

BRUNCH

Available 10am-1pm
Everyday

Interested in making one of these menu items at home?
Ask a server, we'll even share the recipe with you.

Bites

Brunch Cheese Board | 22

cheese, belgian waffle, prosciutto, fruit, warmed bread, crackers, artisan jams, tapenades, accoutrements

Baked Brie | 15

smoked pepper bacon jam, triple cream brie, artisan crackers

Apple Nachos | 13

smoked pepper bacon jam, goat cheese, candied pecans, evoo

Prosciutto-Wrapped Dates | 11

meyer lemon olive oil, goat cheese, dates crushed pecans, blood orange balsamic

Stuffed Peppadews | 9

peppadews, genoa salami, goat cheese, aged balsamic

Fruit Bowl | 8

orange olive oil, strawberry balsamic

Fruit & Belgian Waffle | 13

orange olive oil, strawberry balsamic, rosemary honey

Belgian Waffle Plate | 13

cream cheese, strawberry balsamic fruit, orange olive oil, arugula, evoo, rosemary honey, candied pecans

Bagels

(served with side salad or fruit cup)

Fruit | 13

strawberry balsamic fruit, cream cheese

Avocado | 13

jalapeño olive oil, bruschetta, cilantro

Hummus & Roasted Pepper | 14

roasted red bell peppers, evoo, basil chiffonade

Smoked Salmon | 17

cream cheese, artichoke caper tapenade, peach balsamic pickled onions, basil chiffonade

Smoked Pepper Bacon Jam | 14

peppadew, basque, ewephoria, cream cheese, smoked olive oil, smoked pepper bacon jam, arugula, evoo

Menu Customization

(Add to any menu item)

extra crackers | extra veggies 3
burrata cheese | prosciutto 4
smoked salmon 6

Gluten Free Modification

(Add to most menu items)

gluten free pita flatbread 4
gluten free crackers 4
gluten free brownie 5

Dips

(served with rainbow carrots, red bell peppers, garlic crostini, and artisan crackers)

Albacore Dip | 14

tuna, basil, cream cheese, smoked olive oil, meyer lemon olive oil

Hummus & Avocado | 14

garlic olive oil, bruschetta, jalapeño olive oil, cilantro

Hummus, Avocado & Albacore | 18

all three popular dips

Flatbreads

Chicken & Waffles | 14

belgian waffle, rosemary honey, basil olive oil, basil

Smokey Chicken & Cheese | 13

smoked pepper bacon jam, p'tit basque cheese, basil chiffonade, jalapeño olive oil

Roasted Veggie | 14

artichoke caper tapenade, goat cheese, spinach, roasted red bell peppers, tomatoes, basil chiffonade, meyer lemon olive oil, aged balsamic

Salmon & Caper | 14

artichoke caper tapenade, goat cheese, peach balsamic pickled onions, basil chiffonade, and evoo

Salad

Smoked Salmon Salad | 16

arugula, spinach, kalamata olives, basil chiffonade, goat cheese, peach balsamic pickled onions, meyer lemon olive oil, aged balsamic, garlic crostini

Sandwiches

(served with side salad or fruit cup)

Apple Panini | 16

goat cheese, smoked pepper bacon jam, chicken, peach balsamic pickled onions

BBQ Chicken Waffle Sandwich | 14

garlic pecan bbq sauce, ewephoria, p'tit basque, peach balsamic pickled onions, cilantro, jalapeño olive oil

Desserts

Brownie | 5

orange olive oil

Belgian Waffle Sundae | 10

strawberry balsamic, ice cream, strawberries

Brownie Sundae | 10

artisan vanilla ice cream, orange olive oil, candied pecans, strawberries

Drinks

Non-alcoholic & Alcoholic Options

(see back of menu)