



SOUPS – SALADS – SMALL PLATES

JUMBO & ROCK SHRIMP COCKTAIL

Three jumbo shrimp,
rock shrimp gazpacho cocktail,
lemon, avocado
20

HOUSEMADE GIANT MEATBALL

Smoked provolone, pesto oil,
balsamic glaze, tomato ragu, fresh
baked garlic knots
18

HAND CUT FRIES (VGA, GF)

Blackberry-balsamic spice,
crumbled bacon, scallions
creamy garden ranch
14

CRISPY CALAMARI

Seasoned calamari, banana peppers,
spicy marinara dipping sauce
22

FOCACCIA PLATE (V, VGA, GFA)

Eggplant caponata, stracciatella,
tomato bruschetta, roasted garlic,
black grapes, marinated tomatoes,
pickled vegetables, olives
22

BLISTERED BRUSSEL SPROUTS (V, VG, GF)

Raspberry-chipotle spice,
black grapes, ranch
16

CHEF'S SOUP OF THE DAY

Cup 6 / Bowl 8

CLASSIC FRENCH ONION SOUP

House-made beef broth,
garlic crouton, imported Swiss cheese
12

CHOPPED CAPRESE ITALIAN SALAD

(V, VGA, GFA)

Fresh mozzarella, beef steak tomato, pickled onions,
olives, black grapes, arugula, romaine, focaccia croutons,
creamy Italian dressing, balsamic drizzle
14/20

“NOT SO TRADITIONAL”

CAESAR SALAD (V)

Chopped romaine, roasted grape tomato, Kalamata
olives, garlic croutons, shaved parmesan, Caesar
dressing
10/16

HOUSE FIELD GREEN SALAD (V, VG, GF)

Local assorted greens, grape tomato, French radish,
rainbow carrot, English cucumber
8 / 12

PEACHES & PEPPERS (V, VG, GFA)

Peaches, roasted red peppers, mozzarella,
focaccia crouton, torn basil, torn mint, romaine lettuce,
frizzled onions, strawberry balsamic dressing
20

ADD TO ANY SALAD

Tuna or Chicken Salad 6 | Grilled, Crispy, or Blackened Chicken 6 | *8 oz. Sirloin Steak 14

*Grilled Salmon 10 | Blackened Shrimp 4.50 each

Sides

SEASONAL FRUIT 6 – ONE EGG ALA CARTE 2.50 – BACON or SAUSAGE 5
HOME FRIES 5 – LOADED HOME FRIES 12– XL ENGLISH MUFFIN 3

V = Vegetarian VG = Vegan VGA = Vegan Available GF = Gluten Free GFA = Gluten Free Available

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish, sesame or wheat.
Before placing your order, please inform your server if a person in your party has a food allergy.

IMMENSE OMELETTES

Served with home fries

Egg whites available upon request

TIKKA (V, GF)

Spiced potato, spinach, feta, tikka masala drizzle
22

THE MARGHERITA (V, GF)

Tomato, mozzarella, pesto, balsamic drizzle
22

MONTY'S

Bacon, sausage, peppers, onions, cheddar,
sriracha ketchup drizzle
24

LOADED BAKED POTATO (GF)

Bacon, cheddar cheese, potato, scallion,
sour cream & chive drizzle
24

BREAKFASTOLOGY

BELGIUM WAFFLES

Served with bacon and sausage.

- ♦ Traditional with berries & whipped cream
22

♦ Belgium Waffle of the Day
24

PANCAKES

Served with bacon and sausage.

- ♦ Traditional with berries & whipped cream
22

♦ Pancakes of the Day
24

CHALLAH FRENCH TOAST

Served with bacon and sausage.

- ♦ Traditional with berries & whipped cream
22

♦ French Toast of the Day
24

THE ENSEMBLES

CREPES & BERRIES

Layered crepes, sweet mascarpone,
seasonal berries, nutella drizzle
24

BREAKFAST QUESADILLA

Caramelized peppers & onions, pepper
jack cheese, scrambled eggs, home
fries, salsa and sour cream
22

FRITTATA & POTATOES

Three frittata and home fries
(no substitutions)

Your Choice Of:

Tomato, spinach, feta, cilantro,
egg whites, tikka masala sauce

or

Bacon, spinach, Swiss,
scallions, whole eggs,
sriracha ketchup drizzle
24

*STEAK-N-EGGS

10 oz. N.Y. sirloin, 2 fried eggs, home
fries, cherry pepper chimichurri
28

BREAKFAST POWER BOWLS

Tri-color quinoa, broccoli, kohlrabi,
brussel sprouts, kale, carrots,
avocado, blueberries, pistachio,
blood orange vinaigrette
20

Add two sunny side up eggs 5
Add grilled chicken 6