



## STARTERS

- Greek Yogurt** 12  
homemade granola, wild berry compote
- Blistered Shishito Peppers** 12  
olive oil, lemon, sea salt
- Popsicle Gazpacho** 14  
mango, tomato, onion, cucumber, ginger
- Avocado Toast** 15  
tomato, feta, onion, basil, olive aioli  
add poached egg 3
- Seasonal Dips** 15  
white bean hummus, chive ricotta;  
rosemary focaccia
- Brunch King Crab Cake** 19  
mashed avocado, spicy lemon aioli,  
sunny side up egg
- Cheese Plate** 20  
three seasonal cheeses, dried fruit,  
marinated olives
- Di Parma Plate** 22  
paper thin prosciutto di Parma, fig compote,  
marinated olives; rosemary focaccia

## SALADS

- Industry Signature Salad** 13  
dill, parsley, tomato, fennel, carrot, watermelon  
radish, basil jalapeño vinaigrette
- “Knife & Fork” Caesar\*** 14  
romaine heart, cherry tomato, black olive,  
shaved Parmesan, Caesar dressing
- Kale Quinoa** 14  
pumpkin, orange, dried cranberry, radish,  
toasted almonds, apple cider vinaigrette
- Watermelon Salad** 15  
baby greens, tomato, feta, caper berries,  
grapefruit caviar
- Goat Cheese Salad** 16  
baby greens, lentil, radish, orange,  
sweet potato purée, cranberry dressing
- Burrata** 16  
beet root carpaccio, apple sticks,  
toasted almonds, micro basil, saffron aioli
- Breakfast Bowl** 18  
baby spinach, smoked bacon, tomato,  
apple, sunny side up egg, candy pecans,  
apple cider vinaigrette

## SIDES

- English Muffin** 4
- Sourdough Toast** 4
- Chicken Apple Sausage\*** 6
- Applewood Smoked Bacon\*** 6
- Smoked Ham\*** 6
- Smoked Salmon\*** 6
- Two Eggs Any Style\*** 6
- Home Fries** 6

## BRUNCH

- Eggs Florentine\*** 15  
English muffin, sautéed spinach, hollandaise; mixed greens
- Iron Skillet Pot** 16  
pastry dough, spicy tomato sauce, chorizo, sunny side up eggs
- Caramel Waffle** 16  
mixed berries, maple syrup; bacon caramel gelato
- Farmers Omelet\*** 17  
artichoke, tomato, American cheese; home fries
- Greek Omelet\*** 17  
spinach, olives, feta; home fries
- Wild Omelet\*** 17  
seasonal mushrooms, kale, goat cheese; home fries
- Industry Benedict\*** 18  
smoked ham, poached egg, potato nest, hollandaise; mixed greens
- Sriracha Chorizo Omelet\*** 18  
tomato, onion, avocado, cheddar; home fries
- Walnut Crusted French Toast** 18  
Nutella cream, banana, mixed berries, whipped cream
- Rainbow Pancake Donuts** 18  
cotton candy whipped cream, blueberry syrup, sprinkles
- Lobster Omelet\*** 22  
tomato, asparagus, fontina cheese, spicy hollandaise, home fries
- Black Gold Omelet** 1100 [order 24 hours in advance]  
duck eggs, organic charcoal powder, black truffle, 24K gold flakes

## WOOD FIRED PIZZA

- Bianca** 15  
fresh mozzarella, aged Pecorino, ricotta, olive oil
- Margherita** 16  
crushed tomato, fresh mozzarella, basil
- Soppressata Picante** 18  
crushed tomato, aged Pecorino, garlic
- Breakfast\*** 22  
spinach, mozzarella, applewood smoked bacon, fried eggs, hollandaise, chives
- Herbed Goat Cheese** 21  
goat cheese, arugula, wild mushroom, truffle oil

## SIGNATURE PIZZA

- The Vegan** 18  
cauliflower crust, tomato, vegan mozzarella, spicy vegan sausage, arugula
- Diablo** 18  
spicy cheese tortilla crust, chorizo ragu, American cheese, avocado aioli, jalapeño
- Alligator** 20  
crushed tomato, white cheddar, popcorn alligator, lemon aioli, chives
- Pop Candy Land** 20  
rainbow crust, cream cheese frosting, pop rocks, cotton candy
- Smoked Salmon\*** 22  
Nova Scotia, crème fraîche, red onion, fresh dill, crispy capers
- Piña Colada** 20 [must be over 21 years of age]  
coconut crust, pineapple chutney, marshmallow fluff, rum Boba
- Guinness World Record 24K\*** 2,000 [order 48 hours in advance]  
Stilton, foie gras, platinum Ossetra caviar, truffle, 24K gold leaves  
Add 1/2 oz. Almas Caviar 700

## DESSERT

- Seasonal Fruit** 9  
mint, lime syrup, whipped cream
- Sorbet** 12  
trio of seasonal sorbets; fruit caviar
- Vanilla Bean Cheesecake** 14  
passion fruit glaze; mixed berries
- Chocolate River** 14  
dark chocolate lava cake, coconut  
sorbet, berry coulis, whipped cream
- Pink Pana** 14  
prickly pear panacotta, kiwi chutney;  
Nutella ice-cream, pistachio
- Industry Puff** 20 [perfect for sharing]  
puff pastry, burnt sugar ice cream,  
whipped cream, toasted almonds,  
melted dark chocolate