

# FARM TABLE BRUNCH

## EARLY START

CINNAMON & SUGAR DUSTED CHURROS \$10 <sup>v</sup>

MEXICAN HOT CHOCOLATE, DULCE DE LECHE

MOUNTAIN MAN GRANOLA \$13 <sup>gf v</sup>

TAHITIAN VANILLA YOGURT, BERRY COULIS,  
MARKET FRUIT

BUTTERMILK PANCAKES \$14 <sup>v</sup>

SWEET BUTTER, VERMONT MAPLE SYRUP

MAKE YOUR PANCAKE CHOCOLATE CHIP OR BANANA-WALNUT \$1

MIXED BERRY FRUIT SMOOTHIE \$10 <sup>gf v</sup>

STRAWBERRY, RASPBERRY, BLUEBERRY

## EGGS

\*2 FARM EGGS "AS YOU WISH" \$15

BREAKFAST POTATOES, ROASTED TOMATO,  
CHOICE OF SMOKED BACON, APPLEWOOD HAM,

PORK SAUSAGE OR CHICKEN APPLE SAUSAGE, CHOICE OF TOAST

\*GREEN CHILI SHORT RIB HASH \$17 <sup>†</sup>

EGGS YOUR WAY, BREAKFAST POTATOES, ROASTED TOMATO, CHOICE OF TOAST

\*QUINOA BOWL \$16 <sup>gf †</sup>

FRIE EGG, BABY KALE, BUTTERNUT SQUASH, BRUSSEL SPROUTS, CRANBERRY, PUMPKIN SEEDS

\*AVOCADO TOAST \$15

EGGS YOUR WAY, MULTIGRAIN BREAD, PETITE GREENS, GREEN CHILI SALSA

## BENES

\*TRADITIONAL BENEDICT \$17

POACHED FARM EGGS, CANADIAN BACON, BREAKFAST POTATOES,  
ASPARAGUS, HOLLANDAISE

\*CHORIZO BENEDICT \$18 <sup>†</sup>

POACHED FARM EGGS, COTIJA,  
GREEN CHILI HOLLANDAISE

\*FLORENTINE BENEDICT \$16 <sup>v</sup>

CHARRED HEIRLOOM TOMATO, PORTOBELLO MUSHROOM,  
SPINACH, BASIL HOLLANDAISE

## SANDWICHES

ALL SERVED WITH CHOICE OF FRIES, SWEET POTATO FRIES,  
OR BABY ARUGULA WITH SHAVED FENNEL AND LEMON VINAIGRETTE

\*CROQUE MONSIEUR / MADAME \$15/17

APPLEWOOD HAM, GRUYERE, SOURDOUGH / FRIED EGG

\*FIRE BURGER \$18

BACON, AGED CHEDDAR, LETTUCE, TOMATO, HOUSE PICKLES,  
SPICY MAYO, BRIOCHE BUN

\*BLACKENED AHI TUNA \$18

SMASHED AVOCADO, ASIAN SLAW, BRIOCHE BUN

RED BIRD FARMS CHICKEN CAPRESE \$15 <sup>†</sup>

TOMATO JAM, BASIL AIOLI, BUFFALO MOZZARELLA, ARUGULA

## SOUP & SALADS

ADD GRILLED CHICKEN, STEAK, BLACKENED SHRIMP, SALMON \$8

KALE & QUINOA \$13 <sup>gf v †</sup>

SHAVED APPLE, PISTACHIO, FENNEL,  
MANCHEGO, PUMPKIN SEEDS, SAGE VINAIGRETTE

SOUTHWEST COBB \$18 <sup>gf</sup>

BLACKENED CHICKEN, TOMATO, AVOCADO, CORN, BACON,  
BLACK BEAN, PEPPER JACK, CILANTRO LIME RANCH

BABY ICEBERG WEDGE \$13

CANDIED BACON, POINT REYES BLUE, ASIAN PEAR,  
OVEN-ROASTED TOMATO, SPICED WALNUT, GREEN GODDESS DRESSING

ROASTED CHICKEN GREEN CHILI \$10

CRISPY TORTILLA, SCALLIONS, AGED CHEDDAR

## BEVERAGES

FRESH JUICES \$4.50

<sup>oj</sup>  
CRANBERRY  
PINEAPPLE  
GRAPEFRUIT  
TOMATO

ILLY COFFEE \$4.50

DAMMANN FRÈRES TEAS \$4.50

ESPRESSO \$4/6

LATTE \$5/7

SPECIALTY COFFEES \$7

20% GRATUITY WILL BE ADDED  
FOR PARTIES OF 6 OR MORE

### FARMS & CURATORS

OUR KITCHEN STRIVES TO SOURCE FROM LOCAL,  
AND SUSTAINABLE FARMS WHENEVER POSSIBLE.



V: VEGETARIAN GF: GLUTEN FREE

\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.