

RAW BAR

EAST COAST OYSTERS mignonette . cocktail sauce . lemon **21 half doz.**

TUNA TARTARE avocado . cucumber . red onion & sesame salad . wonton chip . soy vinaigrette **20**

SHRIMP COCKTAIL spicy cocktail sauce . lemon . herbs **15 for 3**

BRUNCH PLATES add avocado **3** add an egg any style **2** add cheese **2**

SMOKED SALMON PLATTER cucumbers . cherry tomato salad . capers . schmear . grilled bread . mixed greens **21**

TOAST BOARD (one of each) avocado with cherry tomato & onion vanilla ricotta & seasonal berries . veggie cream cheese . cucumber . dill . lemon zest **15**

BELGIAN WAFFLES fresh seasonal berries . whipped cream . maple syrup **18**

CLASSIC BREAKFAST PLATE VO scrambled eggs . breakfast potatoes . bacon . mixed greens **15**

THE KITCHEN SINK VO scrambled eggs . Belgian waffles . bacon . taylor ham . breakfast potatoes . mixed greens **22**

SPRING VEGATABLE FRITTATA V spring vegetables . parmesan . breakfast potatoes **16**

STANDARD STEAK & EGGS hanger steak . scrambled eggs . bacon . breakfast potatoes . mixed greens **23**

APPS TO SHARE

TRASH CAN BLUE CORN NACHOS (*serves 2-4 guests*) black beans . jalapeno cheese fondue . guacamole . pico . chipotle sour cream . short rib . chorizo **24**

TUMERIC & GINGER 2 BEAN HUMMUS chickpea . white beans . tomato . cilantro . mint . grilled bread . quail egg **17**

GUACAMOLE pico . blue corn tortilla . sliced flatbread **16**

THE FLATBREAD wild mushrooms . truffle cheese . ricotta . sundried tomatoes . arugula **18**

TRUFFLE FRIES VEO parmesan . herbs **11**

FILET OF BEEF CARPACCIO romano cheese fondue . truffle . pecorino . sour dough . bitter greens **19**

THE WINGS (*8 pieces served with celery and carrots*)

Sweet Chili Korean Sauce pineapple pico & ranch **Cajun Buffalo** ranch

SALADS add to any salad **CHICKEN 7 | STEAK 12 | SALMON 12 | TUNA 12 | SHRIMP 12**

KALE CAESAR V parmesan dressing . croutons **14**

UH MARKET SALAD nicoise . quinoa . lentils . potato . haricot vert . bitter greens . quail egg . honey mustard vinaigrette **15**

PANZANELLA VEO arugula . burrata . tomato . focaccia croutons . balsamic glaze **14**

SANDWICHES *all served with shoestring fries or house salad sub gluten free bread 2*

THE FRIED CHICKEN SANDWICH buttermilk marinated . avocado . pickles . pepper jack cheese . arugula . tomato . **18** (**sub grilled chicken available*)

CLASSIC VEGGIE BURGER V american . lettuce . tomato . onion . pickle . brioche. **16**

THE BURGER 8oz steakhouse special blend . cheddar . arugula . tomato . pickle . **18**

ENTREES

SPRING PENNE PASTA pomodoro . roasted eggplant . tomato . ricotta salata . basil **20**

GRILLED SALMON 8oz salmon . spinach & arugula pesto . saffron vegetable couscous **26**

GRILLED SKIRT STEAK 10oz cut . chimichurri . demi glaze . truffle fries **32**

BIG BRUNCH DRINKS \$30

64oz mason jar of either
mimosa or white sangria

KIDS under 12

FLATBREAD marinara . mozzarella . tomato

NOODLES WITH BUTTER OR SAUCE parmesan

CHICKEN TENDERS fries

CHEESE BURGER american . fries

V-vegetarian VO-vegetarian option VE-vegan VEO-vegan option