



brunch menu
sundays 9 am – 2 pm

housemade sopapilla stuffed with black beans, farm fresh eggs, and green onion, topped with fire-roasted tomato salsa, served with potatoes 10

crab cake florentine with poached eggs, hollandaise sauce, spinach and sourdough 10

two eggs any style with choice of bacon or chicken apple sausage, potatoes, served with choice sourdough or wheat toast 8

breakfast charcuterie plate with chorizo, prosciutto, mixed berries and goat cheese 10

truffled egg and cheese sandwich on sourdough with bacon, turkey, lettuce, tomato, sweet onion, and basil, served with choice of mixed greens or potatoes 8

croque madame with poached egg, gruyere, sourdough, and prosciutto, served with potatoes 8

buttermilk pancakes with pecan honey butter 8

fifty eight degrees scramble with bacon, avocado, tomato, goat cheese, potatoes and wheat toast 9 *add crab 3*

housemade granola with strawberries, raspberries and blueberries 6

sides 4

bacon
chicken apple sausage
potatoes
two eggs any style

beverages

coffee 2
mimosa 5
latte 4
cappuccino 3.5

chef casey gipson sous chef fean jedd villalobos