AVAILABLE
UNTIL 2 P.M.

Salted EDGE

SUNDAY FUNDAY
BRUNCH MENU

Rise & Shine

CINNAMON NUTELLA MONKEY BREAD | 9
brown sugar crumble + cream cheese icing

MAPLE BACON DEVILED EGGS | 16 GF
smoked tomato bacon jam + pickled chili + spicy sauce

SHORT RIB FRENCH ONION SOUP | 17
braised beef short rib + crostini + gruyère + mozzarella gratin

SUNRISE BOWL | 19 GF
avocado + cured salmon + arugula + roasted sweet potato + marinated cherry tomatoes + poached egg + onion chili crunch + citrus vinaigrette

HARVEST CRUSH | 18 GF
baby greens + pink lady apple + blue cheese + sweet potato + apple maple vinaigrette + cranberry + spiced candied pecan

THIS LITTLE HOUSE | 11 GF
local greens + marinated tomato + roasted corn + parmesan + toasted pumpkin seeds + champagne vinaigrette

ADD CHICKEN 12 | STEAK 18
SALMON 16 | SHRIMP 20

Breakfast Club

SANDWICHES INCLUDE A CHOICE OF CRISPY POTATOES OR HOUSE SALAD

THE HOT BISCUIT BANDIT | 19
jalapeño cheddar biscuit + spicy sausage patty + white cheddar + farm egg + hot honey

HOT MAMA CRISPY CHICKEN | 19
buttermilk chicken breast + fried egg + housemade spicy pickles + chipotle aioli + brioche bun

SMOKED SALMON PIZZA | 21
house smoked salmon + cream cheese spread + red onion + cured egg yolk + capers + fresh dill

STEAK N EGGS BREAKFAST PIZZA | 19
scrambled eggs + crispy smashed potato + mushrooms + roasted garlic aioli + pepperonata + caramelized onions + mozzarella cheese blend
cauliflower crust available upon request

Brunch Specialties

BRULEE FRENCH TOAST | 18
brioche + grand marnier marinated berries + whipped mascarpone + vanilla bean maple syrup

SE BURRITO EL GRANDE | 22
scrambled eggs + flour tortillas + black beans + white cheddar blend + braised short rib + avocado + pico de gallo + crispy potato + tomatillo cream sauce + lime crema

FARMHOUSE STEAK & EGGS | 28
chef's cut steak + crispy shallot + two farm fresh eggs your way + thick applewood bacon + toast

HOT MAMA CHICKEN + WAFFLES | 22
Heavenly Waffles® + crispy fried chicken + strawberry basil relish + whipped mascarpone + spicy maple bacon syrup

AMANDA'S BENI | 29
lump crab cakes + slow poached eggs + english muffin + arugula salad + old bay hollandaise + crispy potatoes

BRAISED SHORT RIB HASH | 23
crispy potatoes + roasted corn + peppers & onions + farm eggs your way + white cheddar + smoky chipotle aioli

SHORT RIB HUEVOS RANCHEROS | 23
two sunny eggs + corn tortillas + black beans + white cheddar + ranchero sauce + avocado pico de gallo + lime crema + chipotle aioli

THE EDGE BREAKFAST | 16
two farm fresh eggs your way + thick applewood bacon + crispy potatoes + toast

BISCUIT + GRAVY | 19
jalapeño cheddar biscuit + fennel spiced sausage gravy + fresh herbs + two farm fresh eggs your way

Sides

HEAVENLY WAFFLES® | 5 GF
CRISPY POTATOES | 4
JALAPENO POTATO CAKE | 4
SIDE OF BACON | 5
FRENCH TOAST | 5
MULTIGRAIN OR SOURDOUGH TOAST | 3
JALAPENO CHEDDAR BISCUIT | 4
SIDE OF MAPLE BACON | 7

CHEF MANAGING PARTNER
JOEL HASSANALI

20% gratuity applied for parties of five or more.
GF *gluten free*



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Cocktails

SIGNATURE BLOODY MARY | 17
dill bloody mary mix + verde vodka + celery + bacon + shrimp + pickled vegetables

BROWN BUTTER OLD FASHIONED | 20
elijah craig + brown sugar simple + cardamom + bitters + orange bitters + smoked orange peel

SCREAMER ESPRESSO-TINI | 14
la gritona reposado tequila + fresh espresso + grind coffee liqueur + tawny port + agave nectar

JAM IT IN SMASH | 14
arette blanco tequila + house-made berry jam + l ime juice + agave nectar + mint

EVERY SECOND COUNTS | 15
grey goose vodka + french pear brandy + pear purée + lemon + cinnamon orgeat

THE PEACHER'S DAUGHTER | 14
peach bitters + fig vodka + shanky's whip + rosemary syrup + fresh lemon juice

I AM BLUE-TIMULE | 15
blueberry vodka + luxardo cherry + orange bitters + ginger beer + fresh lime juice + mint

THE ASHLEY MARGARITA | 15
la gritona jalapeño-infused tequila + cucumber + ancho reyes verde + orange liqueur + fresh lime juice

AUTUMNUS | 14
spiced rum + house-made apple liqueur + caramel syrup + fresh lemon juice + apple chip

MIMOSA | 12
choice of orange or pineapple juice

Beverages

DRIP COFFEE | 3.5
LATTE | 4.5
CAPPUCCINO | 5
AMERICANO | 3.5
HOT TEA | 6
JUICE | 4
orange, apple, grapefruit, cranberry, pineapple

CHEF MANAGING PARTNER
JOEL HASSANALI

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(GF) gluten free

Mimosa Flight

CATCH FLIGHTS, NOT FEELINGS | 24
your choice of 3 juices
choose from pineapple, orange, cranberry, bartender's pick. Also available in NA

Free-Spirited

MINT TO BE | 11
cucumber mint soda + fresh lemon juice + simple syrup + orange peel + mint sprig

BUBBLY VIBES | 11
blood orange juice + NA aperitivo + NA prosecco + orange peel

MAYZE TAI | 15
orange juice + watermelon juice + ginger beer + grenadine + basil

PALOMA-ISH | 15
grapefruit soda + agave nectar + fresh lime juice + tajín

NOUGHTY BY THOMPSON & SCOTT | 14
dealcoholized sparkling chardonnay, san juan capistrano, california

Whites by-the-glass

Light to Full-Bodied

BARONE FINI | 14
pinot grigio, italy

DRYLANDS | 14
sauvignon blanc, new zealand, 2023

RUTHERFORD HILL | 15
sauvignon blanc, napa valley, california, 2024

MIRAVAL ROSE | 16
still rosé, côtes de provence, france, 2025

AVALINE | 14
chardonnay, languedoc, france

FERRARI CARANO | 15
chardonnay, sonoma, california, 2024

Sparkling by-the-glass

Sweet to Dry

SEVEN DAUGHTERS| 12
moscato, italy, 2024

TAP PROSECCO | 10
italy