STARTERS

SIZED FOR ONE

HOUSE SALAD 9 mixed market lettuces, cucumber, shaved radish, pickled onion, sunflower seeds, parmesan, cranberry vinaigrette GF DFO VG	therry tomatoes, cucumber, olives, pickled onion, feta, mint, olive oil, fresh-cracked pepper, preserved lemon-basil vinaigrette GF VG
SHARING	G PLATES ————
FRESH AVOCADO-SHRIMP SPRING ROLLS 19 glass noodles, julienned vegetables, ginger soy and chili sauces, cilantro, mint, bell pepper garnish, roasted peanuts GFO DF Contains Nuts	MEZE PLATE 18 garlic hummus, muhammara, falafel, portuguese pickled vegetables, marinated olives, mixed nut dukkah, flatbread, olive oil
a limited supply made fresh daily	GFO V DF *Contains Nuts
CALAMARI	BURRATA AND CHARCUTERIE 21 burrata, sliced prosciutto and capocollo, cherry tomatoes, spiced nuts, marinated olives, mixed greens, olive bread, balsamic reduction GFO *Contains Nuts
MA	INS —
CAPOCOLLO BENEDICT 24	PORTOBELLO BENEDICT 23
locally made sourdough english muffins from proof & gather, capocollo (thinly sliced dry cured pork salume), poached eggs, fresh hollandaise, roasted potatoes GFO *Contains Nuts	portobello mushroom, poached eggs, tomato, avocado, spinach, roasted fingerling potatoes, fresh hollandaise GF VG
	FARMERS MARKET VEGETABLE OMELET 18
RIBEYE STEAK AND EGGS 10oz grilled ribeye, bordelaise, two eggs your way, roasted fingerling potatoes GF DF	sautéed seasonal vegetables selected from our local farmers' markets, goat cheese, avocado, roasted potatoes GF DFO add bacon or sausage 4
	TOFU SCRAMBLE 17
two eggs poached in a fresh tomato sauce cooked with bacon, onions, fresh chiles, white cheddar, queso fresco, avocado, cilantro,	tofu, bell peppers, mushrooms, red onion, pico de gallo, avocado, fingerling potatoes, nutritional yeast GF V DF add soyrizo 3
tortilla chips GF DFO	FRENCH TOAST 18
	brioche, sautéed bananas, pecans, rum caramel sauce VG
——————————————————————————————————————	VICHES —
MONTE CRISTO 21 bacon, fried egg and swiss cheese sandwiched between two slices of	80Z BURGER 19 jarlsberg cheese, red onion, sautéed mushrooms, tomatoes, lettuce,
french toast, roasted potatoes	pickles, garlic dill aioli, brioche bun GFO add egg 2 bacon 3 crispy onion 2
BREAKFAST SAUSAGE 19 house-made sausage, fried egg, vine-ripened tomatoes,	BLACK BEAN BURGER 19
caramelized onions, jarlsberg cheese, garlic dill aioli, brioche bun, roasted potatoes GFO DFO	black bean patty, chipotle spread, chao cheese, lettuce, vine-ripened tomatoes, pickles, onion, artisan bun GFO V Spicy DF
PEPPERED TURKEY AND AVOCADO 19	NOVO BLTA 18
jarlsberg cheese, red onion, lettuce, vine-ripened tomatoes, chipotle aioli, toasted croissant GFO Spicy	bacon, lettuce, vine-ripened tomatoes, avocado, mayonnaise, toasted country sourdough GFO DF add egg 2

SOUP

rich and creamy, original recipe from our sister restaurant,
Robin's Restaurant located in Cambria, CA

SALADS

MARKET SALAD

mixed greens, strawberries, blueberries, goat cheese, spiced pecans, preserved lemon-basil vinaigrette GF|VG|*Contains Nuts add chicken breast 9 | grilled salmon 11

GREEN GODDESS SALAD 16
little gems, sun-dried tomatoes, grated parmesan, pickled onion, grated egg, focaccia croutons, avocado-green goddess dressing GFO|DFO|VG add chicken breast 9 | grilled salmon 11

GRILLED SALMON SALAD 23
arugula, butterleaf, market citrus, local avocado, toasted hazelnuts,

SIDFS

blue cheese, cranberry vinaigrette GF | DFO | *Contains Nuts

TOASTED CROISSANT	4
WHOLE GRAIN TOAST	3
SOURDOUGH ENGLISH MUFFIN locally made by proof & gather baking company *Contains Nuts	4
ROASTED FINGERLING POTATOES	4
BACON 3 SLICES	4
BREAKFAST SAUSAGE	4
TWO EGGS YOUR WAY	6
EDECH EDIIIT	z

ALLERGEN KEY

GF | gluten free
 V | vegan
 VG | vegetarian
 S | spicy
 GFO | gluten free option
 VO | vegan option
 DFO | dairy free option
 * Contains Nuts

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BEVERAGES

ORGANIC BLEND COFFEE COASTAL PEAKS, SAN LUIS OBISPO
ESPRESSO 3
HOTTEA 'THE SECRET GARDEN' SAN LUIS OBISPO
FRESH LEMONADE OR BLACK ICED TEA 3.75
PREMIUM SODA CHOICE OF ROOT BEER OR CREAM SODA
SPRING WATER ACQUA PANNA NATURAL 1L 8
SPARKLING WATER SAN PELLEGRINO 1L 8
WHALEBIRD KOMBUCHA 16 OZ SAN LUIS OBISPO 7 manguava purple rain
GUAVA LEMONADE housemade non-alcoholic soda: guava, lemon, simple
PINEAPPLE PASSION 7 housemade non-alcoholic soda: pineapple, passion fruit, cilantro, lime, tajín add TBH "Focus" non-alc 25mg hemp-derived CBD "Gin" 3
STRAWBERRY-PEACH COOLER 7 housemade non-alcoholic soda: strawberry-peach, mint, ginger beer, lime add TBH "Focus" non-alc 25mg hemp-derived CBD "Gin" 3
*25mg hemp-derived CBD. TBH "Focus" non-alcoholic CBD "Gin," giffard aperitif syrup, soda water, orange twist, olives *this drink cannot be combined with alcohol

FEATURED RED & WHITE WINE ask your server for current selections

BRUNCH

- COCKTAILS

SPICY PASSION FRUIT MARGARITA Depute	15
MIMOSAS OJ / cherry / cranberry / grapefruit / pineapple	9
guava / passion fruit / strawberry-peach	10
BLOODY MARY cutwater mild bloody mix, salt or tajín rim add bacon 1	11
CRIMSON SPRITZ deep eddy ruby red vodka, campari, grapefruit-honey shrub, california bubbles, rosemary	15
FRENCH 75 ford's gin, lemon, bubbles	14



