

# OVERNIGHT

11<sup>PM</sup> TO 6<sup>AM</sup>

# BREAKFAST

6<sup>AM</sup> TO 12<sup>PM</sup>

## BITES

### WINGS 18

*Chipotle sauce, crudité, poblano ranch*

### CHARCUTERIE 24

*Chef selection of meats & cheeses, house pickles, pan con tomate*

### MEATBALLS 16

*Catalonian picada, house tomato sauce, manchego*

### CHICKEN TENDERS 15

*French fries, honey mustard*

### PAN CON TOMATE 12

*Ciabatta, vine ripe tomato, sea salt*

## BREADS

Served with fries/substitute side salad +3

### TURKEY CLUB 19

*Smoked bacon, jack, avocado, tomatoes, alfalfa sprouts, chipotle aioli, sourdough*

### SMOKED PICANAH 15

*Cheddar, grain mustard, pickles, horseradish*

### MUSHROOM PANINI 16

*Roasted mushroom, provolone, truffle*

### BURGER 22

*Chef's house mix beef*

*Add Baby Gem Lettuce, Tomato, Onion, Bacon ..... +2*

*Sauces: Chipotle, Brava, Truffle Emulsion, Tomato Chutney*

*Cheese: Pepper Jack, Provolone, Cheddar, Raclette*

# SPECIALITIES

### WHITE BEAN SOUP v | VG | GF 12

*Chickpea, barley, braised kale*

*Add Chorizo ..... +5*

### BABY GEM CAESAR v 18

*Boquerones, brioche, pearl onion, heirloom tomato, shaved pecorino, amazu*

*Add Organic Chicken Breast, 6 oz ..... 8*

*Grilled Key West Shrimp, 5pcs. .... 12.5*

*Salmon ..... 15*

### MARGHARITA 14

*Marinara, fresh mozzarella, dehydrated tomato, hand picked basil*

### NAPOLITANA 18

*Spaghetti, pomodoro sauce, parmesan*

## SWEETS

*Ask about our daily sweets*

## EARLY START

### SEASONAL FRUIT 16

*Chef's Selection*

### ENERGY BOWL 14

*Berry compote, greek yogurt, coconut chia, house made crispy oats*

### OATS A LA CATALANA 12

*Drunken raisins, crunchy granola, catalana cream foam*

### SELECTION OF CEREALS v 8

*Whole, skim, soy or almond milk*

### FRENCH TOAST STICKS v 18

*Dulce de leche, guava compote, maple*

### AVOCADO TARTINE 15

*Pumpkin romesco, manchego, toasted pepitas*

*Add egg..... 4*

### SMOKED SALMON TOAST 22

*Bagel, caviar, heirloom tomato, red onion, hard boiled egg, cream cheese*

## EGGS

### TWO ORGANIC EGGS 21

*Any style, choice of smoked bacon or chicken apple sausage*

### BENEDICTO'S 20

*poached eggs with pan tomaquet, pimenton hollandaise*

*Add Serrano Ham..... 6 | Lox..... 6*

### HUEVOS RANCHEROS 18

*Sunny side eggs with black beans, crispy tortilla, salsa roja, crema, cotija and pickled onions*

### 3 EGG OMELETTE v 22

*Your Choice Of Three Fillings / Additional Filling +\$3*

*Onions | Bell Peppers | Mushrooms | Spinach | Heirloom Tomato | Smoked Bacon | Breakfast Sausage | Cheddar Cheese | American Cheese | Swiss Cheese | Feta Cheese*

## SIDES

### TOAST v 3

*Sourdough, rye, whole wheat, whole grain*

### PASTRY 4

*Danish, seasonal croissant, or seasonal muffin*

### BREAKFAST POTATOES 7

### MEAT 7

*Bacon or ham or chicken apple sausage or pork sausage*

### TWO EGGS v | GF 8

*Any style*

V \_ VEGETARIAN

GF \_ GLUTEN FREE

VG \_ VEGAN

V \_ VEGETARIAN

GF \_ GLUTEN FREE

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## BITES

### WINGS 18

*Chipotle sauce, crudité, poblano ranch*

### CHARCUTERIE 24

*Chef selection of meats & cheeses, house pickles, pan con tomate*

### MEATBALLS 16

*Catalonian picada, house tomato sauce, manchego*

### PRAWNS 23

*3 Jumbo head on prawns, lemongrass butter, sea beans*

## SANDWICHES

Served with fries/substitute side salad +3

### TURKEY CLUB 19

*Bacon, raclette, avocado, tomatoes, alfalfa sprouts, chipotle aioli, sourdough*

### SMOKED PICANAH 15

*Cheddar, grain mustard, pickles, horseradish*

### MUSHROOM PANINI 16

*Roasted mushroom, provolone, truffle*

### BURGER 22

*Chef's house mix beef*

*Add Baby Gem Lettuce, Tomato, Onion, Bacon .....+2*

*Sauces: Chipotle, Brava, Truffle Emulsion, Tomato Chutney*

*Cheese: Pepper Jack, Provolone, Cheddar, Raclette*

## BREADS

### AVOCADO TARTINE 16

*Multigrain, avocado, pumpkin romesco, baby heirloom tomato, manchego*

### PAN CON TOMATE 12

*Ciabatta, vine ripe tomato, sea salt*

### GARLIC BREAD 12

*House made dough, miso butter, oregano, marinara*

*Add Parmesan or Manchego .....+3*

## FROM THE GRILL

Choice of sauce: Chimmichurri, Porto Demi, Teriyaki

### ROASTED BABY CHICKEN 31

*Aji panca marinade, lime*

### SALMON 32

*Pan seared, sous vide, grilled*

### FILET MIGNON 48

*8oz Prime filet cooked to order*

## SIDES

### WHITE RICE V | VG | GF 5

### CELERY ROOT PUREE 7

### FRENCH FRIES 7

### GREEN SALAD W/ BALSAMIC MUSTARD V | VG | GF 9

## SPECIALITIES

### WHITE BEAN SOUP V | VG | GF 12

*Chickpea, barley, braised kale*

*Add Chorizo .....+5*

### ESQUITES 14

*Aji panca grilled corn, piquillo pepper, green onion, cotija, arugula*

### BABY GEM CAESAR V 18

*Boquerones, brioche, pearl onion, heirloom tomato, shaved pecorino, amazu*

*Add Organic Chicken Breast, 6 oz .....8*

*Grilled Key West Shrimp, 5pcs. ....12.5*

*Salmon .....15*

### CLAMS CARBONARA 26

*Paparadelle, cream sauce, local clams, guanciale*

### NAPOLITANA 18

*Spaghetti, pomodoro sauce, parmesan*

### BOLOGNESE 24

*Cavatelli, classic bolognese sauce, ricotta*

## HOUSE MADE DOUGH PIZZAS

### MARGHARITA 14

*Marinara, fresh mozzarella, dehydrated tomato, hand picked basil*

### TRUFFLE 18

*Truffle sauce, mozzarella, arugula, egg yolk*

### IBERICO 14

*Shaved iberico ham, marinara, manchego, arugula*

## KIDS

### GRILLED CHEESE 12

*Served with fries*

### SPAGHETTI 14

*Marinara or cheese sauce*

### CHICKEN TENDERS 15

*Served with fries*

### GRILLED CHICKEN 15

*Steamed white rice, vegetables*

The joy of eating seasonally is the joy of  
fresh produce and fresh food

· Anna Lappe ·