







## TARTINES

mini open-faced toast sandwiches

-  Burrata & Heirloom Tomatoes 3
- Smoked Salmon, Capers & Dill Crema 4

-  Rocky Jr. Chicken Liver Mousse 8
- Wedge & Dip 7





## BREAKFAST

-  Housemade Granola & Yogurt Parfait 8  
local honey, nuts, fresh & dried fruit
-  Sugar Dusted Ricotta Beignets 6  
lemon curd
-  Lemon Ricotta Pancakes 14  
strawberry preserve, lemon curd whip
-  Corned Beef Hash\* 16  
potatoes, peppers, onions,  
poached egg, hollandaise, fresh fruit
- Traditional Breakfast 14**  
two eggs any style, breakfast sausage,  
griddled potatoes, toast
- Omelette of the Day AQ**  
griddled potatoes

- Scotch Egg 8  
romesco sauce, arugula salad
- Chilaquiles\* 15  
pulled pork, poached eggs,  
queso fresco, sour cream, avocado,  
chili rojo, tomatillo salsa
-  Vegetarian Chilaquiles\* 12
- Eggs Benedict\* 15  
**classic**  
smoked pork loin, hollandaise,  
Acme Green Onion Slab
- smoked salmon 18**  
smoked salmon, hollandaise,  
Acme Green Onion Slab
-  **vegetarian 14**  
spinach, onion, roasted bell  
peppers, Acme Green Onion Slab

\*poached eggs are cooked sous vide (soft white & yolk)

## LUNCH

- Chef's Seasonal Soup 9**
- Chef's Flatbread 11**  
a whim of the chef  
inspired by the season
-  Citrus Braised Sugar Beets 11  
 sierra nevada cream cheese,  
citrus supremes, curry gremolata
-  Basil Ricotta Salad 11  
 strawberries, watermelon radish,  
toasted hazelnuts
-  Sweet Gem Lettuce Salad 11  
 nectarines, candied pecans,  
pt. reyes blue cheese
- Roasted Bone Marrow 15**  
salsa verde, charred ciabatta

- Smoked Salmon Sandwich 16**  
bacon, avocado, tomato, ricotta
- Grilled Chicken Sandwich 14**  
chipotle mayo, carrot-cucumber slaw
- the only Burger 17  
that belongs on **The Table**  
aged white cheddar, wedge potatoes
- Pappardelle Pasta 14**  
bacon, mushrooms, spinach,  
black garlic alfredo
- Oven Roasted Pork Belly 18**  
plum & thai basil salad,  
cilantro, fish sauce

## SIDES

- 5 smoked pork loin      griddled potatoes 4
- 5 bacon                      seasonal fruit 3
- 4 two eggs                      side salad 3
- 5 grilled chicken thigh



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## BRUNCH CLASSICS

*tried and true favorites done our way 12*

### **Bottomless Mimosa**

bubbles & fresh OJ. *Served until 3pm.*

### **Bloody Mary**

House secret recipe, vodka, pickled vegetables

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## HAIR OF THE DOG

*spirit-minded libations meant to shake the morning funk 12*

### **Kentucky Espresso**

Buffalo Trace Bourbon, St. George Nola Coffee Liqueur, Benedictine, Amaro, House Bitters

### **La Rosa**

El Charro Tequila, Pomegranate, Lemon, Peychaud's Bitters, Egg White

### **Secret Garden**

House Citrus-Infused Vodka, Fresh Cucumber, Lime, Ginger Beer

### **Planter's Punch**

Flor de Caña Rum, Angostura Bitters, Lime, Club Soda

### **Ricky Baker**

Junipero Gin, Lemon, Cayenne, Cinnamon, Club Soda

### **Snickerdoodle Flip**

George Dickle 12 Year Tennessee Whisky, Housemade Horchata, St. George Nola Coffee Liqueur, Whole Egg

### **Caipirinha**

Avua Cachaça, Lime, Clement Sirop de Canne

### **Ramos Gin Fizz**

Gin, Vanilla Infused Cream, Citrus, Orange Blossom Water

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## A. B. V. M. I. A.

*these sippers pack all the flavor with none of the alcohol*

### **Orange & Passion Fruit Soda 4**

Housemade Orange & Passionfruit Syrup, Club Soda

### **Horchata 4**

Rice, Almond, Cinnamon

### **The Bulldog 5**

Almond Milk, Mexican Coke, Orgeat

### **Pomegranate Hibiscus Soda 4**

Housemade Hibiscus Infused Pomegranate Syrup, Club Soda

### **Orange Creamsicle 4**

Orange, Vanilla, Club Soda

### **Lavender Lemonade 4**

Housemade Lavender Syrup, Fresh Lemon, Club Soda

### **Mexican Coke 3**

Hecho en Mexico