



GRIDDLE

GRAND MARNIER FRENCH TOAST VEG 17.00

brioche, grand marnier-whipped mascarpone
mixed berries, vanilla

LEMON RASPBERRY PANCAKES VEG 17.00

three lemon pancakes, fresh raspberries

PANCAKES VEG 16.00

three buttermilk pancakes, honey butter
add fresh berries +2 | bananas +2 | cinnamon apples +2

LIGHTER STARTS

CONTINENTAL BREAKFAST VEG 20.00

seasonal fruit, choice of muffin or toast, yogurt parfait, coffee & juice

WAKE-UP BOWL V/GF 12.00

steel-cut oats, cinnamon apples, toasted coconut, pecans

BLUEBERRY & ACAI BOWL VEG/GF 15.00

greek yogurt, chia seeds, toasted coconut granola, seasonal fruit, agave

OMELETS

served with seasoned breakfast potatoes & choice of toast

HAM & CHEESE 17.00

three cage-free eggs, diced ham
cheddar cheese

SPINACH & EGG WHITE 17.00

egg whites, turkey bacon, spinach, mushroom
freshly grated grana padano cheese

VEGGIE VEG 15.00

three cage-free eggs, red onion, green bell pepper
blistered heirloom cherry tomatoes, sliced avocado

EGGS & SPECIALTIES

CLASSIC BREAKFAST* 20.00

two cage-free eggs any style, choice of turkey bacon, chicken sausage or
applewood smoked bacon, seasoned breakfast potatoes, choice of toast

PROSCIUTTO & EGGS* 23.00

roasted asparagus, prosciutto, two poached cage-free eggs
freshly grated grana padano cheese, choice of toast

STEAK & EGGS* 28.00

grilled hanger steak, two cage-free eggs any style
blistered cherry tomatoes, seasoned breakfast potatoes, choice of toast

BARBACOA BREAKFAST BURRITO 18.00

beef barbacoa, scrambled cage-free eggs, black beans, roasted poblano
peppers, seasoned breakfast potatoes, sour cream, guacamole
pico de gallo, spinach tortilla wrap

PLANT-BASED AMERICAN BREAKFAST* V 15.00

just egg omelet, seasoned breakfast potatoes, wild mushrooms
blistered cherry tomatoes, sourdough, nutritional yeast toast

CROQUE MADAME* 18.00

brioche, shaved ham, gruyère cheese sauce, cage-free eggs

AVOCADO TOAST VEG 16.00

grilled bread, everything spice, mandarin lemon vinaigrette
add one cage-free egg any style* +2

CHILAQUILES VERDES* GF 17.00

cotija cheese, two sunny-side up cage-free eggs, pico de gallo
salsa verde, spicy chorizo, fresno pepper, tortilla chips

LOCAL COFFEE

from mothership coffee roasters

REGULAR OR DECAF COFFEE 4.00

TEA

ORGANIC ASSORTED HOT TEA 5.00

ORGANIC ICED TEA 4.00

FRESH SMOOTHIES & JUICES

GREEN MACHINE V/GF 10.00

pineapple, mango, carrot, almond, wheatgrass, barley grass, flaxseed
coconut milk, sacha inchi protein

MAQUI SUPER FRUIT V/GF 10.00

maqui, lemon, blueberry, apple, banana, almond, flaxseed, cauliflower
coconut milk, sacha inchi protein

MANGO SUNRISE V/GF 10.00

mango, banana, carrot, orange, turmeric, coconut milk, sacha inchi protein

FRESH JUICE

orange | pineapple | grapefruit 6.00

v vegan | VEG vegetarian | GF gluten-free

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



THE
GOOD
PLATE

STARTERS

HALF DOZEN OYSTERS* | 24

Freshly Shucked Oysters, Gin Cocktail Sauce, Champagne Mignonette, Lemon

AHI TUNA POKE* | 21

Rice Crackers, Mango, Avocado, Edamame, Tamari, Spicy Soy Sesame

ICE COLD JUMBO SHRIMP COCKTAIL* | 19

Citrus Poached, Gin Cocktail Sauce, Fresh Horseradish

WILD MUSHROOM LETTUCE CUPS | 21

Crispy Tofu, Lime, Butter Lettuce, Shiso, Rice Cracker

CHILI LIME WINGS | 16

Crispy Wings Tossed in Sweet & Spicy Cilantro-Chili Lime Sauce

SALADS

Add Chicken Breast 7 | Shrimp 8 | Salmon* 9

CAESAR | 15

Parmesan Crumb, Torn Mint, Cilantro, Creamy Caesar Dressing

ITALIAN CHOPPED SALAD | 18

Radicchio, Iceberg, Sharp Provolone, Fennel Salami, Giardinera Red Wine Vinaigrette

CHILLED ICEBERG WEDGE | 16

Nueske's Bacon, Point Reyes Blue Cheese Dressing, Red Onions, Egg Mimosa Marinated Tomatoes

ENTRÉES & SANDWICHES

RIGATONI BOLOGNESE | 28

Smoked Mushroom Bolognese, Red Miso, Parmesan

CLASSIC BURGER* | 24

Blend of Organic Brisket and Chuck, American Cheese Butter Lettuce, Tomato, Red Onion, Pickles, Signature Sauce & Steak Fries

SPICY TURKEY MEATBALL SUB | 18

San Marzano Tomato Sauce, Freshly Cracked Pepper, Provolone Parmesan, Fresh Oregano, Semolina Roll, & Steak Fries

GRILLED CHICKEN SANDWICH | 18

Avocado, Lettuce, Tomato, Garlic Aioli, Sesame Seed Bun, & Served with Steak Fries

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



THE
GOOD
PLATE

STARTERS

GRILLED SOURDOUGH | 7

Black Pepper Honey, Whipped Truffle Ricotta

SPICY TURKEY MEATBALLS | 18

Marinara, Basil, Whipped Ricotta, Parmesan

WILD MUSHROOM LETTUCE CUPS | 21

Crispy Tofu, Lime, Butter Lettuce, Shiso, Rice Cracker

LUMP BLUE CRABCAKE | 32

Tarragon Tartar Sauce, Shaved Fennel, Ruby Red Grapefruit

CHILLED MAINE LOBSTER ROLL SLIDERS | 28

Toasted Hawaiian Rolls, Tarragon Buttermilk Aioli

ICE COLD JUMBO SHRIMP COCKTAIL | 19

Citrus Poached, Gin Cocktail Sauce, Fresh Horseradish

RAW BAR

HALF DOZEN OYSTERS* | 24

Freshly Shucked Oysters, Gin Cocktail Sauce, Champagne Mignonette, Lemon

GRILLED RAPPAHANNOCK OYSTERS* | 24

Absinthe & Lemon Confit Butter, Parmesan Crumb

AHI TUNA POKE* | 21

Crispy Rice Crackers, Mango, Avocado, Edamame, Tamari, Spicy Soy Sesame

MARINATED HAMACHI CRUDO* | 20

Yuzu Vinaigrette, Pickled Shallots, Chilies, Fresh Coriander

SALADS

CAESAR | 15

Parmesan Crumb, Torn Mint, Cilantro, Creamy Caesar Dressing

CHILLED ICEBERG WEDGE | 16

Nueske's Bacon, Point Reyes Blue Cheese Dressing, Red Onions
Egg Mimosa, Marinated Tomatoes

ITALIAN CHOPPED SALAD | 18

Radicchio, Iceberg, Sharp Provolone, Fennel Salami, Giardinera
Red Wine Vinaigrette

Add Chicken Breast 7 | Shrimp 8 | Salmon* 9

ENTRÉES & SANDWICHES

RIGATONI BOLOGNESE | 28

Smoked Mushroom Bolognese, Red Miso, Parmesan

BUTTERMILK FRIED CHICKEN | 32

Arugula, Cherry Tomato, Pickled Mustard, Hot Honey

GRILLED ORA KING SALMON* | 38

Sautéed Bloomsdale Spinach, Crushed Castelvetrano Olives
Cucumber, Lemon, Olive Oil

CLASSIC BURGER & STEAK FRIES* | 24

Ground Brisket & Chuck, American Cheese, Butter Lettuce
Red Onion, Tomato, Secret Sauce & Steak Fries

DESSERT

WARM BUTTER CAKE | 10

With Whipped Cream & Berries

WARM APPLE TART | 10

With Caramel Sauce

FIVE-LAYER CHOCOLATE CAKE | 10

With Whipped Cream

BUTTER BASED PRIME-CUT STEAKS

8oz Filet Mignon* | 68

8oz Hanger Steak* | 46

14oz NY Strip* | 72

16oz Rib Eye* | 82

STEAK ADDITIONS

Point Reyes Blue Cheese & Crispy Shallots | 9

Bone Marrow & Black Truffle Butter | 8

+Add Crabcake & Bearnaise

(to make it Oscar) | 28

SAUCES

Chimichurri | 5

Bearnaise | 5

Au Poivre | 5

Trio of Sauces | 12

SIDES

Duck Fat French Fries, Garlic Aioli | 12

Creamed Corn, Roasted Jalapeno, Cilantro | 12

Salt Roasted Baked Potato, Nueske's Bacon Lardons Chives, Sour Cream | 14

Potato Puree | 12

+Make It "Loaded" | 4

Grilled Broccoli, Lemon | 14

Aged Cheddar Mac & Cheese | 16

Maine Lobster Mac & Cheese | 21

Wilted Bloomsdale Spinach | 11

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