

**Frittata** fingerling potatoes, sauteed spinach, pesto, laura chenal goat cheese 5.50

**Shrimp Omelet** roasted tomato and fennel, feta cheese, olive tapenade 5.75

**Artisan Omelet** heritage ham, aged cheddar, roasted cultivated mushrooms 5.25

**Silver Dollar Pancakes** black mission fig butter 5.25

**Lemon Curd Griddle Toast** macerated berry syrup, lemon curd 5.50

**Mushroom Scramble** cultivated mushrooms, petite spinach, brie cheese 5.25

**Grille Chilaquiles** crispy tortillas, scrambled egg, oaxaca cheese 4.75

**Classic Benedict** toasted english muffin, artisan ham, poached egg, hollandaise 4.50

**Smoked Salmon Benedict** bagel, poached egg, herb goat cheese, hollandaise 5.50

**Crab Cake Benedict** poached egg, roasted tomato hollandaise 5.75

**Corned Beef Hash Benedict** poached egg, demi, hollandaise 5.25

**Biscuit and Gravy Benedict** buttermilk biscuit, poached egg, spicy turkey sausage gravy 4.75

**Veggie Egg Benedict** portobello mushroom, sautéed spinach, poached egg, roasted tomato hollandaise 4.75

**Griddle Cake Benedict** silver dollar pancake, maple sausage, poached egg, hollandaise 4.25

#### SIDES

Toasted Bagel, Sourdough or Multi-Grain Bread 2.50 | Napa Potato Hash 3.75

Chicken Apple Sausage Links 4.75 | Pork Link Sausage 4.75 | Apple Smoked Bacon 4.75

Market Fruit, Organic Yogurt, Granola 4.25 | Steel Cut Oatmeal Brulee 4.50 | Sautéed Spinach 5.00

Garlic Herb or Sweet Potato Fries 5.00 | Cultivated Mushroom Risotto 6.00 | Sprouting Broccoli 5.00

**Grilled Chicken Chopped Salad** blue cheese, harvest nuts, roasted beets, honey-sherry vinaigrette 9.00

**Grilled Chicken Cobb** shaft blue cheese, avocado, egg, bacon, red wine vinaigrette 9.25

**Grilled Skirt Steak Salad** romaine hearts, radicchio, crispy parmesan cheese, roasted tomato 9.50

**Classic Caesar Salad** shaved parmesan, herb crostini 9.00

**Harvest Platter** american prosciutto, salami, house pickles, marinated tomatoes, mozzarella, hearth nuts 13.75

**Butternut Squash Tortelloni** house made pasta, apple cider nage, spaghetti squash, ginger gremolata 10.00

**Turkey Bolognese** house made pappardelle pasta, shelton farms turkey, grana parmesan 10.50

**Herb-Marinated Grilled Natural Turkey Breast Club** whole wheat roll, chile aioli, honey-grain mustard sauce 7.50

**Coastal Oregon Smoked Albacore Tuna Melt** toasted brioche, sonoma pepper jack cheese 8.25

**Harris Ranch Natural Beef Cheeseburger** maple-cured natural bacon, smoked mozzarella, red onion, lettuce 9.25

#### ARTISAN CHEESES

Cypress Grove "Truffle Tremor" goat | Jasper Hill Farm "Bayley Hazen Blue" raw cow

Cowgirl Creamery "Mt. Tam" organic cow | Wisconsin Dairy Co-Op "Dante" raw sheep

Crave Brothers "Petit Frere" cow | Dancing Cow "Bourrée" raw cow

fruit mostardo, "little farm" membrillo three 15.00 | five 21.00

