

GOOD MORNING

MAPLE GRANOLA seasonal fruit, yogurt or almond milk.....	\$17
GERARDO'S EVERYTHING BAGEL smoked salmon, herbed cream cheese, pickles, tomatoes.....	\$21
BUTTERMILK BELGIAN WAFFLE meyer lemon curd, pistachios, berries.....	\$15
BUTTERMILK BELGIAN WAFFLE bacon, two sunny side eggs, maple syrup, sweet pepper-feta condiment.....	\$16
LEMON-RICOTTA PANCAKES fresh fruit, almond butter.....	\$17
BREAKFAST TACOS maitake mushroom, scrambled eggs, pico di gallo, guacamole, sour cream.....	\$17
BLACK FOREST HAM & CARAMELIZED ONION OMELETTE crispy shallots, fontina, baby lettuce.....	\$18
NORWEGIAN EGGS smoked salmon, poached eggs, model bakery english muffin, dill hollandaise.....	\$22
CORNED BEEF SHORTRIB HASH summer beans, horseradish-herb sour cream, poached eggs.....	\$20

EYE OPENERS

CINNAMON WALNUT ROLLS orange cream cheese frosting \$9
MAPLE SUGARED DONUT HOLES butter pecan sauce \$7
CHEDDAR BISCUITS sausage gravy, scallions \$11
HALF STACK LEMON-RICOTTA PANCAKES \$9
CASHEW 'CHEESE' TOAST blackberries, chervil, lime zest \$11

fruit bowl \$9
chilled chia seed porridge coconut milk, blueberry, bee pollen honey, cocoa nibs \$12
hobb's bacon \$6 crispy yukon gold potatoes \$6
sage breakfast sausage \$8
six oysters with cocktail sauce \$20
bohemian creamery cheeses k&j orchard fruit, candied walnuts napa honey \$22
vegan corn soup cashew milk, cherry tomato, chives, popcorn \$14

GOOD AFTERNOON

BABY LETTUCES soft herbs,crème de fromage, cherry tomatoes, sunflower seeds, crispy shallots.....	\$16
PAULA'S WATERMELON & FETA cucumber, castelvetro olives, pumpkin seeds, watercress, mint.....	\$16
KALE SALAD creamy almond dressing, apple, tarragon, peach, pickled onion.....	\$15
AVOCADO TOAST poached gulf shrimp, bacon, cherry tomato, basil pesto, raw vegetables,	\$17
BUDDHA RICE BOWL kimchi, five minute egg, pickled mushrooms, crunchy topping, avocado, rapini.....	\$18
BROCCOLI RABE & EGG SANDWICH white beans, garlic, anchovy, parmesan, olive oil, bean-tomato-lettuce salad.....	\$21
LOCAL ROCK COD FISH AND CHIPS house cut fries, fermented cabbage slaw, malt aioli.....	\$22
PORK BELLY BLT peperonata, ciabatta, tomato-bean-lettuce salad.....	\$23
HB CHEESEBURGER 100% grass fed beef, cheddar, bacon-onion jam, horseradish aioli, model bakery english muffin.....	\$19

18% Gratuity will be added to parties of 6 or more