

*starters*

**OVERSTUFFED BACON & EGGS** Free-range deviled eggs, celery, bacon, chives, paprika.....12  
**AVOCADO FRIES** Tempura battered avocado, green goddess dressing, chives, cilantro-lime salt.....14  
**BUFFALO ONION RINGS** Beer-battered onions, Pointe Reyes bleu cheese crumbles, buttered hot sauce, buttermilk ranch.....13  
**CRISPY CAULIFLOWER** Butterleaf lettuce cups, sesame, ginger honey, coconut milk, scallions.....13  
**SPICY TUNA EGGROLL** Five-spiced pineapple, avocado, cucumbers, sweet soy sauce, spicy aioli .....14  
**JAPANESE BLACK COD** Chef Tin's signature miso marinade .....22  
**A5 WAGYU MEATBALLS** Toasted sesame, shaved scallions, orange teriyaki, five-spiced pineapple .....20  
**TEMPURA ROCK SHRMP** Yuzu honey aioli, toasted sesame, mint, basil, cilantro.....19  
**KUROBUTA STICKY RIBS** Kurobuta pork, plum BBQ sauce, pickled chilis, mint, basil, cilantro.....18

*soups & salads*

Add grilled chicken for +8 or grilled steak for +14 to your salad

**SAN MARZANO TOMATO SOUP** Cherry tomatoes, garden basil, chives, wisconsin cheddar finger sandwich.....13  
**SHRIMP BISQUE ENCRROUTE** Puff-pastry capped, brandied shrimp soup, creme fraiche, chives.....18  
**LEMON CAESAR SALAD** Romaine, Sicilian oregano croutons, shaved parmesan, lemon caesar.....15  
**LOADED WEDGE SALAD** Iceberg, heirloom tomato, bacon, pickled onion, bleu cheese crumbles, buttermilk ranch.....16

*brunch specialties*

**STEAK & EGGS** Creekstone Farms certified angus beef, two eggs, red chimichurri, crispy herb potatoes, lemon aioli.....39  
**EGG WHITE FRITTATA** Asparagus, white cheddar, cherry tomatoes, arugula, chives, crispy herb potatoes w/ lemon aioli.....21  
**CLASSIC BREAKFAST\*** Two free-range eggs, two strips of bacon, crispy herb potatoes w/ lemon aioli, sourdough toast, butter, strawberry preserves.....18  
**MARYLAND CRAB EGGS BENEDICT\*** Lump crab cakes, two poached free-range eggs, sourdough toast, cherry tomatoes, asparagus, hollandaise, crispy herb potatoes w/ lemon aioli.....29  
**LEMON RICOTTA SOUFFLÉ HOT CAKES** Blueberries, butter, maple syrup.....18  
**VINE-RIPENED TOMATO & AVOCADO OMELETTE** Mushrooms, cheddar, chives, sourdough toast, butter, strawberry preserves, crispy herb potatoes w/ lemon aioli.....19  
**KNIFE & FORK BURRITO** Scrambled eggs, bacon, potatoes, cheddar, sour cream, served w/ charred jalapeño, pico de gallo, guacamole, salsa.....20  
**BLT&E\*** Bacon, arugula, vine-ripened tomato, two over-medium eggs, garlic aioli, brioche bun, crispy herb potatoes.....19  
**CHICKEN CHILAQUILES\*** Pulled rotisserie chicken, two over medium eggs, housemade tortilla chips, ranchero sauce, cheddar cheese, guacamole, pico de gallo .....21  
**JAY BIRD'S™ CHICKEN & WAFFLES** Choice of *Nashville Hot* or *Plain Jay*, free-range breast, buttered hot sauce, housemade golden waffles, butter, Vermont maple syrup.....21  
**CARNE ADOVADA Y HUEVOS** Santa Fe-Style smoked pork shoulder, two over medium eggs, cheddar cheese tostada, ranchero sauce, guacamole, fresno chillies, pico de gallo .....22  
**ENCHILADAS OF THE DAY (ASK YOUR SERVER)** Served with two over easy eggs, guacamole, pico de gallo, ranchero sauce, sour cream.....28

*sandwiches*

Served with bbq spiced shoestring fries, onion rings, or Napa cabbage and apple slaw

**JAY BIRD'S™ CHICKEN SANDWICH** Choice of *Nashville Hot* or *Plain Jay*, Napa cabbage & apple slaw, dill pickle, comeback sauce, brioche bun.....21  
**SNAKE RIVER FARMS WAGYU BURGER\*** Gruyere cheese, arugula, tomato, dill pickle, garlic aioli, brioche bun.....23  
**BISON SHORT RIB SANDWICH** Braised all-natural bison, tomatoes, Point Reyes bleu cheese, pickled red onion, garlic aioli.....24  
**SWORDFISH SANDWICH** Pacific line-caught, Napa cabbage & apple slaw, spicy aioli, brioche bun .....26  
**LITTLE HAVANA CUBANO** Braised Duroc pork shoulder, country ham, applewood smoked bacon, cilantro, five-spiced pineapple, gruyere cheese, mustard aioli, pickle .....22

*signature taco platters*

Served with hand-made corn tortillas, pico de gallo, charred jalapeño, guacamole, Napa cabbage & kale slaw, salsa

**VEGGIE** Sweet potato, yellow squash, zucchini, caramelized onion.....25  
**BISON SHORT RIB** Braised all-natural bison.....39  
**ROTISSERIE CHICKEN** Mary's free-range rotisserie chicken.....29  
**PRIME SKIRT STEAK** Creekstone Farms certified angus beef.....39

*sides*

- Applewood smoked bacon 6
- Seasonal berries & fruit 7
- Napa cabbage & apple slaw 9
- Crispy herb potatoes w/ lemon aioli 9
- Sourdough toast w/ butter, strawberry preserves 4
- Bbq spiced shoestring fries & house-smoked tomato ketchup 9