

SPRING BRUNCH

44 Farms Steak & Eggs ^{GF} 24

6 oz Seared Steak, 2 Sunny Side Up Eggs, Charred Tomato, Sauteed Spinach, Roasted Potatoes, Salsa Verde, Lemon Herb Butter

Croissant Sandwich 17

Red Field Ranch Bacon, Fried Egg, Pork Sausage, Pimento Cheese, Harissa Aioli, Housemade Hashbrowns on Side

Berry French Toast ^{N V} 16

Lemon Ricotta, Strawberries, Blueberries, Maple Syrup, Hazelnuts

Build Your Own Brunch (Pick 4) 18

3 Eggs Your Way//Thick Cut Bacon
Roasted Potatoes//Hash Browns
Gluten Free Muffin//Mixed Fruit
Pork Sausage Patty//Croissant

Carne Asada Hash ^{GF} 18

44 Farms Beef, Red Onion, Bell Peppers, Roasted Potatoes, Sunny Side Up Egg, Green Onion, House Made Corn Tortillas, Side of Avocado Apread and Ranchero Sauce

Farmers Breakfast ^{GF N V} 19

Sauteed Spinach, Mushrooms, Tomato, Radish, Zucchini, Seasoned Avocado, Feta Cheese, Everything Seasoned Potatoes, 2 Sunny Eggs

Fried Chicken & Waffles 19

Buttermilk Fried Chicken Breast, Maple Syrup, Cinnamon Waffles, Strawberry Jam

SHAREABLES

Vegan Spinach Dip ^{VG GF N} 11

Cashew Cream, Hearts of Palm, Crispy Garlic, Tortilla Chips

Cashew Queso ^{VG N GF} 9

Pico De Gallo, Vegan "Taco Meat", Tortilla Chips

HOUSEMADE COCKTAILS

Frozen Aperol Spritz 12

Aperol, Prosecco, Orange

Frozen Espresso Martini 12

1876 Vodka, Nitro Cold Brew, Kahlua

Cranberry Maple Smash 12/30

Spiced Rum, Spiced Maple Simple, Cranberry, OJ

Ginger Berry Rita 12/30

Pueblo Viejo Tequila Blanco, Blackberry, Blueberry, Ginger Beer

Spicy Margarita 12/30

Tequila, Jalapeno, Lime, Tajin Rim

Lavender Lemonade 12/30

Empress Gin, Lemon, Lavender Syrup

Bloody Mary 12

1876 Vodka, House Mix, Chili Salt, House Pickle

Red Wine Sangria 12

Pinot Noir, Apple, Orange, Amaretto

WINES BY THE GLASS

Sea Pearl Sauvignon Blanc 10

Marlborough, NZ

Domaine de Triennes Rose 10

Provence, FR

Eden Rift Pinot Noir 10

Central Coast, CA

No Curfew Chardonnay 10

California

Le Grand Prebois Brut 10

VDF, FR

Valravn Cabernet 10

Sonoma, CA

SALADS

ADD A PROTEIN TO ANY SALAD Tofu 3 / Chicken 6 / Shrimp 9 / Salmon 9

Asian Chicken ^{GF N} 16

Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Green Beans, Ginger-Soy Vinaigrette, Sambal-Peanut Sauce

Harvest ^{V GF N} 13.5

Mixed Greens, Asparagus, Strawberries, Beets, , Brussel Sprouts, Radish, Goat Cheese, Sunflower Seeds, Herb Vinaigrette

Shrimp Caesar 20

Kale-Romaine Mix, Tomatoes, Garlic Croutons, Parmesan, Fried Capers, Hearts of Palm, Caesar Dressing

Taco Salad ^{VG GF N} 15.5

Kale & Romaine, Woodlands' Tempeh, Beans, Avocado, Cilantro-Corn, Pickled Onions, Pumpkin Seeds, Lemon Vinaigrette

Salmon Salad ^{GF N} 20

Arugula, Radicchio, Frisee, Almonds, Oranges, Brussels, Kabocha Squash, Pomegranate, Fried Curry Sweet Potato Noodles, Coconut Almond Vinaigrette

Salmon Poke* ^{GF N} 19.5

Faroe Island Salmon Marinated with Ponzu, Sesame Rice, Pickled Cabbage, Spiced Pears, Edamame, Radish, Furikake Aioli, Hard Boiled Egg

SANDWICHES

ANY SANDWICH MAY BE PREPARED AS A SALAD!

Served with your choice of two house sides or a cup of soup. Sub Leven gluten free bread +3 V

"Crunchy" Chicken ^N 16.25

Oven Roasted, Nut-Seed Crumble, Chips, Romaine, Tomato, Pickles, Provolone, Buttermilk Ranch, Pretzel Bun

Avocado BLT 16.5

Applewood Bacon, Fried Egg, Avocado, Aioli, Heirloom Tomato, Lettuce, Sourdough

Truffled Egg Salad ^V 15

Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun

Gulf Seafood 17.5

Blue Horizon Shrimp & Blue Crab, Romaine, Tomato, Pickled Onion, Green Goddess Dressing, Ciabatta

Roasted Steak 19

44 Farms Steak, Gruyere, Caramelized Onion, Jalapeño Aioli, Crispy Onion, French Roll

Garden Sammie ^{VG} 13

Brussels Sprouts, Avocado Spread, Hummus, Sprouts, Pickled Onion, L&T, Curried Cauliflower, Ciabatta

"Banh Mi" 15

Charred Red Field Ranch Pork, Aioli, Pickled Onion, Jalapeño, Cilantro, Sambal, Cucumber Carrot Slaw, French Baguette
Sub San San Organic Non Gmo Tofu With Vegan Aioli

Good Karma "Burger" ^{VG N} 14.5

Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta

SIDES

Tuscan Kale ^{GF V N}

Potato Chips ^{GF VG}

Red Potato Salad ^{GF V}

Strawberry Ginger Salad ^{GF VG}

Pickle Spears ^{GF VG}

Pumpkin Seeds ^{GF VG N}

Apple Beet Slaw ^{VG GF}

SOUP CUP 4.5 / BOWL 8

Chicken Posolé ^{GF N}

Spring Squash & Quinoa ^{VG GF}

SWEETS

Chocolate Chunk Cookie ^V 3

Vegan Carrot Cupcake ^{VG} 4

Chocolate Brownie ^{GF} 5