

SALADS

CAESAR SALAD... GF* 10

*Baby Red Romaine, Shaved Parmesan, Spanish Anchovy,
Garlic Herb Croutons, Caesar Dressing*

WATERCRESS, APPLE & WALNUT SALAD... GF 13

Belgian Endive, Fuji Apples, Toasted Walnuts, Roquefort, Sherry Vinaigrette

TUSCAN KALE SALAD... GF 13

*Brussels Sprout Leaves, Toasted Marcona Almonds, Shaved Red Onion,
Pecorino Cheese, Lemon Vinaigrette*

STARTERS

STEAK TARTARE... 16

*Hartley Ranch Filet Mignon, Foie Gras Ganache, Watercress, Pecorino Crisp,
Balsamic Macerated Blackberries*

BUTTERMILK FRIED CALAMARI... 13

Sweetie Drop Peppers, Radish, Parsley, House Tartar Sauce

GRILLED CHICKEN POPS... 13

Pickled Cabbage Slaw, Cilantro, Mambo Sauce

SOUP DU JOUR... 6

Chef's Seasonal Selection

GRILLED BRIE... GF* 13

Mini Wheel of Brie, Black Mission Fig Chutney, Grilled Baguette

MEZZE TRIO... GF* 12

*Clark's Farm Eggplant Baba Ghanoush, Tzatziki,
Grilled House Flatbread with Garlic Oil & Sea Salt*

GRILLED FLATBREAD PIZZA... 13

*Hoisin BBQ Duck, Pickled Red Onion, Mixed Baby Bell Peppers,
Tillamook Cheddar, Fresh Mozzarella, Cilantro Crème Fraiche*

CIDER & BACON STEAMED MUSSELS... GF* 13

Apple Cider, Applewood Smoked Bacon, Onion, Sage, Grilled Baguette

CRISPY BRUSSELS SPROUTS... 9

*Garlic-Ginger Tamari Glaze, Carrot Scallion Kimchi,
Radish, Toasted Sesame Seeds*

BRUNCH COCKTAILS

IRON BRIDGE BELLINI... 10

Sparkling Wine, Peach Nectar, Raspberry Purée

MIMOSA... 9

Sparkling Wine, Orange Juice

HOUSE BLOODY MARY... 13

*Green Chili Vodka, George's Bloody Mary Mix, Lemon,
Lime, Olives, Black Pepper Bacon*

MAPLE BUCK... 12

*Sazerac Rye, Lime Juice, Rosemary Maple Syrup,
Goslings Ginger Beer*

GIGGLE WATER... 11

*Wheatley Vodka, Plum Bitters, Lemon Juice,
Vanilla Simple, Club Soda*

cOLD FASHIONED... 11

*Old Forester Bourbon, Winter Spiced Simple Syrup,
Fee Brothers Aztec Chocolate Bitters,
Fee Brothers Old Fashioned Aromatic Bitters, Flamed Orange Peel*

STRAIGHT ON TILL MORNING... 14

*Baltimore Shot Tower Barreled Gin, Campari,
St. George Nola Coffee Liqueur, Vya Sweet Vermouth*

ENTREES

DUCK CONFIT HASH... 16

*Breakfast Potatoes, Onions, Mixed Baby Peppers, Fried Egg,
House Made Hollandaise*

STEAK & EGGS... GF 20

*Grilled Hanger Steak, Cheddar Scrambled Eggs,
Brunch Potatoes, House Steak Sauce*

CRISPY PORK BELLY BENEDICT... 14

*English Muffin, Poached Eggs, Hollandaise,
Haricot Verts, Caraway Mustard Spiced Brunch Potatoes*

FRENCH TOAST PANINI... 12

Nutella, Grilled Bananas, Breakfast Potatoes

QUICHE DU JOUR... 11

Served with Mesclun Salad, Fresh Fruit

OMELET DU JOUR... 11

Served with Mesclun Salad, Fresh Fruit

ROSEDA FARMS BURGER... 18

*Applewood Smoked Bacon, Tillamook Aged Cheddar, Grilled Beefsteak Tomato,
Crispy Onion Straws, Housemade Zesty Steak Sauce, Brioche Bun, Caraway
Mustard Spiced Fries*

CUBAN SANDWICH... 14

*Braised Pork Belly, Honey Ham, House Pickles, Spicy Mustard,
Gruyère Cheese, Toasted Sub Roll, Side Of Brunch Potatoes*

CIOPPINO... GF 29

*Little Neck Clams, PEI Mussels, Tiger Shrimp, Icelandic Cod, Calamari,
Grilled Baguette*

VEGETABLE WELLINGTON... 21

Celery, Carrots, Leeks, Spinach, Walnuts, Cauliflower Puree, Vegetable Gravy

PLANTAIN GNOCCHI... 24

Beef Short Rib Ragout, Baby Arugula, Shaved Pecorino Cheese

UPCOMING EVENTS

ASK YOUR SERVER ABOUT OUR MONTHLY
WINE BARGAINS. THIS MONTH'S LIST IS
THE BEST ITS EVER BEEN!