



SCRAMBLES & OMELETS

Served with country fried potatoes and a homemade biscuit or toast.

LOX'A'LICIOUS OMELET 18.00

Three egg omelet with lox, tomatoes, capers & chèvre. Topped with sour cream.

FUNGUY'S OMELET 17.00

Three egg omelet served with local organic mushrooms, spinach & chèvre.

GARDENERS OMELET 17.00

Three egg omelet with broccoli, carrots, spinach & Swiss cheese.

HOLE IN THE WALL SCRAMBLE 17.00

Two scrambled eggs with spinach, roasted red peppers, caramelized onions, honey ham, and sharp cheddar.

N'ORLEANS SCRAMBLE 17.00

Two eggs scrambled with andouille sausage, caramelized onions, and roasted red peppers, with a touch of cayenne.

EGGS BENEDICT

Enjoy two poached eggs served on an English muffin, accompanied by country-fried potatoes.

LOX BENEDICT 18.00

Features smoked salmon, capers, chèvre, fresh tomato, sour cream, and hollandaise sauce.

FUNGUY'S BENEDICT 18.00

Showcasing local organic mushrooms, spinach, chèvre, all topped with hollandaise sauce.

HAM BENEDICT 18.00

A delightful combination of honey ham and hollandaise sauce.

FLORENTINE BENEDICT 16.00

Includes two poached eggs served with spinach and hollandaise sauce.

AVOCADO CRAB BENEDICT 23.00

A luxurious dish featuring Dungeness crab meat, avocado, and hollandaise sauce.

EGGS & MORE

Egg and hash plates served with a homemade biscuit or toast.

TWO EGGS 11.50

Enjoy two eggs prepared to your liking, accompanied by country-fried potatoes. Enhance your meal by adding bacon, Italian or andouille sausage, or honey ham for an additional \$3.75.

SHORT RIB HASH & EGGS 20.00

Slow-cooked Angus short rib with potatoes, onions, and red bell peppers. Topped off with two perfectly poached eggs.

MUSHROOM HASH & EGGS 18.00

Organic mushrooms cooked with potatoes, onions, and red bell peppers. Topped off with two perfectly poached eggs.

VEGGIE HASH & EGGS 17.00

A combination of broccoli, carrots, potatoes, onions, and red bell peppers, topped with two poached eggs.

CHILAQUILES 16.00

Crispy fried tortillas with two medium fried eggs, fresh salsa, pico de gallo, avocado, sour cream, and Cotija cheese.

HUEVOS RANCHEROS 16.00

Tostada shell, black beans, fried rice, two fried eggs over medium. Topped with homemade salsa, pico de gallo, avocado, sour cream & Cotija cheese.

BREAKFAST BURRITO 15.00

Eggs, potatoes, pico de gallo, cheddar cheese, and your choice of ham, turkey, bacon, chorizo, or short rib.

BREAKFAST SANDWICH 14.00

Eggs with your choice of bacon, ham, or turkey and cheddar cheese. Served on toasted sourdough with a spread of mayo.

PANCAKES & MORE

BUTTERMILK PANCAKES

Fluffy pancakes, adorned with fresh strawberries and a dusting of powdered sugar. Enjoy them with genuine maple syrup on the side.

Single Pancake 4.75 Short Stack 9.00 Full Stack 13.00

THE DUTCH BABY 14.00

Savor a German-style pancake infused with caramelized sugar, apples, and a hint of nutmeg. While it takes about 15 minutes to bake in the oven, the delightful taste is well worth the wait

CHALLAH FRENCH TOAST 13.00

An airy, indulgent, and subtly sweet French toast with crisp edges. This delightful dish is accompanied by fresh strawberries, candied pecans, and authentic maple syrup.

COMBOS (French Toast, Pancakes or Waffles) 20.00

Two eggs cooked to your preference, two slices of challah French toast, two waffles or one pancake, country fried potatoes, and your choice of bacon, Italian or andouille sausage, or honey ham.

BISCUITS & GRAVY 11.00

A rich, creamy, savory sausage or a vegetarian mushroom gravy, served atop our freshly baked biscuits. This classic comfort food is a breakfast favorite, perfect for those who crave something hearty and satisfying. Pair it with two eggs any style & country fried potatoes for an additional 5.25

BURGERS

All burgers are served on a Brioche bun and accompanied by chipotle aioli, lettuce, tomato, pickles, and red onion. You can choose from a side of fries, a house salad, or soup.

BURGER OPTIONS:

ANGUS BEEF BURGER	15.00
BISON BURGER	15.00
DUCK BURGER	15.00
LAMB BURGER	15.00
TURKEY BURGER	15.00
PORTOBELLO MUSHROOM	15.00
SOUTHWEST BLACK BEAN	14.00
CHILI BURGER	17.00

Angus beef, with melted cheddar cheese and chili beans.

PATTY MELT	17.00
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Angus beef served on toasted sourdough bread with caramelized onions & sharp cheddar, and chipotle aioli.

SANDWICHES

All sandwiches served with fries, a house salad or soup.

ROAST BEEF	16.00
Grilled roast beef, served on a French roll, with melted pepper jack, lettuce, tomato, onions, pickles and chipotle aioli.	

TURKEY	18.00
Turkey, Bacon & Avocado with Swiss cheese.	

HOT PASTRAMI	16.00
Hot pastrami with melted Provolone cheese.	

CHICKEN	16.00
A grilled chicken breast, melted with pepper jack cheese, onions, pickles, and tomatoes. Served on a soft roll.	

THE CLUB	20.00
Ham, turkey, bacon, & avocado with pepper jack cheese.	

CLASSIC TUNA	16.00
House made tuna salad, with lettuce, tomato, onions & pickles with Swiss cheese. Served on rye bread.	

RIB-EYE STEAK SANDWICH	20.00
Rib-eye steak with pepper jack cheese	

SIZZLING SCHNITZEL	16.00
All natural chicken breast, breaded and fried with a squeeze of fresh lemon and melted pepper jack cheese.	

FISH SANDWICH	19.00
Wild Salmon on a brioche bun	

CLASSIC REUBEN	16.00
Grilled corned beef, served on marble rye, with melted Swiss, sauerkraut, and thousand island dressing.	

FRENCH DIP	16.00
Roast beef stacked on a French roll with caramelized onions, grilled mushrooms, and melted Swiss cheese with au jus dip.	

BRAISED SHORT RIB	16.00
Tender boneless braised beef short rib served hot on a brioche bun with melted pepper jack cheese and chipotle aioli.	

PHILLY CHEESE STEAK	19.00
Angus beef rib-eye steak with grilled onions, bell peppers & melted cheddar cheese.	

TUNA MELT	16.00
House made tuna salad with melted Swiss cheese on toasted rye bread.	

B.L.T	14.00
Bacon, lettuce, tomato on toasted sourdough bread.	

GRILLED CHEESE	13.00
Cheddar cheese on toasted sourdough bread.	

CLASSIC HOT DOG	13.00
Topped with sweet relish, onions, yellow mustard & ketchup.	

CHILI DOG	15.00
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BURRITO	15.00
Your choice of steak, chicken, chorizo, short rib, or shrimp. This delightful dish comes with rice, black beans, cheddar cheese, and pico de gallo, all wrapped in a soft flour tortilla.	

FRIES			
Big Bowl	9.00	Small Bowl	6.00
Enhance Your Fries			2.00
Truffle Oil with Parm, Cheesy Sauce or Fresh Minced Garlic with Parm			

ONION RINGS			
Big Bowl	11.00	Small Bowl	8.00

SOUP OF THE DAY

Cup	5.50	Small Bowl	8.50	Big Bowl	13.00
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SPECIALTY SOUPS

FRENCH QUARTER GUMBO	22.00
A Cajun style gumbo with andouille sausage, chicken crawfish, onions, red bell peppers & celery served with long grain rice.	

BORSCHT	22.00
A hot villager's style beef-based soup with slices of golden & red beets, shredded cabbage & chunks of potato with an all-natural beef short rib and topped with sour cream.	

SALADS

HOUSE SALAD

Side 6.00

Entree 10.00

Enjoy mixed greens tossed in your choice of house-made vinaigrettes: citrus herb, shiitake ginger soy**, ranch, thousand island, blue cheese, or Caesar dressing*.

CAESAR SALAD

Side 7.00

Entree 13.00

Chopped romaine coated with our house-made Caesar dressing*, complemented by corn tortilla strips, Parmesan cheese, and fresh tomatoes.

COBB SALAD

24.00

A delightful mix of romaine lettuce, tomato, hard-boiled egg, blue cheese, red onion, avocado, grilled chicken, and bacon, all tossed together with Ranch dressing.

BEET-NIK SALAD

17.00

organic sliced red and golden beets on a bed of mixed greens, dressed with our citrus herb vinaigrette. Finished with roasted pistachios, citrus segments, and chèvre.

MARINATED STEAK SALAD

22.00

Bistro filet marinated in soy sauce, garlic, and seasoning, served over mixed greens, shredded cabbage, carrots, snow peas, and water chestnuts. Tossed in our shiitake ginger soy** vinaigrette and topped with tortilla strips and sesame seeds.

CRAB LOUIE SALAD

24.00

Dungeness crab meat, avocado, hard-boiled egg, cucumbers, fresh tomatoes, and asparagus, all served on a bed of romaine lettuce and spring mix, dressed with thousand island.

SWEET & SAVORY CREPES

A choice of French fries, house salad or soup for savory crepes. Crepes are a blend of buckwheat and flour.

Go GF w/ Buckwheat +2.00

FUNGUY'S

18.00

Local organic mushrooms sauteed with spinach & chèvre.

SALMON RUN

19.00

Chilled lox, chèvre, tomatoes & capers topped with sour cream.

ROSEMARY'S CHICK

19.00

All-natural chicken breast marinated in garlic & rosemary with sauteed spinach, caramelized onions, mushrooms & Swiss cheese.

MARDI GRAS

18.00

Andouille sausage, caramelized onions & roasted red bell peppers.

GARDENER'S DREAM

17.00

Spinach, broccoli, carrots & Swiss cheese.

NUTELLA

11.00

Strawberries wrapped in a hot crepe topped with whipped cream.

SPICED APPLE

11.00

Warm apples in a hot crepe topped with caramel sauce.

BIGGER PLATES

COCONUT CURRY

16.00

Penne pasta in a curried coconut milk & cream reduction with plumped cranberries, carrots, broccoli, & tomatoes. Topped with toasted almond slices & Parmesan cheese.

TOMATO BASIL PASTA

16.00

Roma tomatoes lightly sauteed in olive oil with minced garlic finished with fresh basil in a white wine reduction tossed with spaghetti & Parmesan cheese.

PENNE PASTA AL CINGHIALE

22.00

New York-style Italian sausage, with fresh tomatoes, local organic mushrooms, and aromatic garlic, all simmered in a rich chicken stock with a hint of chili flakes, served over penne pasta.

SURF AND TURF PASTA

24.00

Penne pasta in a cream sauce with prawns, andouille sausage, chicken, bell peppers and onions.

MAC & CHEESE

14.00

Elbow macaroni in a mix of cheddar, Swiss & pepper jack cheese. Topped with a panko Parmesan crust.

CHICKEN SALTIMBOCCA

25.00

Chicken breast wrapped with prosciutto and sage in a buttery sauce. Served with mashed potatoes & asparagus.

FISH & CHIPS

18.00

Battered Cod served with French fries and a side of tartar sauce

RIB-EYE STEAK

25.00

Pan-seared rib-eye steak, with fresh herbs, topped with home-made chimichurri sauce and served with a side Caesar salad and a choice of country fried potatoes or a cup of soup.

CHICKEN PICCATA

23.00

Tender chicken breast sauteed with lemon juice, butter, and capers. Accompanied by creamy mashed potatoes and a selection of fresh vegetables from the chef.

SALMON PICATTA

24.00

Wild salmon sauteed with lemon juice, butter and capers. Served with mashed potatoes & chef's veggie selection.

CALAMARI STEAK PICATTA

24.00

A seared calamari steak, prepared with lemon juice, butter, and capers, accompanied by creamy mashed potatoes and the chef's selection of seasonal vegetables.



APPETIZERS

WINGS (6)	10.00
Buffalo or BBQ Sauce	
HABENERO WINGS	12.00
Cilantro, onions, fresh tomatoes, cucumbers, habenero peppers (very spicy) & fresh squeezed lime.	
NACHOS	9.00
Homemade tortilla chips served with black beans, melted cheddar cheese, and garnished with pico de gallo, sour cream, and Cotija cheese.	
SHRIMP CEVICHE	9.00
Cooked shrimp combined with diced red onions, cilantro, tomatoes, and a splash of lime, seasoned with salt and pepper, and enhanced with chipotle chile peppers.	
QUESADILLAS	7.00
Three corn tortillas with melted sharp cheddar cheese and served with fresh salsa.	
FRENCH FRIES	7.00
Seasoning, garlic and Parmesan or truffle oil and Parmesan cheese.	
NACHO FRIES	8.00
Our classic seasoned French fries topped with homemade sausage gravy, black beans, sour cream and pico de gallo, topped with Cotija cheese.	
GUACAMOLE	9.00
Avocados combined with fresh tomatoes, cilantro, onions, salt, and pepper, and freshly squeezed lime juice. This delightful mix is served with our homemade tortilla chips, made to order.	
SHORT RIB SLIDERS	9.50
Our homemade braised short ribs with caramelized onions, melted sharp cheddar cheese, stacked on a brioche bun.	
CHICKEN FLAUTAS	9.00
Tender pulled chicken and Jack cheese, encased in a flour tortilla and deep-fried to perfection, then garnished with chipotle aioli and sprinkled with Cotija cheese.	
STREET TACOS	15.00
Three corn tortillas stuffed with your choice of meat* and topped with cilantro, onions, and our signature fresh salsa. *Choose from steak, short rib, chorizo, or chicken. Add fish or shrimp for 2.00. A vegetarian option is also offered.	
SHRIMP COCKTAIL	21.00
Shrimp, cilantro, onions, cucumbers, avocado and homemade cocktail sauce, served with homemade tortilla chips.	

BREAKFAST SIDES

Bacon, Italian or Andouille Sausage or Honey Ham	6.00
Mushroom or Sausage Gravy	6.00
Hollandaise Sauce	4.00
Fruit Bowl	7.25
Country Fried Potatoes	3.75
Homemade Biscuit or Toast	3.00
Avocado	3.75
Two Eggs	5.00
One Egg	2.50
Cheese	1.75

SALAD/ENTREE ADD ONS

Grilled Chicken:	6.50
Grilled Prawns or Wild Salmon:	7.00

FROM THE JUICE BAR

THE GODDESS	8.00
Spinach, celery, apple, ginger, lemon & cucumber	
THE BEET	8.00
Beet, carrot, celery, apple & ginger	
THE SUNSHINE	8.00
Carrot, orange, ginger & turmeric	
Apple/Cranberry Juice	4.00
Fresh Squeezed Orange Juice	8.50
Organic Lemonade	4.00

COFFEE

Coffee	4.00
Espresso	3.50
Double Espresso	5.75
Cappuccino	4.00
Cafe Latte	5.00
Cafe Mocha	5.00
Iced Coffee	4.00
Iced Mocha	5.00

TEA

Tea	4.00
Iced Tea	4.00
Arnold Palmer	4.00

MORE

Sparkling Water	3.50
Soft Drinks	3.00
Hot Chocolate	4.50
Milkshakes	8.00
Whole Milk	4.00

BEER & SPIRITS

Blue Moon	8.00
Pacifico	8.00
Modelo Special	8.00
Lagunitas IPA	8.00
Margaritas	14.00
Bloody Mary	14.00
Micheladas	9.00

MIMOSA

Mimosa	9.00
Mimosa Flight	23.00
Guava, Mango-Peach & Pineapple	

**Ask about our
Happy Hour
Drink Specials**

**contains raw egg*

***contains traces of wheat in soy sauce*

Please inform your server of any allergies