

SMALL BITES



MINI MUFFINS 8
seasonal flavor & garnishments

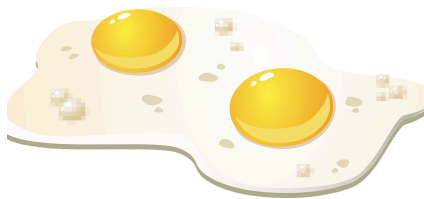
ROASTED TOMATO SOUP 8
garnished with, basil pesto, parmesan,
house croutons, cracked pepper

SOUP & SALAD COMBO 16

1/2 PANINI COMBO 16
choice of soup or salad

ACAI BOWL, NUTTER BUTTER 15
house-made granola, blueberries, strawberries, banana, toasted
organic coconut, natural almond butter

GOOD MORNING PARFAIT 10
greek yogurt, house granola, berries, local honey



CRACKED & SCRAMBLED

BREAD CHOICES

plain ciabatta, multigrain ciabatta, herb focaccia, caramelized
onion focaccia

EGGSQUISITE PANINI 16

choice of bread, two cage free eggs cooked your way, applewood
smoked bacon, melty brie cheese, organic fig jam, balsamic
glaze, organic arugula
choice of side

EGGCELLENT PANINI 16

choice of bread, two cage free eggs cooked your way, applewood
smoked bacon, spicy aioli, avocado, pickled red onion, organic
arugula
choice of side

AVOCADO TOAST 18

rustic toasted multigrain bread, two cage free eggs cooked your
way, mashed avocado, bacon, whipped goat cheese, sliced
tomato, arugula, garlic aioli
choice of side

SIMPLY DONE PLATE 14.50

two cage free eggs cooked your way, sliced tomato, roasted
potatoes, multigrain toast, choice of meat: bacon, canadian
bacon or house turkey sausage
add avocado \$4

QUICHE OF THE DAY 12

asiago, spinach, tomato
choice of house salad, soup or fresh fruit

JAVA & JUICE

OCEANA FRESH BREWED 4.5

DOUBLE EXPRESSO 5

AMERICANO 6

CAPPUCCINO 6

LATTE 7

flavor: vanilla, mocha, hazelnut, caramel & seasonal

ICED LATTE 7

ZEST 10

*watermelon, pineapple, apple, lemon, lime,
beet*

AMBER 10

apple, carrot, jicama, lime, ginger, turmeric

ROOTS 10

*carrot, apple, pineapple, beet, orange,
lemon, ginger*

GREENS 10

*cucumber, spinach, celery, lemon,
dandelion*

BLUE BOOST SHOT 6

blue spirulina, coconut water, ginger, lime

REVIVE SHOT 6

ginger, agave

BURN SHOT 6

turmeric, jicama, ginger, lime, cayenne

OMELETTE OF THE DAY 15

two cage free eggs, bacon, mixed cheddar & colby jack cheese,
tomato, spinach, grilled red onion, served with multigrain toast
choice of side

FRENCH TOAST 16

seasonal selection, whipped cream, maple syrup

HUEVOS RANCHEROS 18

two cage free eggs cooked your way, two grilled flour tortillas,
black bean puree, queso fresco, chorizo & sweet potato hash,
avocado, crispy tortilla strips, house pico de gallo, lime crema,
cilantro

CORNED BEEF HASH 18

two cage free eggs cooked your way, slow braised corned beef,
sweet potatoes, red potatoes, brussels sprouts, caramelized
onions, house hollandaise

EGGS BENNY 18

toasted english muffin, two cage free eggs cooked your way,
house hollandaise sauce, canadian bacon, organic tomato &
sautéed spinach
choice of side

FRESH BELGIUM WAFFLE 16

strawberry compote, maple syrup, chantilly cream

STEAK & EGGS 21

6oz prime skirt steak, choice of eggs, roasted potato, arugula
salad

BRUNCH FAVORITES

BREAD CHOICES

plain ciabatta, multigrain ciabatta, herb focaccia, carmalized onion focaccia

CRISPY CAULIFLOWER TACOS **VE**

16.50

two grilled flour tortillas, crispy chickpeas, black bean puree, pickled red cabbage & red onion, queso fresco, basil aioli, fresh cilantro

add avocado 4

ROASTED VEGGIE 17.50

choice of bread, lightly breaded & baked eggplant, roasted zucchini & portobello mushroom, soft herb cheese, balsamic glaze, arugula

choice of side

Add 2 farm fresh eggs, \$1.5

WHAT THE CLUCK PANINI 17.50

choice of bread, house chicken salad, pecans, walnuts, dried cranberries, apples, arugula, mayo, dijon mustard

choice of side

PESTO CHICK SALAD 17.50

choice of bread, pulled chicken breast tossed in basil pesto, sliced tomato, roasted red peppers, fresh mozzarella, arugula, balsamic glaze

choice of side

BISCUITS & GRAVY 16

breakfast sausage & fennel seed gravy, choice of egg

THE RANCHER 18

crispy chicken thigh marinated in house made ranch seasoning, bibb lettuce, tomato, basil aioli, pickled red onion, toasted brioche bun

GARDEN SALAD **GF** 14.50

organic mixed greens, asiago cheese, dried cranberries, tomato, cucumber, shredded carrots, multigrain toast points

choice of dressing

add choice of protein avocado, grilled chicken, sliced turkey, roast beef, ham or bacon + 6

salmon or mahi + 9

CLUCKER SALAD **GF** 18.50

house chicken salad, mixed organic greens, asiago cheese, sliced pears, balsamic glaze, multigrain toast points

choice of dressing

THE AMERICANO (SIGNATURE BURGER)

21.5

Alaina's hormone free burger blend, toasted brioche, B's sauce, american cheese, red onion, tomato, bibb lettuce

choice of side & pickle add: fried egg +1.5 avocado +4 bacon +5

BLACKENED MAHI MAHI SAMMIE 22

pan seared wild caught mahi mahi, house remoulade, sliced tomato, bibb lettuce, on toasted brioche bun

choice of side & pickle

MAPLE & CHICKEN BISCUIT 17

boneless chicken thigh, bacon, maple syrup

THE BIG KATUNA PANINI 17.5

white albacore tuna salad, mayonnaise, shallots, celery, dijon mustard, provolone & swiss cheese, tomato, arugula

FIG & DELICIOUS 17.5

fresh sliced turkey breast, french brie cheese, organic fig jam, baby arugula, balsamic glaze

SIDES & EXTRAS

AVOCADO 2.5

BREAKFAST MEATS 6 EACH

bacon, canadian bacon or house made turkey sausage

COLESLAW 4

green & red cabbage, shredded carrots, mayo & vinegar based dressing

FRESH FRUIT 6

mixture of fresh cantaloupe, pineapple & strawberries

CHIPS 5

salt & pepper chips

TOAST POINTS 3

HOUSE SALAD 6.50

organic mixed green, asiago, cranberries, carrots, cucumber, tomato

choice of house made dressings;

balsamic, citrus, red wine vinaigrette, ranch, blue cheese

ROASTED POTATOES 5

fresh herbs, cracked black pepper

BASKET HAND CUT FRIES 9.50

original, parmesan, truffle or parmesan truffle

parm +1

truffle +2

parm & truffle +3

dipping sauces +1.5 each

Consumer Advisory: *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Alert your server if you have special dietary requirements.