

Available Everyday Tuesday - Sunday

BOWLS

10am - 3pm

Lobster Bisque 8 Del Giorgio 7

Salad – Local Greens, Carrot, Fennel, Tomato, Cucumber, Onion, Balsamic **vg, df, gf . 9**

Kale Caesar - Kale, Shaved Parmesan, Rosemary Crouton, 12 Min Egg, Pinenuts . **12**

Grain Salad - Wheat Berries Tossed W/ Arugula, Walnuts, NY Apple, Smoked Gouda, Chive, Cucumber, Apple Vin. **v, gf 12**

Biker Bowl - Roasted Chickpeas, Red Quinoa, Arugula, Cherry Tomatoes, Cucumber, Onion, Mint, Walnuts, Lime & E.V.O.O **vg, gf, df .. 12**

Buddha Bowl - Organic Grilled Chicken or Crispy Tofu, Asian gf Noodles, Avocado, Roasted Peanuts, Grilled Broccoli Rabe, Mixed Baby Greens, Spicy Thai Dressing **vg, df, gf . 15**

Panzanella - Burrata, Tuscan Croutons, Avocado, Fava, Cucumbers, Cherry Tomatoes, Fresh Basil, Balsamic Vinaigrette **v 13**

Arugula – Dried Apricot, Pistachio, Goat Cheese, Champagne Vinaigrette **v 12**

Shrimp Taco Bowl - Black beans, Jalapeño, Cherry Tomato, Avocado, Red Onion, Crispy Tortilla, Cilantro-Lime Vinaigrette **df, gf . . 16**

ADD : Shrimp 10, Salmon 10, Chicken 5, Tofu 3, Avocado 2, Beyond Burger 8.

P.E.I. Mussels Served w/ Grilled Bread 14

- White Wine, Garlic, Tarragon, & Basil,
- Pernod, Fennel, Lobster Bisque, Chili Herbs
- Coconut, Green Curry, Garlic, Cilantro

160 Calorie Omelet - Egg Whites, Spinach, Squash, Carrot, Basil, Tomato, Feta w/ Salad **v**

Veggie Scramble - Organic or Vegan Eggs, Tomato, Avocado, Broccoli Rabe, Arugula, Gruyere, Herbs , Potatoes **v**

Croque Madame - Thick Cut Challah, , NY Cheddar Mornay Sauce, Spinach, Fried Egg, Pickled Onion, Black Pepper, Crispy Potatoes

Breakfast – Organic Eggs Any Style, Extra Bacon, Crispy Potatoes, Toast, Side Salad

SNACK N APPS

Hummus - Roasted Red Pepper & Sundried Tomato Infused, Crudit , Crostinis **vg, df, gf* 8**

Crostini – Grilled Crostini, Fava, Feta, Mint, Lemon, Scallion, Walnut, Sea Salt **v 8**

Arancini - Spinach & Artichoke Risotto Balls w/ 3 Cheeses, & Italian Herbs. **9**

Garbanzo Bites - Curried & Crispy, w/ Green Goddess & Pickled Onions **vg, gf, df 8**

Tuna Tacos - Sushi Grade Tuna, Wakame, Soy-Sesame, Avocado, Green Onion **14**

Sliders - Dam Good English Muffin, Short Rib Blend, Onion Jam, Aioli, Cheddar, Pickles . **12**

Calamari - Grilled or Crispy, Pepperoncini Sundried Tomato, Olives, Romesco Sauce . **16**

Cauliflower - Fire Roasted, Parm, Lemon, Chili Flake Capers, Rosemary Crouton **9**

Mini Cabbage - Roasted Brussel Sprout Au Gratin, Bacon, Gruyere, Herbs **10**

EARLYBIRDS 14

Aesop's Bene - Poached Eggs, English Muffin, Apple Bacon, Hollandaise, Herbs, Potatoes

Challah French Toast -w/ Banana, Caramel, Cinnamon Cream, & Toasted Walnuts

Cattleman's Eggs - Crispy Tortilla, Briskett, Fried Eggs, Avocado, Cheddar, Sriracha

Champignon - Gruyere & Mushroom on an English Muffin, Poached Eggs, Hollandaise

Eggs Purgatory – Egg Baked in San Marzano, Cr me, Herbs & Cheese w/ Grilled Casa Bread

WOOD~FIRE PIZZA

Margherita - San Marzano Tomato, House Made Mozzarella, Basil **13**

Carbonara – Mozz, Parmesan, Bacon, Egg Yolk, Everything Spices, Basil . **ADD GUAC + 2. . . 15**

Forager - Roasted Mushrooms, Burrata, House Made Ricotta, Scallion, Truffle **15**

Black & White - Mozzarella, House Made Ricotta, Black Garlic, Sea Salt, Basil **14**

Farmer's Market - Tomato, Arugula, Fennel, Olives, Carrots, EVOO, Red Wine Vinegar **.13**

Soppressata – House Mozz, Soppressata, Sea Salt, Basil, Cherry Peppers **14**

Cauliflower - Ricotta, Caramelized Onions, Roasted Cauliflower, Parm, Truffle **14**

Fig & Pig–Sausage, Black Mission Figs, Bacon, Manchego, Mozz, Spicy Honey, Arugula . . **16**

• **GF Crust 2.** • **Daiya Mozz 2.** • **Vegan Cream 1.5.**

PLATES

AVOCADO TOASTS 13

• **Aesop's** - Grilled Multigrain, Poached Eggs, Sriracha, Herbs, Enoki Mushroom **v**

• **Lox** - Pana Casa, Smoked Salmon, Capers, Lemon, Pickled Onion, Everything Spices

• **Mediterranean** - Tasted Multigrain, Avocado with Rosemary & Basil, Poached Eggs, Cherry Tomatoes, Feta, Green Onion

Chickpea "Egg" Salad - Multi Grain with "Egg" Salad, Lettuce, Tomato, & Pickled Onions, Fries **12**

Aesop's Burger - House Ground Blend, English Muffin w/ Lettuce, Tomato, Cheddar, Aioli, Homemade Pickles, Fries **15**

Beyond Burger - Plant Based, Lettuce, Tomato, Onion, Daiya, Ketchup, Mustard, on an English Muffin, Fries **15**

Steak Sandy – Flank Steak, Aged Swiss, Creamed Spinach, Crispy Shallots, Onion Marmalade, Garlic Baguette, Fries **16**

Tacos - Braised Brisket, Kale, Avocado, Tomato, Cr me Fraiche, Tortilla, Fries . . . **16**

Fish Tacos - Shrimp or Sole, Coconut-Sriracha, Cabbage, Avocado, Lime, Fries . **16**

Club - Multi Grain Bread, Arugula, Pesto, Sundried Tomato, Chicken Breast, Applewood Bacon, Fries **13**

Coronation Chicken - Lettuce Wraps, Curry Chicken, Poached Raisins, Pickled onions, Shaved Almonds, Scallion **13**