



## EGGS

### Greek Omelette

*kalamata olives, tomato, red onion, beets, spinach,  
french feta, home fries, multigrain toast ~ 13*

### Dirty Pleasure Omelette

*wild mushrooms, pork belly, caramelized onions, sottocenera  
truffle cheese, truffled ricotta, home fries, multigrain toast ~ 15*

### Shrimp & Grits

*prairie sunset grits, braised greens, iberico chorizo,  
argentinian red shrimp, fried eggs, multigrain toast ~ 15*

### Eggs Benedict Florentine

*brioche, ricotta, spinach, mushroom ragout,  
hollandaise, home fries ~ 14  
add apple wood smoked bacon ~ 4*

### Steak & Eggs

*braised short rib, rosti potato cake,  
horseradish crème fraiche, wild mushrooms, fried eggs,  
multigrain toast, bravas aioli ~ 16*

### Avocado Toast

*whole grain bread, cucumber kimchi, tomato,  
fried eggs, home fries ~ 12*

## SKILLETS

### Muffaletta Strata

*mortadella, hot coppa, sesame semolina bread, provolone,  
kalamata olive, red pepper salad ~ 14*

### Smoked Fjord Trout Frittata

*red onion, kale, beets, herb boursin, house smoked fjord trout,  
marble potatoes, multigrain toast ~ 15*

### Porchetta Hash

*pork belly, roasted pork loin, potato, caramelized fennel,  
pepperoncini, fried eggs, multi grain toast ~ 15*

### Breakfast Deep Dish

*sausage, bacon, onions, peppers, baked eggs,  
provolone, béchamel ~ 13*

## TACO TRUCK

### Short Rib Chilaquiles

*braised short rib, mahon cheese, tomato rojo, black beans,  
avocado, pico de gallo, fried eggs, cotija, lime ~ 15*

### Mushroom / Short Rib Taco

*pico de gallo, avocado, cotija, lime ~ 11*

### Tamales Fritos con Huevo

*black eyed peas, pico de gallo, tomate rojo, black beans,  
avocado, cotija, fried eggs ~ 12*

## CAKES & MORE

### Quinoa Pancakes

*lemon ricotta, orange marmalade ~ 13*

### Baked French Toast

*roasted apples, cranberries, oat streusel ~ 13*

### Buttermilk Pancakes

*mascarpone mousse, local berries ~ 12*

### Crepes Foster

*cinnamon butter basted bananas, house made ricotta,  
cabernet chocolate sauce, cognac caramel ~ 12*

### Oatmeal Crème Brulee

*irish oatmeal, dried fruit, toasted pepitas ~ 8*

## SALADS

### Spicy Green Salad

*goat cheese, pinenuts, roasted grapes, parsnip chips,  
white balsamic vinaigrette ~ 9*

### Beets & House Made Ricotta

*arugula, hazelnuts,  
sherry marinade, orange zest ~ 10*

### West Coast Kale & Quinoa

*pickled squash, dried fruit, nuts, avocado,  
honey~apricot vinaigrette ~ 10*