



omelets

HAM AND CHEESE OMELET — 13 GS

Country Ham and Cheddar in lightly folded eggs with creamy hashbrowns, and Sourdough toast

VEGGIE OMELET — 13 GS

Broccoli, cauliflower, zucchini, squash, carrots, cherry tomatoes, and mixed cheese in fluffy folded eggs, served with creamy hashbrowns, and Sourdough toast

classics

FARMER'S BREAKFAST* — 12 GS

Two eggs, bacon or sausage, creamy hashbrowns, and Sourdough toast

EGGS BENEDICT* — 14

Two poached eggs, Canadian Bacon, English Muffin, Hollandaise, and creamy hashbrowns

AVOCADO TOAST* — 15

"Everything" toast topped with guacamole and fresh avocado, Mediterranean balsamic cherry tomatoes, chopped bacon, 2 poached eggs, and herb garnish

HOUSE SMOKED BENEDICT — 16

Poached eggs, house smoked wild caught Alaskan Sockeye salmon, English Muffin, Hollandaise, capers, and creamy hashbrowns

FRIED EGG SANDWICH* — 13 GS

Two fried eggs over medium with Cheddar cheese, and Applewood bacon, on a toasted Ciabatta, served with hashbrowns

griddle

FRENCH TOAST — 9

Fresh bread in cinnamon egg wash, grilled golden brown with powdered sugar
Add strawberries or homemade whipped cream for \$1 each

PANCAKES — 8

Three giant house made golden brown buttermilk pancakes
Add strawberries, homemade whipped cream, chocolate chips, or blueberries for \$1 each

MONTE CRISTO — 16

Three slices of Brioche French Toast with Ferndale turkey, ham, Applewood bacon, tomatoes, Cheddar, and sprinkled with powdered sugar, raspberry mayo upon request

entrees

LETTUCE TACOS — 16 GS

Blackened chicken or Mahi Mahi in Romaine leaves filled with avocado, corn and black bean salsa, pico de gallo, cheese, and topped with cilantro lime sauce and sour cream on the side, add grilled pineapple for \$1, add guacamole for \$2

CAJUN CHICKEN PASTA — 16 GS

Chicken, julienne veggies, peppers and onions, Asiago, Parmesan, Linguini, Cajun cream sauce, cilantro, breadstick, sub shrimp for \$3

PASTA ALFREDO — 13 GS

House Alfredo sauce, Fettuccini, Asiago, Parmesan, parsley, breadstick, add chicken for \$3 or add shrimp for \$4

happy hour

MONDAY - FRIDAY FROM 3-6

\$2 off anything alcoholic from the bar!

brunch cocktails

BLACKENED BLOODY MARY — 9

Titos Vodka, house made Bloody Mary mix, 2 Blackened Cocktail Shrimp, pickle, olives, lemon

MIMOSA — 8

Yulupa Cuvee Brut, OJ

BUILD YOUR OWN MIMOSA — 25

A bottle of Kenwood Yulupa Cuvee Brut, with your choice of fresh orange, cranberry, or pineapple juice, and glasses to share!

BELLINI — 8

Yulupa Cuvee Brut, house peach puree, local honey, lime

SCREWOSA — 10

Yulupa Cuvee Brut, Tito's Vodka, splash of OJ

MN MORNING MULE — 9

Titos vodka, Fever Tree Ginger Beer, fresh OJ, lime

hot sandwiches

Served with chips. Sub house fries, tots, or veggies for \$3, or fruit for \$4. Add a cup of soup for \$4 or a side salad for \$5.

MONTE CRISTO — 16

Three slices of Brioche French Toast with Ferndale turkey, ham, Applewood bacon, tomatoes, Cheddar, Monterey Jack, and sprinkled with powdered sugar, raspberry mayo upon request

BACON BLEU CHICKEN — 16 GS

Grilled chicken, Applewood smoked bacon, Bleu cheese crumbles, red wine caramelized onions, lettuce, tomato, Dijon mustard, on a warm toasted Ciabatta

RACHEL — 16 GS

Ferndale pulled turkey, sauerkraut, Swiss cheese, and 1000 Island dressing, between grilled Marble Rye

BACON CHEDDAR CHICKEN — 15 GS

Grilled chicken with Applewood smoked bacon, Sharp Cheddar, warm toasted Ciabatta roll, lettuce, tomato, onion

REUBEN — 16 GS

House made corned beef, sauerkraut, Swiss cheese, and 1000 Island dressing, between grilled Marble Rye

CALIFORNIA CHICKEN — 14 GS

Grilled chicken breast on a warm toasted Ciabatta roll with fresh avocado, lettuce, tomato, and onion

BLACKENED CHICKEN — 15 GS

Cajun dusted chicken, lettuce, tomato, onion, on a toasted Ciabatta roll with mayo on the side, add avocado \$1

FAJITA CHICKEN — 15 GS

Grilled chicken breast on a toasted Ciabatta roll with Pepper Jack cheese, pico de gallo, pickled fajita veggies, and chipotle aioli

BUFFALO CHICKEN — 15 GS

Grilled chicken tossed in homemade Buffalo sauce, lettuce, tomato, and onion, choice of Ranch or Bleu cheese on the side

**These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*