

weekly spring specials

WINE NOT WEDNESDAY- half price all wine bottles

CHEF'S TASTING MENU THURSDAY- 4- course prix fixe for \$25

SUNDAY SUPPER- family-style fried chicken dinner weekly at 5pm

COMING June 1st: Happy Hour Menu & \$5 Cocktails!



**brunch**  
spring 2018

daily until 2:30pm

we operate a scratch kitchen that uses wheat, soy, nuts & dairy  
please notify your server of any allergies  
18% gratuity added to parties of 6+ | no separate checks please  
items & prices subject to change

### to share

**avocado fries** | \$10

chipotle-lime aioli

**empanadas** | \$10

ground beef, chimichurri

**nachos** | \$10

chipotle-cheddar cheese sauce,  
beans, pickled red onions, guacamole,  
sour cream, choice of pork or chicken

### soup & salad

**seasonal soup** | \$4/8

**strawberry salad** | \$10.5

mesclun, pea shoots, moonglo, dill,  
sunflower seeds, roasted rhubarb vinaigrette

**cauliflower salad** | \$8.5

olives, celery, fresh herbs, black  
olive oil, lemon vinaigrette

**aztec salad** | \$10

field greens, tomatoes, avocado, black  
beans, jack cheese, tortilla strips, lime

add grilled chicken, steak or spicy shrimp | \$7

### breakfast sides

**breakfast meats** | \$4

house made chicken sausage, bacon,  
ham, chorizo, soyrizo

**home fries** | \$4

### savory breakfast

**nanadict** | \$14

house made sopos, poached eggs, chorizo,  
poblano cream; served with greens & home fries

**baked chilaquiles** | \$14

corn tortillas, chihuahua cheese, poblano cream  
served with black beans & two eggs

**huevos rancheros** | \$13.5

corn tortillas, veggies, beans, two eggs, chorizo,  
poblano cream, guacamole & queso fresco

**garden omelet** | \$13

spring vegetables; served with greens & toast

**all-american breakfast** | \$11.5

two eggs, choice of breakfast meat,  
home fries, greens & toast

**breakfast burrito** | \$12

scrambled eggs, chihuahua cheese,  
beans, potatoes, chorizo

**breakfast sandwich** | \$10.5

house baked english muffin, scrambled egg, cheddar,  
aioli, choice of breakfast meat or avocado;  
served with greens & home fries

**tofu scramble** | \$12

spring vegetables, black beans, soyrizo & toast

### sweet breakfast

**strawberry-rhubarb french toast** | \$13

honey cream, granola

**blueberry pancakes** | \$13

lemon curd, oat streusel

### sandwiches

**el cubano** | \$13

pulled pork, ham, jack, pickled onion-poblano relish  
served with cilantro-lime slaw

**grilled shrimp & fried oyster po'boy** | \$15

arugula, tomato, house giardiniera, cajun mayo

**plantain sandwich** | \$13

seasoned grilled chicken, cheddar,  
pickled red onion, cilantro-lime slaw  
served with Cuban black beans & rice

**vegetable burger** | \$11.5

house made patty, L.T.O., spicy aioli  
served with a pickle & choice of side

**grilled chicken sandwich** | \$13

jack cheese, L.T.O., garlic aioli  
served with pickle & choice of side

**slagel family farm beef burger** | \$13

L.T.O., whole grain mustard aioli  
served with pickle & choice of side

### sides

**grilled asparagus** | \$6

**Cuban black beans & rice** | \$4

**mac & cheese** | \$5

**farm greens** | \$4

**fries** | \$4

ask about our  
catering & events  
program!