

BRUNCH

Toasted \$9

Banana pudding stuffed French toast, seasonal berry compote, warm Maple syrup.

Hammered \$10

Roasted veggies, seasoned potatoes, sharp cheddar, two eggs, salsa verde and Serrano pepper mayo wrapped in a spinach tortilla.

Loaded \$12

Eggs, four cheese blend, and green onion served in a toasted sourdough sandwich. Served with a mixed green salad.

Smashed \$12

Avocado mash, balsamic cherry tomatoes, Serrano pepper mayo, poached egg, toasted Sourdough. Served with a mixed green salad.

Glazed \$13

Maple glazed pork shoulder, pickled daikon, and Rocoto aioli on toasted Francese.

Served with a mixed green salad.

Baked \$14

Roasted Portobello, sweet potato, roasted potato, seasonal vegetables, quinoa, avocado, poached egg.

*Ask about gluten free options

Sandwiches

Served with a mixed green salad *can be made vegan

Grilled Cheese \$10

Gruyere, Fontina, White Cheddar on toasted Sourdough.

*Just The Tip \$12

Marinated Portobello layered with avocado, hemp seeds, chili pepper flakes, tomato, melted Havarti and our house sauce on Francese bread.

Al Horno \$12

Roasted chicken, lettuce, tomatoes house sauce on Francese bread.

Chancho en Cama \$13

Roasted pork shoulder, charred sweet potato, lime marinated red onion, and yellow pepper aioli on Francese bread.

There's an Egg Involved \$13

Roasted tri-tip, sautéed tomatoes onions and cilantro, house sauce, topped with a fried egg on Francese bread.

Upstream \$14

Roasted salmon salad, homemade mayo pickled cucumber, yellow pepper aioli and Havarti on toasted Sourdough bread.

A la Cart

Avocado \$3
Egg \$3
Fruit \$5
Potatoes \$4
Toast \$2
Tomato \$3
French Fries \$3.5

<u>Cold Beverages</u>

Topo Chico Sparkling \$2.5 Coca-Cola \$2.5 Sprite \$2.5 Root Beer \$2.5 Diet Cola \$2.5 Almond Milk \$3 Orange Juice \$4

Hot Beverages

Herbal Tea \$5 French Press Coffee \$5

Hair of the Dog

Brewmosa \$7 Mimosa \$9 Rosé Sangria \$9

Brunch Saturday and Sunday 9am - 4pm