



breakfast served all day

plates

served with your choice of two sides:

sautéed potatoes | fresh dressed greens | fruit | Wolfmoon sourdough toast | house-made buttermilk biscuit | english muffin

Bacavo Scramble 16

bacon, tomato, avocado and blue cheese

Country Scramble 16

bacon, spinach, caramelized onions and sharp cheddar

Baja Scramble 17

chorizo, onion, tomato, and cilantro, topped with sour cream, salsa and avocado

Papa's Plate* 13

two eggs, done your way, and choice of sides
add ham, bacon, or sausage **3**

on the sweeter side

served with warm, real maple syrup

Lemon Ricotta Pancakes 6 | 12 | 15

one, two or three cakes — add marionberries **1 per cake**

Crispy French Custard Toast 7 | 13 | 16

soaked brioche, grilled slow for a custard center — one, two or three pieces

house specialties

Huevos Rancheros* 16

df on request

house-made ranchero sauce, grilled cornmeal, black beans, two eggs, salsa, avocado, and feta — add chorizo **3**

The Benny 18

classic eggs benedict — sliced ham & house-made hollandaise

Corned Beef Hash 18

df on request

tender chunks of house-made corned beef, richly sautéed with potatoes, green peppers, onions, garlic, and a touch of cream, topped with two eggs and choice of toast, biscuit or fruit

The Florentine 18

two poached eggs and house-made hollandaise atop sautéed spinach and grilled tomato slices on an english muffin

Sautéed Veggie Hash* 18

df/vg on request

sautéed tofu, green pepper, mushroom, onion, broccoli, tomato, potatoes, harissa, garlic, feta, and a touch of cream, topped with two eggs and choice of toast, biscuit or fruit — add chorizo **3**

Cheesy Shrimp n' Grits* 24

a bed of sharp cheddar grits, topped with three large shrimp sautéed with andouille sausage, garlic, bacon, steamed greens, and two poached eggs

The Brekkie Sandwich 16

scrambled egg, house-made fennel sausage, smoked gouda cheese, arugula, pickled red onion, and dijon aioli on ciabatta

Pork Loyn Chop n' Eggs* 22

bone-in chop, two eggs, sautéed potatoes or dressed greens, toast, biscuit, or fruit

Biscuit and Gravy 15

house-made fennel sausage and mushroom gravy over a buttermilk yeast biscuit and two eggs

sides

two eggs	5
ham sausage patty bacon (3pc)	5
gravy or cheesy grits	4
sautéed potatoes	5
Wolfmoon toast (2 pc)	4
house-made biscuit	4
english muffin	3
braised kale	5
mixed salad greens	5
fresh fruit	5
avocado	4

drinks

Sleepy Monk coffee	3
cold brew	5
hot tea	3
iced tea	4
house-made lemonade	4
juice (OJ, grapefruit, cranberry)	4
milk	3
chocolate milk	4
hot cocoa	4
oat milk	4
soda	3

*consuming raw or undercooked meats/poultry/seafood/shellfish/eggs may increase your risk of food-borne illness
gf: gluten free, df: dairy free, vg: vegan



lunch served 11am - 2pm

lunch

all sandwiches served with dressed greens or potatoes

gf option: any burger/sandwich ingredients served atop a bed of fresh dressed greens — **add 2**

Lamb Burger* 18

7 oz hand-made patty, with caramelized onions, garlic, feta and lettuce, dressed with house aioli on a potato bun

Beef Burger* 18

7 oz hand-made patty, with sharp cheddar cheese, grilled onions, lettuce, tomato, dill pickle and our sweet chili aioli on a potato bun

Grilled Chicken Sandwich* 18

with bacon, pesto aioli, fresh tomato and pepper jack cheese on a potato bun

Reuben 18

house-made corned beef, topped with sauerkraut, provolone and house-made thousand island dressing, grilled on dark rye

Grilled Veggie Sandwich 17

df/vg on request

mixed "veggies of the day", smoked gouda, arugula, pickled red onion, and pesto aioli

Spring Greens Prawn Salad 21

spring greens topped with four garlic sautéed prawns, tomato, capers, pecorino, with house vinaigrette and your choice of biscuit, toast, or fruit

Spinach Salad 18

df/vg on request

spinach, bacon, toasted almonds, feta, house vinaigrette, and your choice of biscuit, toast or fruit
add chicken **5** | garlic sautéed prawn **2ea**

house cocktails

Green Goddess 15

silver tequila, orange liqueur, fresh-pressed celery juice, lemon, tajin rim

House Bloody 15

fresh mix, fresher garnish, salt—spice it up with our house-infused jalapeño vodka

Spicy Margarita 15

house-infused jalapeño tequila, orange liqueur, lime, jacobson habanero salt (wimp out with non-spicy tequila, if you want)

Irish Coffee 15

served 'buena vista style'—whiskey, sugar, coffee, heavy cream

employee cocktails

Yolk, Oh No! 15

vodka, st. germaine, lemon, grapefruit, on the rocks, topped with prosecco

Rocket Fuelini 15

cold brew coffee, cocoa bitters, vodka, kahlua

Turk & JD's Chaitini 15

bar pilot chai vodka, cardamom bitters, kahlua, oat milk

Father John Minty 15

vodka, orange juice, mint simple syrup, lemon, iced tea

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**A 20% gratuity will be added to all parties of 6 or more | limit 2 checks per party - no exceptions
gift certificates available | omissions gladly | substitutions may be politely declined**