

## SALADS \$9.8

**Caesar** romaine hearts, reggiano parmesan herbed croutons & classic caesar dressing

**Fried Spinach** red onion, cauliflower broccoli & chile-lime vinaigrette

**Arugula** wild rocket arugula, Danish double-cream bleu, Asian pears, sourdough croutons & sherry-mustard vinaigrette

**Vegetable Chopped Salad** hearts of palm carrots, blue lake beans, corn, avocado, tomato snow peas, summer squash, green onion, pecans pecorino & creamy cilantro dressing

## SALADS \$12.4

**Southern-Fried Chicken Salad** fried chicken iceberg, black beans, corn, radish, cucumbers cherry tomatoes & buttermilk chive dressing

**Over The Rainbow** farro, quinoa, red yellow & orange bell peppers, corn, red onion asparagus, cherry tomatoes, almonds, herbs & champagne vinaigrette

**Kale** baby yellow beets, toasted hazelnuts goat cheese & citrus vinaigrette

**Summertime Steakhouse** natural USDA prime flat iron, red onion, mango, avocado, basil romaine & white balsamic-lime vinaigrette

## SANDWICHES \$12.4

**Flat Iron** USDA Prime, roasted anaheim chiles spinach & preserved lemon chimichurri

**Ultimate BLT** apple-smoked bacon, heirloom tomato, arugula & aioli on lard bread

**Roasted Chicken** balsamic onions, fresh mozzarella, arugula & aioli

**Grilled Cheese** short ribs, gruyère parmesan & white cheddar

**Butcher Blend Burger** USDA prime beef bibb lettuce, brandywine tomato, aioli & red onion  
*(Sharp cheddar available upon request)*

**Drunken Goat** red wine-marinated goat cheese brie, cranberry chutney, herbs de provence green apple, petite greens, aioli & walnut bread

## BRUNCH

**Farmers Market Breakfast \$13**  
poached eggs, potatoes, baby golden beets, asparagus, portobello mushrooms, tomatoes heirloom baby carrots & fresh goats-milk cheese

**Steakhouse Scramble \$14**  
house-made sausage, filet mignon, onions, bell peppers, pee wee potatoes sweet 100s tomatoes & burrata cheese with scrambled eggs

**Egg White Omelette \$11**  
egg whites, tofu, black beans, tomatoes, sweet peppers & avocado

**Smoked Salmon \$15**  
smoked wild salmon, cream cheese, sliced tomatoes, dill, capers, red onion & a bagel

**Eggs Any Style \$12**  
two eggs, bacon, house-made sausage, home potatoes & toast

**Eggs Benedict \$14**  
poached eggs, canadian bacon, spinach & hollandaise sauce on an english muffin

## SHORT RIB HASH \$15.8

prime short rib, yukon gold potatoes bell peppers, shallots, herbs, two poached eggs & smoked paprika hollandaise sauce

**Steak Frites \$23**  
eye of ribeye, roasted tomato, shoestring potatoes and béarnaise (fried egg on request)

**Smoked Salmon Benedict \$17**  
poached eggs, smoked wild salmon, crème fraîche, red onion, sautéed greens & hollandaise sauce on a potato pancake

**Quiche \$9**  
spinach & goat cheese quiche, served with organic green salad & pear tomatoes

**NY Egg Sandwich \$7**  
two fried eggs, american cheese, smoked bacon on a kaiser roll & green salad

**Blueberry Buttermilk Pancakes \$11**  
whipped butter & house-made blueberry syrup

**Waffle \$12**  
belgian style, house-made whipped cream, seasonal berries & vermont maple syrup

**Steel Cut Irish Oatmeal \$7**  
served with bananas, brown sugar & toasted nuts

## SMALL PLATES

**Greek Yogurt \$7.1**  
greek yogurt served with farmer's market fruit & honey

**Parfait \$9.1**  
hemp seed granola, seasonal berries & greek yogurt

**Toast \$2.1**  
served with whipped butter & preserves

**Home Potatoes \$5.2**  
sautéed with shallots, sweet peppers & chives

**Potato Pancakes \$5.2**  
served with crème fraîche & house-made applesauce

**Bacon \$5.3**  
four slices of apple-smoked bacon

**Sausage \$5.3**  
house-made breakfast sausage

**Portobello Fries \$9.8**  
herb aioli

**House-Made Charcuterie \$13.2**  
pickled onions, cornichons & grilled bread

**Kennebec Potato Fries \$6.1**  
sea salt, black pepper & aioli

**1/2-inch Thick Grilled Bacon \$8.6**  
house made BBQ sauce

**Avocado Toast \$6.1**  
grilled sourdough baguette, shishito peppers

**Maryland Blue Crab Cake \$9.8**  
red pepper coulis & lime

**Tomato-Watermelon Salad \$6.1**  
cucumber & red onion



## COFFEE & TEA

- Coffee \$2
- Decaf Coffee \$2
- Americano \$2
- Espresso \$3
- Macchiato \$3
- Cappuccino \$5
- Café Latte \$5
- Café Au Lait \$5
- Hot Tea \$3
- Chai \$4
- Black Iced Tea \$2
- Green Iced Tea \$2
- Lemonade \$2
- Arnold Palmer \$2

All drinks available iced upon request

## FOUNTAIN SODA \$2

- Pepsi
- Diet Pepsi
- Sierra Mist
- Root Beer
- Orange

## COMPLIMENTARY WATER

Still or Sparkling

## BOTTOMLESS MIMOSAS \$16 BOTTOMLESS BLOODY MARY \$22

### COCKTAILS \$10.7

#### The Echo Gimlet

Ketel One Vodka, fresh mint, fresh lime juice, peach bitters, sugar

#### Sweet Passionate Love

Nolet's Dry Gin, lychee liqueur, Green Chartreuse, fresh passionfruit & lime juice, citrus soda

#### Bahia Sangria

Cuca Fresca Cachaça, burgundy, fresh blackberries, lime juice, sugar

#### A Rye Manhattan

High West Double Rye, Casa Martelletti Vermouth Classico, Elemenkule's Tiki Bitters

#### Hot Mess

Frida Kahlo Blanco Tequila, elderflower liqueur, cucumber, lemon juice, agave nectar, Tabasco \*\*Spicy

#### 11<sup>th</sup> Generation

Charred red oak-infused Nolet's Dry Gin, Carpano Bianco, Aperol

#### Oaxacan Thymes

Mezcal El Silencio Espadín, Drambuie, Becherovka herbal liqueur, peach bitters, charred lemon, fresh thyme

#### Cassowary

Four Roses Bourbon, fresh grapefruit & lime juice, basil-clove syrup, Australian Bitters

#### Black & Blue Mojito

Atlantico Platino Rum, blackberries, blueberries, fresh mint, fresh lime juice, sugar

#### Duck, Duck, Goose

Ketel One Oranje Vodka, fresh lime & pomegranate juices, agave, mint bitters

## BEER \$5.9

### CANS & BOTTLES

Angry Orchard Crisp Apple

Blue Moon

Corona

Corona Light

Heineken

Heineken Light

Indian Wells Lobotomy Bock

Miller Light

Sierra Nevada Pale Ale

### DRAFT

Evil Twin Hipster Ale

Dogfish Head 60 Minute IPA

Big Dog's Red Hydrant Ale

Coors Light

Tenaya Creek Seasonal

Innis & Gunn Whiskey Cask

Guinness

Toolbox Brewing Seasonal Sour

Stella Artois

Brooklyn Sorachi Ace Saison

