

BRUNCH

THE BAE chile-glazed bacon, avocado, fried egg, house-made English muffin, breakfast potatoes.....	14
FRIED CHICKEN & WAFFLES buttermilk fried chicken breast, pickled green tomato, waffle bun.....	18
SHAKSHOUKA shishito peppers stewed with spicy tomato sauce, shirred eggs, whipped feta, grilled country bread	17
OVERNIGHT OATS fresh berries, crushed almonds, almond milk	10
JUMBO LUMP CRAB CAKE BENEDICT poached egg, tomato hollandaise sauce, arugula.....	30
LEMON RICOTTA PANCAKES brown butter, balsamic-blueberry compote, Vermont maple syrup.....	16
SMOKED TROUT DIP pickled red onions, chives, house-made “everything” crackers.....	15
CHILAQUILES fresh corn tortilla chips, fried eggs, Cotija cheese, chili crema, choice of red or green salsa	15
LOBSTER TOAST avocado mousse, lemon chili dressing, radishes, toasted country bread	27
HOUSE CURED SALMON GRAVLAX house-cured, cucumbers, dill cream, capers, red onions, potato galette.....	16
HERB MARINATED FLAT IRON & EGGS sunny side up eggs, chimichurri sauce	21
FRENCH OMELETTE fine herbs, boursin cheese, mixed greens	17
CREEKSTONE FARMS CHEESEBURGER fried egg, Tillamook cheddar, remoulade, grilled onions, Kennebec french fries.....	18

ADDITIONS

RICOTTA TOAST house-made thick cut brioche, fresh ricotta, orange-turmeric-ginger jam.....	9
BACON, CHEDDAR & CHIVE BISCUIT served warm with whipped butter and orange turmeric ginger jam.....	5
HOUSE MADE ENGLISH MUFFINS toasted, with whipped butter and orange turmeric ginger jam.....	5
KUROBUTA BACON cut in-house and smoked with applewood, served plain or chile-glazed.....	6
SAUSAGE Belcampo pork blended in-house and lightly seasoned with sage or Rosie’s organic chicken with kale and lemon	6
BREAKFAST POTATOES crushed fingerling potatoes, Pecorino Romano, rosemary.....	6
CLARK STREET COUNTRY BREAD baked daily, served grilled with Corto olive oil and Normandy butter.....	5

LUNCH

CHOPPED CHICKEN SALAD field greens, salami, Rosie’s Chicken, tomatoes, garbanzo beans, mozzarella	19
SPICY CAESAR SALAD little gem lettuce, Calabrian chili dressing, Lodge bread croutons.....	15
TUSCAN KALE SALAD fresh herbs, avocado, Parmigiano Reggiano, toasted almond dressing.....	14
Rosie’s organic pulled chicken or sesame crusted sashimi-grade ahi tuna	20 / 23
LOBSTER ROLL lemon chili mayonnaise, brioche bun, Kennebec french fries	23
GRILLED FISH SANDWICH Cajun-spiced Hawaiian ono, brioche bun, Kennebec french fries.....	18
PETRALE SOLE MILANESE arugula, shaved Grana Padano	20
SEA BREAM ‘TACOS’ whole grilled sea bream, salsa roja, salsa verde, black beans, pickled onions, warm corn tortillas.....	29
SAUTÉED BRANZINO lightly curried lentils, cucumber labneh.....	27
FISH & CHIPS fried Alaskan cod, house-cut Kennebec french fries, fresh dill tartar sauce	21

SIMPLY PREPARED

Grilled and served with a petite green salad and choice of salsa roja, Sicilian herb sauce, or lemon butter caper sauce

RUBY RED IDAHO TROUT	22
PACIFIC SWORDFISH	24
SCOTTISH SALMON	25
EASTERN BARRAMUNDI	24

SIDES

CRISPY BRUSSELS SPROUTS Thai vinaigrette	8
ITALIAN CAULIFLOWER spicy garlic oil.....	8
SAN VICENTE BLVD CORN chile crema, Cotija cheese, cilantro.....	8
PETITE GREEN SALAD or CABBAGE COLE SLAW	8
HOUSE-CUT KENNEBEC FRENCH FRIES	8