



NATURE'S KITCHEN

We use only HORMONE FREE, ALL NATURAL, FREE RANGE meat



BRUNCH

SERVED DAILY 8AM - 3PM

CAST IRON OMELETS

Baked, cast iron style Omelets, served with a SIDE of your Choice!

LAMB 15

House made Coriander Lamb Kufta, Bell Pepper, Tomato, Mozzarella, Goat Cheese

SHORT RIB 15

Braised Short Rib, Bell Pepper, Caramelized Onions, Blue Cheese

Egg whites +2 PROSCIUTTO 14 Crimini Mushrooms, Tomato, Cheddar

FETA 13 Roasted Squash, Zucchini, Spinach, Pesto, Mozzarella, Feta

GARDEN 13 Herb Roasted Veggies, Sliced Mushrooms, Mozzarella, Goat Cheese

SCALLOP 16

Seared Wild Sea Scallops, Tomato, Pesto, Mozzarella

SHRIMP 15

Marinated Wild Shrimp, Tomato, Spinach, Pesto Sauce, Feta, Mozzarella

TURKEY 14

House made Fennel Turkey Kufta, Tomato, Mozzarella

CREPE CAKES

\*\*NEW\*\* Layered and stacked, house-made, thick and buttery crepes

LEMON MERENGUE 12

Lemon, Curd, Merengue, Bruleed Grapefruit

VERY BERRY MASCARPONE 12

Sweet Mascarpone, Berry Compotes

CHOCOLATE TRUFFLE 12

Creamy Chocolate and Chambord filling, Chocolate Truffles, Cocoa Powder

GARDEN GREENS 12

Spinach, Swiss Chard, Parsley, Basil, Ricotta, Red Bell Pepper Sauce

CHICKEN 13

Chicken and Carmalized Onion Spread, Mushroom Cream Sauce

PANCAKES

CLASSIC 11

Real Maple Syrup, Raspberry Puree, Kiwi Puree, Powdered Sugar, Butter, Fresh Fruit

SEASONAL 11

Seasonal Compote, Raspberry Puree, Kiwi Puree, Powdered Sugar, Butter

TIRAMISU PANCAKES 13

Espresso Syrup, Mascarpone Sauce, Chocolate, Powdered Sugar

BANANAS FOSTERS

CAST IRON DUTCH PANCAKE 13

Sweet Caramel Bananas, Powdered Sugar

FRENCH TOAST

\*\*NEW\*\* Thick-cut, Homemade, Organic Sourdough Brioche

CLASSIC 11

Real Maple Syrup, Raspberry Puree, Kiwi Puree, Powdered Sugar, Fresh Fruit

SEASONAL 11

Seasonal Compote, Ricotta Mascarpone Whip, Raspberry Puree, Kiwi Puree, Powdered Sugar

SEASONAL BREAD PUDDING FRENCH TOAST 14

Our Homemade Bread Pudding, Egg-battered and Grilled, topped with Raspberry Puree, Kiwi Puree, Ricotta Mascarpone Whip

SANDWICHES

House Specialty Sandwiches are accompanied by a choice of one SIDE

PLT 12 Prosciutto, Butter Lettuce, Tomato, Avocado, Red Onion, Mayo Add Poached Eggs +4

CHICKEN or SHRIMP PESTO 14 Mary's Farm Roasted Chicken OR Wild Shrimp{+2}, Tomato, Red Onion, Avocado, Pesto, Mozzarella

MONTE CRISTO 14 Egg Battered Challah Bread, Roasted Turkey Breast, Fontina Cheese. Choose either Sangria Jam OR our Ajika Hot Sauce

APPLE SWISS 12 Roasted Turkey, Apple Jam, Pickled Cucumber, Swiss, Whole Grain Mustard

ROASTED EGGPLANT 11 Herb Roasted Eggplant, Caramelized Onions, Spinach, Tomato, Feta, Mozzarella. Add Poached Eggs +4

AVOCADO SANDWICH 11 Poached Eggs Sliced Avocado, Feta Mouse, Pickled Red Onion,

SIDES

FRUIT 6 EGGS 5

GRILLED PROSCIUTTO 6 POTATO GALETTE 5

SOUP 7 CHIPS 4 SALAD 7

EXTRAS ~ Jam, Toast, Avocado, Salsa, Sour Cream +1 REAL Maple Syrup +3

HOUSE SPECIALTIES

MEZZE BOARD 18

BABA GHANOUSH, TOMATO WALNUT SPREAD, EGGPLANT SPREAD, HUMMUS, RAISIN AND RICE GRAPE LEAF DOLMA, LEMON VINAIGRETTE DRESSED GREENS, HOUSE COMPOTES, BEET PICKLED EGGS, LAVASH

SALMON OMELET 15

BEET CURED SALMON, SPINACH, PESTO, AVOCADO, FETA, MOZZARELLA EGG WHITES +4

CHIA SEED YOGURT PARFAIT 8

CHIA SEEDS, SEASONAL COMPOTE, VANILLA BEAN GREEK YOGURT, SEASONAL FRUIT

CAFE 21 CHICKEN CURRY CAKES 14

POACHED EGGS, SHREDDED CHICKEN, RED ONION, CELERY, HOLLANDAISE SAUCE

CAFE 21 SHRIMP CORN CAKES 15

POTATO, WILD SHRIMP, SWEET CORN, MOZZARELLA, CILANTRO CREAM SAUCE

SAVORY BREAD PUDDING BENIDICT 14

SPINACH AND FETTA BREAD PUDDING, TURKEY, CRANBERRY, POACHED EGGS, HOLLANDAISE

TOMATOES AND EGGS 14

HEIRLOOM TOMATOES, SCRAMBLED EGGS, GOAT CHEESE, POTATO GALETTE

BEEF BURGER 19

FONTINA, TOMATO, ONION, HOUSE PICKLED CUCUMBER, LIVE BUTTER LETTUCE, GOAT CHEESE AIOLI, AVOCADO PESTO, FRIED EGG, BRIOCHE

TURKEY BURGER 15

FONTINA, TOMATO, ONION, HOUSE PICKLED CUCUMBER, LIVE BUTTER LETTUCE, GOAT CHEESE AIOLI, AVOCADO PESTO, FRIED EGG, BRIOCHE

SALADS

ADD ROASTED CHICKEN BREAST OR GRILLED SHRIMP +7

GRILLED PEAR 12 Butter Grilled Pears, Spring Mix, Almond Slivers, Feta, Dried Apricots, Honey Balsamic Vinaigrette

STRAWBERRY SALAD 12 Toasted Pistachios, Goat Cheese, Raspberry Vinaigrette

SEAFOOD SALAD 18 Organic Baby Arugula, Grilled Scallops, Wild Shrimp, Marinated Tomato, toasted Almond Slivers, Toast, Goat Cheese Aioli

QUINOA BEET TARTARE 12 Feta Mousse, Balsamic Vinegar, Shallots, and Pickled Mustard Seeds, Seasonal Fruit, Live Butter Lettuce

PULSE SALAD 15 Bell Pepper soaked Garbanzo Beans, Lentils, Carrots, Red Cabbage, Tomato, Cucumber, Avocado, Raisins, Zahtar Vinaigrette

PLEASE INFORM US OF ANY ALLERGIES YOU MAY HAVE

As delicious as it may be, consuming raw or under cooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.