

# brunch

**Cast Iron Baked Eggs** \$11  
irish sausage, oven dried tomatoes,  
fresh herbs, potatoes

**Banana Bread French Toast** \$12  
maple creme fraiche, spiced cashews

**Croque Madame** \$12  
sourdough, aged cheddar and  
hollandaise

**Roasted Wild Mushroom Hash** \$13  
caramelized onions, red skin potatoes,  
poached eggs

**Country Eggs Benedict** \$13  
house made bisquit, crispy pancetta,  
spinach, hollandaise

**Seafood Quiche** \$12  
rocket and herb salad

**Steak & Eggs** \$17  
7 oz cab sirloin, two free range eggs any way.  
caramelized onion and fresh herb red skin potatoes.  
vine ripened tomato salad with toast and preserves.

**Create your own omelette** \$12  
fluffy two egg omelettes using free range eggs  
with 2 fillings served with caramelized onion  
and fresh herb red skin potatoes and  
vine ripened tomato salad

EACH ADDITIONAL FILLING AT \$1.50 EACH

local cheddar / ham / asparagus / local goat cheese  
chorizo / spinach / local feta / pulled chicken / fresh tomato /  
pecorino / shrimp / roasted wild mushroom

**Mimosa's** \$7.50

**Classic Caesars'** \$5.65  
with fresh horseradish

**Fresh Squeezed Juices** \$2.50 small  
\$3.95 large  
orange  
apple  
grapefruit  
cranberry cocktail

## Espresso Drinks

espresso \$1.95  
cappuccino \$2.95  
latte \$3.50  
americano \$2.45  
extra shot \$.50