

starters

- OVERSTUFFED BACON & EGGS** Free-range deviled eggs, celery, bacon, chives, paprika 🌱🌱
- AVOCADO FRIES** Tempura battered avocado, green goddess dressing, chives, cilantro-lime salt 🌱
- BUFFALO ONION RINGS** Beer-battered onions, Pointe Reyes bleu cheese crumbles, buttered hot sauce, buttermilk ranch 🌱
- CRAB CAKES*** Served w/ green goddess dressing, arugula, cherry tomatoes, fennel, beech mushrooms, lemon vinaigrette
- SPICY TUNA EGGROLL*** Five-spiced pineapple, avocado, cucumbers, sweet soy sauce, spicy aioli
- JAPANESE BLACK COD*** Chef Tin's signature miso marinade
- TEMPURA ROCK SHRIMP*** Yuzu honey aioli, toasted sesame, mint, basil, cilantro

soups & salads Add grilled chicken for +9 or grilled prime skirt steak for +16 to any salad

- SAN MARZANO TOMATO SOUP** Cherry tomatoes, garden basil, chives, Wisconsin cheddar finger sandwich 🌱
- GREEN CHILI PORK STEW** Braised pork shoulder, provolone cheese, lime, charred jalapeño, cilantro leaf, chives, cornbread, whipped honey butter
- LEMON CAESAR SALAD** Romaine, Sicilian oregano croutons, shaved parmesan, lemon caesar
- LOADED WEDGE SALAD** Crisp iceberg, heirloom tomatoes, bacon, pickled onion, bleu cheese, buttermilk ranch 🌱

brunch specialties

- STEAK & EGGS** Creekstone Farms certified angus beef, two eggs, red chimichurri, crispy herb potatoes, lemon aioli
- EGG WHITE FRITTATA** Asparagus, white cheddar, cherry tomatoes, arugula, chives, crispy herb potatoes w/ lemon aioli
- CLASSIC BREAKFAST*** Two free-range eggs, two strips of bacon, crispy herb potatoes w/ lemon aioli, sourdough toast, butter, strawberry preserves
- MARYLAND CRAB EGGS BENEDICT*** Lump crab cakes, two poached free-range eggs, sourdough toast, cherry tomatoes, asparagus, hollandaise, crispy herb potatoes w/ lemon aioli
- LEMON RICOTTA SOUFFLÉ HOT CAKES** Blueberries, butter, maple syrup
- VINE-RIPENED TOMATO & AVOCADO OMELETTE** Mushrooms, cheddar, chives, sourdough toast, butter, strawberry preserves, crispy herb potatoes w/ lemon aioli
- KNIFE & FORK BURRITO** Scrambled eggs, bacon, potatoes, cheddar, sour cream, served w/ charred jalapeño, pico de gallo, guacamole, salsa
- BLT&E*** Bacon, arugula, vine-ripened tomato, two over-medium eggs, garlic aioli, brioche bun, crispy herb potatoes
- CHICKEN CHILAQUILES*** Pulled rotisserie chicken, two over medium eggs, housemade tortilla chips, ranchero sauce, cheddar cheese, guacamole, pico de gallo
- 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
- CARNE ADOVADA Y HUEVOS** Braised pork shoulder, two over medium eggs, cheddar cheese tostada, ranchero sauce, guacamole, fresno chillies, pico de gallo

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 🌱🌱
- SWORDFISH*** Line caught, cilantro-lime salt 🌱
- ROTISSERIE CHICKEN** Mary's free-range rotisserie chicken 🌱
- PRIME SKIRT STEAK** Creekstone Farms certified Angus beef

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

- JAY BIRD'S™ FRIED CHICKEN SANDWICH** Choice of Nashville Hot or Plain Jay, Napa cabbage & apple slaw, dill pickle, comeback sauce, brioche bun
- SNAKE RIVER FARMS WAGYU BURGER*** Gruyere cheese, arugula, tomato, dill pickle, garlic aioli, brioche bun
- SWORDFISH SANDWICH*** Pacific line-caught, Napa cabbage & apple slaw, spicy aioli, brioche bun
- LITTLE HAVANA CUBANO** Braised Duroc pork shoulder, country ham, applewood smoked bacon, cilantro, five-spiced pineapple, gruyere cheese, mustard aioli, pickle

sides

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| SEASONAL BERRIES & FRUIT 🌱🌱🌱 | BBQ SPICED FRIES & HOUSE-SMOKED TOMATO KETCHUP | APPLEWOOD SMOKED BACON 🌱 |
| SOURDOUGH TOAST W/ WHIPPED HONEY BUTTER, STRAWBERRY PRESERVES | NAPA CABBAGE & APPLE SLAW 🌱 | CRISPY HERB POTATOES W/ LEMON AIOLI |

Concept by *Wild Thyme Restaurant Group**Our menu offers freshly sourced fish from Southern California and premium quality meats.*

Not all ingredients are listed on the menu. Please inform your server of any food allergies before ordering.
20% gratuity applied to parties of six or more. 🌱 = Vegetarian 🌱 = Gluten-Free

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*