

Rise & Shine

7:30AM-10:30AM MON-FRI 7:30AM-12PM SAT & SUN

BERRY BRIGHT PARFAIT   **10**
Non-Fat Greek Yogurt • Lemon Tart Drizzle • Strawberries • Blackberries • Raspberries • House-Made Granola • Local Honey • Chia Seeds

WEST COAST BURRITO **15**
Scrambled Eggs • Duroc Sausage • Avocado • Havarti • Black Bean & Roasted Corn Salsa • Heavenly Potatoes

FARMHOUSE PLATE **12**
Two Eggs Any Style • Choice of Bacon or Duroc Sausage • Heavenly Potatoes • Sourdough Toast, House-Made Cinnamon Sugar Donuts or Seasonal Fruit

DOUBLE MEAT SANDWICH **14**
Scrambled Eggs • Duroc Sausage • Candied Bacon • Havarti • Lemon Dill Aioli • Served with Heavenly Potatoes

GARDEN GOAT SCRAMBLE  **15**
Scrambled Eggs • Spinach • Avocado • Tomatoes • Roasted Mushrooms • Rainbow Microgreens • Goat Cheese • Served with Sourdough Toast and Seasonal Fruit

PEANUT BUTTER POWER STACK  **12**
Protein-Enriched Griddle Cakes • Local Honey • Orange Zest • Served with Berry Compote



KID'S BREAKFAST PLATE

One Egg Any Style • Choice of Bacon or Duroc Sausage • Sourdough Toast, House-Made Cinnamon Sugar Donuts or Seasonal Fruit

KID'S CHOCOLATE CHIP PANCAKES



Served with Grade-A Organic Maple Syrup



Truce Toasts

Served on Sourdough



TRUCE TOAST



14

Whipped Goat Cheese • Cucumber-Beet Pico • House-Made Purple Eggs • Rainbow Microgreens



All Net Proceeds from Every Truce Toast Purchased go to Love One.



WILD BERRY TOAST



12

Whipped Goat Cheese • Strawberries • Blackberries • Bananas • Berry Compote Drizzle • Local Honey • Chia Seeds



AVOCADO TOAST



14

Basil Pesto • Avocado • Tomato • Fried Egg • Golden Beets • Pickled Red Onions • Rainbow Microgreens • Aged Balsamic Glaze • Everything Bagel Seasoning

Morning Bakery

MORNING GLORY MUFFIN



6

DOUBLE CHOCOLATE MUFFIN



6

BLUEBERRY MUFFIN



5

BANANA BREAD (SLICE)



4

CINNAMON ROLL WITH CREAM CHEESE ICING



6



PEACH COBBLER CINNAMON ROLL



7

Breakfast Sides

HEAVENLY POTATOES  **6** • BACON   **5** • CANDIED BACON   **6**

DUROC SAUSAGE   **5** • SEASONAL FRUIT    **5**

For The Table

THE BURRATA

 

14

Tomatoes • Basil Pesto • Stracciatella • Red Onion • Toasted Pistachios • Olive Oil • Aged Balsamic Glaze

BRUSSELS SPROUTS

12

Bacon • Molasses • Parmesan Cheese • Pomegranate Seed

HUMMUS FLIGHT

  

15

Roasted Red Pepper Hummus • Red Beet Hummus • Dill Pickle Hummus • Served with Carrots, Cucumbers and Toast Points

WAGYU BEEF SLIDERS

14

Crispy Onions • House-Made Pickles • White Cheddar • BBQ Sauce • House-Made Bun



FROM THE GARDEN

WATERMELON MIMOSA SALAD

  

15

Arugula, Cucumbers, Goat Cheese, Red Onions and Jicama tossed in House-Made Pickled Pepper Vinaigrette topped with Pistachios and Mint • Served over Watermelon and House-Made Golden Mimosa Vinaigrette

BLUEBERRY SPINACH SALAD

  

15

Spinach • Blueberry • Avocado • Cucumber • Goat Cheese • Pickled Red Onion • Candied Pecans • House-Made Rosemary Cider Vinaigrette

PLATES

CARAMELIZED PEACH CHICKEN



17

Horseradish Peach Compote Crème Fraîche • Caramelized Peaches • Vegetable Broth Quinoa • Grape Tomato and Cucumber Salad

STRAWBERRY BALSAMIC CHICKEN



17

Strawberry Compote • Goat Cheese • Mint • Aged Balsamic Glaze • Sweet Potatoes • Vegetable Broth Quinoa • Broccolini

Plates

SEARED & CERTIFIED STEAK



24

Grass-Fed Certified Angus Beef • House-Made Balsamic Glaze • Tri-Colored Roasted Carrots • Heavenly Potatoes

HERB-CRUSTED LEMON DILL SALMON



23

Seared Salmon • Lemon Dill Aioli • Vegetable Broth Quinoa • Avocado • Grape Tomato & Cucumber Salad

MODENA SHORT RIB



22

Grass-Fed Certified Angus Beef Short Rib • Heavenly Potatoes • House-Made Balsamic Glaze • Tri-Colored Roasted Carrots

SHORT RIB MAC & CHEESE

20

Truffle Mac & Cheese • Grass-Fed Certified Angus Beef Short Rib • Pan-Seared Broccolini

ROSEMARY CHICKEN

 

17

House-Brined Chicken • Vegetable Broth Quinoa • Grape Tomato & Cucumber Salad

Wraps

Served on a Locally Sourced Organic & Vegan Whole-Grain Tortilla

ARTISAN CHICKEN

15

Grilled Chicken • Roasted Red Pepper Hummus • Jicama Slaw • Mixed Greens • Tomato • House-Made Buttermilk Thyme Ranch

ANGRY CHICKEN

16

Hand-Breaded Fried Chicken Tossed in Local Hot Honey Habanero Aioli • Bleu Cheese • Lettuce • Tomato • Jicama Slaw • Pickled Red Peppers

GARDEN

 

18

Roasted Red Pepper Hummus • Roasted Mushrooms • Pickled Onion • Local Honey Roasted Carrots • Avocado • Spinach • Cucumber

Burgers



American Wagyu Served on a House-Made Bun with Tallow Fried French Fries or Grape Tomato & Cucumber Salad

CLASSIC CHEESE

16

Bibb Lettuce • Tomato • Onion • House-Made Pickles • White Cheddar **Add Bacon for 2.**

SUNRISE

18

Avocado • Havarti • Fried Egg • Candied Bacon

FIVE ALARM

18

Pepperjack • Pickled Red Peppers • Habanero Peppers • Candied Bacon • Local Hot Honey Habanero Aioli

SALMON SMASH

18

Candied Bacon • Old Bay® Mayo • Jicama Slaw • White Cheddar • Sourdough

Handhelds

Served with Tallow Fried French Fries or Grape Tomato & Cucumber Salad

STEAKHOUSE SANDWICH

20

Grass-Fed Certified Angus Beef • White Cheddar • Horseradish Crème Fraîche • Arugula • Crispy Onions • Baguette

THE G.O.A.T.

17

Grilled Chicken • Goat Cheese • Avocado • Fried Egg • Onion • House-Made Mayo • Bibb Lettuce • Tomato • House-Made Bun

SHORT RIB FRENCH DIP

20

Grass-Fed Certified Angus Beef Short Rib • Caramelized Onions • Horseradish Crème Fraîche • Havarti • Baguette • Served with Bone Broth Au Jus

HOT HONEY CHICKEN

16

Served Fried or Grilled • Jicama Slaw • House-Made Pickles • Local Hot Honey Habanero Aioli • House-Made Bun

From The Garden



Add Grilled or Fried Chicken **6** Steak **9** or Salmon **9**

ORCHARD SUPERFOOD

  

16

Mixed Greens • Crispy Quinoa • Jicama • Apples • Blueberries • Pomegranate Seeds • Grapes • Candied Pecans • Strawberries • Chia Seeds • House-Made Golden Mimosa Vinaigrette

HANDHELD APPLE & BRIE CHICKEN SALAD



12

Iceburg Lettuce • Apple & Brie Chicken Salad • Crispy Quinoa • House-Made Golden Mimosa Vinaigrette

CITRUS CAESAR



12

Romaine Hearts • House-Made Croutons • Orange Zest • Shaved Parmesan • House-Made Citrus Caesar Dressing

BEET SALAD

 

15

Mixed Greens • Gold & Ruby Beets • Goat Cheese • Seasonal Oranges • Candied Pecans • House-Made Rosemary Cider Vinaigrette

CALIFORNIA COBB

15

Mixed Greens • Strawberries • Grape Tomatoes • Bacon • White Cheddar • Egg • House-Made Croutons • Avocado • House-Made Buttermilk Thyme Ranch Dressing

GRAIN POWER BOWL

   

12

Vegetable Broth Quinoa • Roasted Sweet Potato • Roasted Mushrooms • Avocado • Cucumber • Mixed Greens • House-Made Pickled Pepper Vinaigrette • Chia Seeds



CHICKEN BITES

10

SALMON BITES

10

ALOHA STEAK BITES

12

CHICKEN TENDERS

9

SLIDERS

10

MAC & CHEESE



8

Served with

CHOICE OF SIDE & DONUT OR COOKIE

Tallow Fried French Fries • Local Honey Roasted Carrots • Seasonal Fruit • Grape Tomato & Cucumber Salad

Sides

6

FRENCH FRIES



Tallow Fried • Sea Salt

TRI-COLORED

 

ROASTED CARROTS

 

GRAPE TOMATO AND CUCUMBER SALAD

   

TRUFFLE MAC & CHEESE



HEAVENLY POTATOES



BRUSSELS SPROUTS

  

 VEGAN

 VEGETARIAN

 GLUTEN-FRIENDLY

 DAIRY-FRIENDLY