

## SMALL BITES

### MINI MUFFINS \$5

served warm, six bites size muffins,  
tossed in cinnamon & sugar

### ROASTED TOMATO SOUP \$7

garnished with, basil pesto, parmesan,  
house croutons, cracked pepper  
**gluten free, contains dairy**

### WHITE BEAN HUMMUS PLATE \$12

house made white bean hummus,  
assorted sliced veggies, grilled pita

### SMOKED ATLANTIC FISH DIP \$13

wild caught fish, house pickled veggies,  
grilled pita



## BRUNCH DRINKS

### LOCAL DRAFT BEERS \$5

*please ask about whats on tap*

### SPARKLING LEMONADE \$7

*house minted lemonade, sparkling wine*

### BOTTOMLESS ROSE' \$9

*AIX, Provence*

### BOTTOMLESS MIMOSA \$10

*Florida orange juice, sparkling wine*

## CRACKED & SCRAMBLED

### BREAD CHOICES

plain ciabatta, multigrain ciabatta, herb focaccia,  
carmalized onion focaccia

### EGGSQUISITE PANINI \$13

choice of bread, two cage free eggs cooked your way,  
applewood smoked bacon, melty brie cheese, organic fig  
jam, balsamic glaze, organic arugula  
**choice of side**

### EGGCELLENT PANINI \$13

choice of bread, two cage free eggs cooked your way,  
applewood smoked bacon, spicy aioli, avocado,  
pickled red onion, organic arugula  
**choice of side**

### CRISPY CHICKEN & BISCUIT \$13

crispy, hormone free, boneless, skinless chicken thigh,  
large scratch made buttermilk biscuit,  
house pepper jelly  
**choice of side**

### AVOCADO TOAST \$14

rustic toasted multigrain bread, two cage free eggs  
cooked your way, mashed avocado, bacon, whipped  
goat cheese, sliced tomato, arugula, garlic aioli  
**choice of side**

### SIMPLY DONE PLATE \$13

two cage free eggs cooked your way, sliced tomato,  
roasted potatoes, multigrain toast, choice of meat: bacon,  
canadian bacon or house turkey sausage  
**add avocado +\$2.00**

### QUICHE OF THE DAY \$12

asiago, spinach, tomato  
**choice of house salad, soup or fresh fruit**

### CHOICE OF SIDE

Chips, House Salad, Fruit, or Fries

### OMELETTE OF THE DAY \$14

two cage free eggs, bacon, mixed cheddar & colby jack  
cheese, tomato, spinach, grilled red onion, served with  
multigrain toast

**choice of side**

### BLUEBERRY PIE FRENCH TOAST \$15

two thick slices of brioche, house blueberry compote,  
caramel drizzle, oat streusel, fresh whipped cream,  
warm maple syrup

**served with choice of:**

**bacon, canadian bacon or house turkey sausage**

### HUEVOS RANCHEROS \$16

two cage free eggs cooked your way,  
two grilled flour tortillas, black bean puree,  
chorizo & sweet potato hash, avocado, crispy tortilla strips,  
house pico de gallo, lime crema, cilantro

### BEEF SHORT RIB HASH \$16

two cage free eggs cooked your way, slow braised black  
angus beef boneless short rib, sweet potatoes, red  
potatoes, brussels sprouts & caramelized onions,  
house hollandaise

**choice of side**

### EGGS BENNY \$16

toasted english muffin, two cage free eggs cooked your  
way, house hollandaise sauce, canadian bacon,  
organic tomato & sautéed spinach

**choice of side**

### STEAK & EGGS \$17

6oz black angus NY strip cooked your way, two cage free  
eggs cooked your way, roasted potatoes, house steak  
sauce, multigrain toast

# LUNCH FAVORITES

## BREAD CHOICES

plain ciabatta, multigrain ciabatta, herb focaccia, caramelized onion focaccia

## ROASTED VEGGIE \$13

choice of bread, lightly breaded & baked eggplant, roasted zucchini & portobello mushroom, soft herb cheese, balsamic glaze, arugula  
**choice of side**

## WHAT THE CLUCK PANINI \$14

choice of bread, house chicken salad, pecans, walnuts, dried cranberries, apples, arugula, mayo, dijon mustard  
**choice of side**

## PESTO CHICK \$14

choice of bread, roasted, pulled chicken breast tossed in basil pesto, sliced tomato, roasted red peppers, fresh mozzarella, arugula, balsamic glaze  
**choice of side**

## CAPRESE \$13

choice of bread, fresh mozzarella, sliced tomato, basil pesto, olive oil, balsamic glaze arugula  
**choice of side**

## CRISPY CAULIFLOWER TACOS <sup>VG</sup> \$ 13

two grilled flour tortillas, crispy chickpeas, black bean puree, pickled red cabbage & red onion, queso fresco, basil aioli, fresh cilantro  
**add avocado ++\$2.00**

## GARDEN SALAD <sup>GF</sup> \$10

organic mixed greens, asiago cheese, dried cranberries, tomato, cucumber, shredded carrots, multigrain toast points, choice of dressing  
**add protein ++\$3.00**

## CLUCKER SALAD <sup>GF</sup> \$15

house chicken salad, mixed organic greens, asiago cheese, sliced pears, balsamic glaze, multigrain toast points  
**choice of dressing**

## POWER CLEAN <sup>GF</sup> \$15

organic greens, sliced avocado, roasted red peppers, artichoke hearts, chopped tomatoes, cucumbers, pecans and walnuts, choice of dressing  
**choice of protein**

## THE AMERICANO ( SIGNATURE BURGER) \$15

Alaina's hormone free burger blend, toasted brioche, B's sauce, american cheese, red onion, tomato, bibb lettuce,  
**choice of side,**  
**add: fried egg +\$1.50,**  
**avocado +\$2.00, bacon +\$3.00**

## BLACKENED MAHI MAHI SAMMIE \$16

pan seared wild caught mahi mahi, house remoulade, sliced tomato, bibb lettuce on a toasted brioche bun  
**served with Old Bay fries or choice of side**

# SIDES & EXTRAS

## AVOCADO \$3

## BREAKFAST MEATS \$4 each

bacon, canadian bacon or house turkey sausage

## COLESLAW \$4

green & red cabbage, shredded carrots, mayo & vinegar based dressing

## FRESH FRUIT \$4

mixture of fresh cantaloupe, pineapple & strawberries

## CHIPS \$4

house salt + pepper chips

## HOUSE SALAD \$5

organic mixed green, asiago, cranberries, carrots, cucumber, tomato  
**choice of house made dressings**  
**(balsamic, citrus, or red wine vinaigrette)**

## ROASTED POTATOES \$5

red bliss potatoes, fresh herbs

## BASKET HAND CUT FRIES \$8

original, parmesan Or truffle  
**parm & truffle +\$2.00**

Please alert your server of any food allergies, as not all ingredients are listed on the menu. Eating raw or under cooked fish, shellfish, eggs or meat may increase the risk of foodborn illness.