISPY PARMESAN CRACKERS, WHITE ANCHOVIES 12

ADD GRILLED CHICKEN OR SALMON 17

SANDWICHES

ALL SANDWICHES SERVED WITH FRESH FRUIT FROM TODAY'S FARMERS' MARKET & CHEF PAUL'S SUMMER POTATO SALAD

BLAT, BACON OF THE WEEK, HEIRLOOM TOMATOES, AVOCADO, ARUGULA, TOASTED BRIOCHE, HOMEMADE MAYONNAISE 12.95

ADD GRILLED CHICKEN OR SALMON 17

MAINE LOBSTER SALAD CROISSANT, HEIRLOOM TOMATOES, ARUGULA, TOASTED CROISSANT 16

GRILLED RARE YELLOWFIN TUNA, SPICY CURRIED MANGO CHUTNEY, HEIRLOOM TOMATO, CILANTRO, ROMAINE, TOASTED BRIOCHE 15

SUMMER TRUFFLE GRILLED CHEESE, SUMMER TRUFFLES, TRUFFLE CHEESE, BRIOCHE. WE RECOMMEND OUR FOUR CHEESE TOMATO SOUP TO DIP YOUR SANDWICH IN 14

HANDCRAFTED CHEESE PLATE

ONE OUNCE EACH, HOMEMADE ORANGE HONEY, MARCONA ALMONDS, CRANBERRIES, BAGUETTE AND PECAN RAISIN BREAD 17
HAYSTACK MOUNTAIN, **SNOWDROP GOAT CHEESE**, LONGMONT, COLORADO, FRESH RIPENED, SOFT CREAMY GOAT CHEESE, BLOOMY RIND ROGUE CREAMERIES, **CRATER LAKE BLUE CHEESE**, CENTRAL POINT, OREGON, COWS MILK, SILKY TEXTURE WITH BOLD BLUE FLAVOR
MOUCO **COLOROUGE**, FORT COLLINS, COLORADO, COWS MILK, REDISH ORANGE RIND, SOFT AND CREAMY WITH MILD BUTTERY TASTE

SIDES

FRESH FRUIT, YOGURT, & GRANOLA PARFAIT 6.95

BRIOCHE TOAST 3.95

WHEAT TOAST 2.95

HOLLANDAISE SAUCE 1.95

SCRAMBLED EGG WHITES 3.95

MUSHROOM & ARTICHOKE CAKE 3.95

CHEF PAUL'S POTATO SALAD 3.95

GRILLED ASPARAGUS 4.95

ROASTED CREAMER POTATOES 3.95

KID'S MENU

PANCAKES 4.95

FRENCH TOAST 4.95

FROSTED FLAKES 4.95

CHEESY EGGS, SCRAMBLED EGGS WITH CHEDDAR CHEESE 5.95

PROPRIETORS CHEF PAUL & LOURDES FERZACCA
GENERAL MANAGER CHAD RUSSELL CHEF DE CUISINE KEVIN RUNDLE SOMMELIER PAUL DIMARIO
SOUS CHEF JEFF JEPSEN PASTRY CHEF SARA HACKBIRTH

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