

BRUNCH

Saturdays and Sundays - 11am - 2pm

LUNCHY

CLASSIC CAESAR \$15

romaine hearts, bold caesar dressing, croutons, parmigiano reggiano
add - grilled chicken \$7 - shrimp \$8 - salmon \$9*

TART FLAMBEE FLATBREAD \$16

caramelized onion, mascarpone, bacon lardons, cave-aged gruyere

JBURGER* \$19

choice of fries, side house salad or fruit

half pound angus beef, lettuce, tomato, onion, pickles, brioche bun
additions or substitutions \$2 each

beyond burger, bacon jam, cheese, sauteed onions, sauteed mushrooms

DUKE-FIL-A CHICKEN SANDWICH \$18

choice of fries, side house salad or fruit,
grilled or southern fried, secret sauce, romaine, tomato, pickles, brioche bun

SHRIMP SCAMPI PAPPARDELLE \$25

roasted tomatoes, zucchini, yellow squash, english peas,
baby spinach, herb pistou, parmigiano reggiano
replace the shrimp with vegan chicken vegetarian

BREKKY

CLASSIC EGGS BENEDICT* \$18

english muffin, black forest ham, poached eggs, hollandaise, breakfast potatoes

STUFFED FRENCH TOAST *vegetarian* \$16

brioche, cheesecake custard, macerated berries, warm maple syrup,
pork bacon or turkey sausage

BREAKFAST QUESADILLA *vegetarian* \$15

mushroom, spinach, queso fresco, scrambled eggs, avocado, pork bacon or turkey sausage

ACAI SMOOTHIE BOWL *dairy free, gluten free, vegan* \$12

banana, acai, strawberries, blueberries, granola

AVOCADO TOAST *dairy free, vegan* \$16

focaccia, pickled red onions, spinach, chimichurri, chickpeas, cured tomatoes
add sunny egg \$2

A LA CARTE

PORK BACON OR TURKEY SAUSAGE *dairy free, gluten free* \$6

FRUIT & BERRY CUP *dairy free, gluten free, vegan* \$7

JUMBO BLUEBERRY MUFFIN *vegetarian* \$5

20% service charge will apply to parties of six or more

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Executive Chef Troy Stauffer