

Saturday ♦



♦ Sunday

Sample Brunch Specials

BLOOD ORANGE MIMOSA
organic blood orange juice &
Brut Cava sparkling wine/8.00
by the pitcher...35.00

FRESHLY SQUEEZED
organic orange juice...5.00

SUMMER SANGRIA
Spanish rosé, Brut sparkling
cider, peach nectar,
nectarine garnish/8.00
by the pitcher...35.00

ON TAP
Sierra Nevada Pale Ale
Pyramid Hefeweizen
Anchor Steam Pacifico
Boont Amber Ale
21st Amendment Live
Free or Die IPA
by the pint...6.00
by the pitcher...20.00

MIMOSA
organic orange juice &
Brut Cava sparkling wine/7.50
by the pitcher...32.50

FAIRE LA FETE
Brut Cremant de Limoux
French Sparkling Wine/8.25
by the bottle...32.00

MAS FI BRUT
Cava sparkling wine/7.25
by the bottle...28.00

♦ Specialties ♦

FRESH ORGANIC Strawberries
4.75

CRAB BENEDICT: two fresh crab cakes with
minced green onions, red peppers & celery,
on house made English muffin, with poached
eggs & lemony Hollandaise sauce 18.00

BLACKSTONE BENEDICT: heirloom tomatoes &
applewood-smoked bacon, English muffin,
poached eggs & Hollandaise 15.00

EGGS BENEDICT: two poached eggs on our
English muffins, with your choice of Hobbs'
applewood-smoked ham or turkey, or spinach,
topped with lemony Hollandaise sauce 14.25

SALMON BENEDICT: Wild Alaskan Sockeye salmon,
smoked over hardwood, on our English muffin,
topped with poached eggs & Hollandaise 16.50
(please note that salmon is served cold)

WILD MUSHROOM SCRAMBLE: chanterelles,
sungold cherry tomatoes, artichoke hearts &
grilled leeks, Italian sheep's milk mozzarella 14.00

COBB SCRAMBLE: three eggs scrambled, Hobbs'
applewood-smoked turkey & bacon, tomatoes,
green onions, avocado, Emmenthaler Swiss 12.75

CHICKEN POT PIE with roasted Mary's free
range chicken, carrots, yams, celery & onions,
topped with traditional pie crust 14.25

3 CHILE SCRAMBLE: roasted red peppers,
mixed mini & chipotle chiles & grilled red onions,
scrambled with 3 eggs, queso fresco, handmade
corn tortilla, red & green salsas & guacamole 13.50
with chorizo added 15.00

CORNED BEEF HASH: coarsely diced potatoes,
red onion, red peppers, Roberts' spiced brisket of
beef, with two poached eggs 15.00

MARY'S SPECIAL
Two Swedish oatmeal pancakes with organic
nectarines & almonds in the pancakes,
and two eggs scrambled with mushrooms,
green onions, garlic & Cheddar 13.00

DAVE'S SPECIAL
Two buttermilk pancakes
Two Aidells' chicken apple sausages
Two eggs 13.00

DAVE'S BLUES:
Dave's Special with organic blueberries 14.50

ALMOND CORNMEAL FRENCH TOAST: ricotta-
blueberry cornbread, orange cinnamon batter,
served with lemon cream (it's gluten free!) 13.00