

## BREAKFAST 10 - 11 AM

### BREAKFAST PANINI \$10

two free range eggs any style,  
choice of bread, choice of bacon or ham,  
choice cheese

**served with fruit or house salad**

### BREAKFAST PLATE \$10

two free range eggs any style,  
choice of bacon or ham, choice of toast

**served with fruit or house salad**

## SMALL BITES

### STEAMED EDAMAME \$8

tossed in house soy glaze,  
toasted black & white sesame seeds

### 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

## WEEK DAY PROMO

### MONDAY \$3

May your coffee be as strong as your Monday.  
OCEANA COFFEE " NED KELLY "bold &  
flavorful, hot or iced

**add vanilla, caramel or hazelnut \$1**

### OCEANA COLD BREW \$5

### TACO TUESDAY

Get 10% off any Taco you order

### WINE DOWN WEDNESDAY

Buy 1 glass of wine and receive the second  
glass for 50% off

### THIRSTY THURSDAY

Order a Burger and receive 1 LOCAL CRAFT  
BEER for only \$2

### FRIDAY

Kick off your Fry-Day with a Rancher Sandwich  
and receive a free basket of our house cut fries  
and all the dipping sauces to kick off your  
weekend!!!



## SOUP & QUICHE

### HEARTY CHICKEN NOODLE SOUP \$7

*garnish: chives, cracked pepper*

### ROASTED TOMATO SOUP \$7

*garnish: fresh cracked pepper, parmesan cheese,  
house croutons, basil pesto*

### MEAT QUICHE \$6

*swiss, ham, chive*

### VEGGIE QUICHE: \$6

*goat cheese, spinach, tomato*

## TODAY'S SPECIALS

### BUFF CRISPY CHICKEN SAMMIE \$15

toasted brioche bun, hormone free crispy chicken thigh,  
house buffalo sauce, ranch dressing, american cheese,  
avocado mash, applewood smoked bacon,  
organic tomato, carrot & cabbage slaw

**choice of side & pickle**

### PHILLY CHEESESTEAK \$16

artisan hoagie roll, garlic aioli, shaved ribeye,  
melty white american cheese, sautéed mixed bell peppers,  
crimini mushrooms & onions

**choice of side & pickle**

### PAN SEARED SALMON \$16

fresh tri- berry salad, herbed goat cheese, candied pecans,  
avocado, artisan mixed greens, raspberry- jalapeno vinaigrette

### ROASTED BEET, FARRO & GOAT CHEESE SALAD \$17

organic mixed greens, roasted red & yellow beets  
organic farro, herbed goat cheese, candied pecans, roasted  
brussels sprouts, gala apples, shaved fennel,  
apple cider vinaigrette