

brunch

appetizer

pommes frites | 8

fresh fried potatoes tossed in special seasoning served with wasabi mayo

***spicy tuna tower** | 14

marinated ahi with avocado salad, wasabi tobiko, wonton crisp

spring rolls | 9

hand-made vegetable rolls with vermicelli noodles served with a cilantro mint sauce

sweet & spicy crispy pork eggrolls | 10

sriracha spiced ground pork and sesame marinated asian vegetables with sweet chili dipping sauce

chipotle-coconut curry chicken

skewers | 11

spicy peanut sauce, fresh cilantro and sake pickled onions

chicken & lettuce hand wraps | 12

stir-fried ground chicken, peanut, and vegetables with fresh crisp lettuce and coconut-curry sauce

grilled steak bites | 15

pepper crusted grilled flat iron with sautéed shiitake mushrooms, Danish blue cheese, baby greens and balsamic reduction

greens

(add chicken, shrimp or tofu \$6, steak \$8)

house salad | 8

mesclun greens, cucumbers, sprouts, tomatoes, wasabi and lemon vinaigrette

strawberry chili | 9

butter leaf lettuce, fresh strawberries, creamy sweet chili cilantro dressing, candied pecans and shaved red onion

sesame-ginger caesar | 8

baby artisan romaine with fried wontons, a house-made caesar dressing, sweet soy and a sesame parmesan crisp

alaskan tofu and quinoa | 13

red and white quinoa, pickled red cabbage, sprouts, edamame, heirloom carrots, red pepper and cashews

soups

banana and lemongrass soup

with deviled crab and curried eggplant
cup 5 / bowl 8

soup of the day

ask server

cup 5 / bowl 8

For split plates add \$4

Parties of 6 or more are subject to an 18% gratuity*Consuming raw or undercooked fish or meats may increase your risk of foodborne illness

brunch menu

(served with seasoned home fries)

hot mess | 13

2 sausage patties, fried eggs, gravy, cheese, sriracha and your choice of biscuits, english muffin or sourdough toast

avocado toast | 10

local sourdough, fresh avocado, poached egg, sandwich sprouts
add extra egg | 2 bacon | 1.50

eggs benedict du jour | market price

chef's daily creation

breakfast tacos | 13

mu shu tacos with ground seasoned chicken, egg, shaved nappa cabbage, fresh cilantro and sriracha lime sour cream

chicken & waffles | 15

fennel-coriander waffles with honey-sriracha glazed chicken

bourbon-cinnamon french toast | 12

large cut sourdough, with vanilla blueberry chutney

carnivore's omelet | 15

bacon, reindeer sausage, ham and cheddar jack cheese

shrimp and grits | 16

creamy stone ground grits, sautéed shrimp and bacon, goat cheese, pan au jus

sandwiches

(served with choice of frites, soup, or salad)

hoisin bbq short rib sandwich | 14

short rib with melted smoked gouda and caramelized onions on a toasted hoagie roll with hickory smoked mayonnaise

classic cheeseburger | 14

6 oz burger with cheddar cheese, sliced tomatoes, red onion and crisp romaine on a pretzel bun with house-made secret sauce

portabella and black bean burger | 14

roasted red pepper coulis tossed arugula, tomato, cucumber and pickled ginger

vietnamese chicken sandwich | 13

grilled chicken with sweet chili aioli, kim chi and bean sprouts served on a hoagie roll

specialties and entrées

vegan curry | 14

seared local tofu with mushrooms, onions, baby bok choy and zucchini in a yellow coconut curry sauce served with jasmine rice and sesame asian vegetables

panang beef curry | 15

tender beef tips with crimini mushrooms, sweet onions and topped with jasmine rice, sesame asian vegetables, peanuts, bean sprouts and fresh cilantro

mee krob | 16

spicy and sweet chicken, pork and shrimp sautéed with mixed peppers and jalapeños over crispy vermicelli and rice noodles

baked sea scallops "mac & cheese" | 21

seared diver scallops atop a basil-pine nut crusted three-cheese pasta, fresh tomatoes and finished with truffle oil and fresh basil