

BREAKFAST

- 17 **Avocado Toast** local sourdough, roasted red pepper hummus, blistered tomato, arugula *v*
- 18 **Brussels Nested Eggs** poached eggs, bacon, scallion, crouton, parmesan *gf available*
- 15 **French Toast** orange zest, maple syrup, seasonal fruit, chantilly cream *v*
- 17 **Scallion Cheddar Bacon Pancakes** sunny egg, crème fraîche

2 eggs 4 glazed bacon 9 potatoes 5 avocado 5 fruit 6 brioche toast + seasonal marmalade 7

LUNCH

- 10/13 **Soup du Jour** cup/bowl (+ side bread \$3)
- 16 **Burrata** sun dried tomato jam, toasted pine nuts, pistou, arugula, local sourdough *gf available*
- 10 **Garlic Parmesan Fries** lemon garlic aioli *gf v*
- 14 **Wild Arugula** crispy shallot, parmesan reggiano, scallion dressing *v*
- 17 **Grilled Asparagus & Frisée** parmesan, bread crumbs, green goddess *gf available*
- 18 **Wedge** marinated tomato, pickled onion, point Reyes blue cheese, bacon lardon *gf*
- 19 **Buttermilk Crispy Chicken Sandwich** lettuce, pickles, lemon garlic aioli, chips
- 21 **Mediterranean Mussels & Fries** white wine, chervil butter garlic, fries *gf*
- 21 **BLT** locally sourced sourdough, glazed bacon, sundried tomato aioli, chips (+ egg 2)
- 25 **Steak Sandwich** caramelized onion, arugula, romesco, aioli, chips *n*

df~dairy free / gf~gluten free
 n~contains nuts / s~contains sesame
 v~vegetarian

many menu items can be made gluten
 and/or dairy free, please ask your server

20% gratuity added to parties of 6 or more.
 split plate fee added to bill
 cake cutting fee \$5 per person.
 checks may be split a maximum of 4 times

C O F F E E

Espresso	4
Latte	6
Cappuccino	6
French Press	8

H I - A B V \$ 1 4

<p>California Spritz our version of an aperol spritz using mommenpop seville orange apertif, seasonal-ancho reyes fruit purée, citrus, prosecco, and soda water</p> <p>Breakfast Fizz ramos gin fizz variation featuring st. george terroir gin, fresh citric oj, lemon juice, vanilla simple, egg white, cream</p> <p>Birds The Word asian-inspired spicy margarita using thai bird chilis, yuzu and blood orange juices, sweetened with agave</p> <p>Foothills Vampire our special house-bloody mary, vodka, house-spice blend, tomato juice</p>

N O - A B V \$ 7

<p>Tahini, Spice, & Everything Nice spiced tahini-honey syrup, espresso, whole milk, nutmeg</p> <p>Blood Orange Sky blood orange puree, house made grenadine, lemon juice, egg white soda water, nutmeg</p> <p>Creamsicle Push Pop fresh citric oj, lemon juice, vanilla simple, egg white, cream</p>

W I N E

<p>SPARKLING GLERA, Santa Margherita <i>Prosecco</i> Superiore di Valdobbiadene DOCG, Italy</p> <p>ZINFANDEL ROSÉ, End Of Nowhere #1 Crush Shenandoah Valley 2022</p> <p>WHITE WHITE BLEND, Folk Machine <i>White Light</i> California 2022</p> <p>SAUVIGNON BLANC, Easton <i>Natoma</i> Sierra Foothills 2021</p> <p>CHARDONNAY, Lumen Santa Maria Valley, Santa Barbara Co. 2022</p> <p>ROSÉ ROSÉ BLEND, Lorenza Lodi, Central Valley 2022</p> <p>RED SANGIOVESE, Vino Noceto Shenandoah Valley 2019</p> <p>SYRAH, Cold Spring Wine <i>Pepperboy</i> El Dorado Co. 2022</p> <p>CABERNET SAUVIGNON, Lúma Calistoga, Napa Valley 2022</p>	<p>12</p> <p>13</p> <p>12</p> <p>15</p> <p>16</p> <p>12</p> <p>15</p> <p>13</p> <p>18</p>
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O N T A P B E E R

	Half/Pint
<p>Break Even Beermakers <i>Pilsner Cowboy</i> Pilsner, Amador City (4.8%)</p> <p>Break Even Beermakers <i>Trunkbox</i> Porter, Amador City (5%)</p> <p>Break Even Beermakers <i>Upcountry Lager</i> Amber Lager, Amador City (6.5%)</p> <p>Break Even Beermakers <i>Head of Joaquin Murieta</i> Hoppy Beer (IPA), Amador City (7%)</p>	<p>5 / 9</p> <p>5 / 9</p> <p>5 / 9</p> <p>5 / 9</p>