

the brunch menu

to start

charcuterie and cheese board \$34

artisan meats and cheeses, house-made berry jam, mustard, pickled vegetables and artisan crackers
*GF Options

elote flatbread \$20

tajin-infused aioli, cilantro, charred corn, red onion, grilled chicken, cotija and house cheese blend on a crispy flatbread

asian inspired crab cakes \$22

orange gochuguru spiced crab cakes over a sweet chili slaw and topped with spicy chili crisp

soups & salads

tomato basil or soup of the moment - \$5cup/\$9bowl

the salad on 5th \$12

romaine, house made croutons, white balsamic pickled shallots, cucumbers, gorgonzola and prosecco vinaigrette
*GF & vegetarian options

pistachio apple salad \$14

shaved brussels and fresh greens tossed in a lemon yogurt dressing and topped with a cold pistachio, pepita, apple and red onion melange
*GF & vegetarian options

add chicken \$7, bacon \$6 or prosciutto \$6 to any of the salads

sandwiches & more

tacos for the halibut \$15

two citrus marinated and roasted halibut tacos with a cilantro lime slaw served with heirloom tomato pico de gallo and house tortilla chips

italian b.l.t \$17

crispy prosciutto, bacon, fennel salami, red leaf lettuce, juicy heirloom tomatoes on blue truck sourdough bread with a honey balsamic dressing and garlic aioli
*GF option
choice of side salad or pita chips & hummus or purple potato chips

spring sandwich \$16

pea pesto, arugula, cucumber, scallions, watermelon radish, and a spring hummus spread on toasted blue truck sourdough
*GF option & vegetarian
choice of side salad or pita chips & hummus or purple potato chips

not your mama's grilled cheese and tomato basil soup \$17

sourdough bread brushed with herbs de provence infused olive oil with artisan cheeses inside toasted perfectly
*GF option
add prosciutto or bacon for \$6

upgrade any sandwich with choices to a soup for \$2



brunchy brunch

bacon, burrata on ciabatta \$17

crispy bacon lardons, maple gastrique, heirloom tomatoes, creamy burrata, and an egg on blue truck ciabatta with potatoes or upgrade to fruit parfait \$3
*GF Option

greens, egg and ham sandwich \$17

peach wood smoked ham, bacon, fried egg, hearty wilted greens, hashbrowns under smoked gouda with smokey chipotle sauce on toasted sourdough with potatoes or upgrade to fruit parfait \$3
*GF Option

country scramble \$16

3 meats (ham, sausage & bacon), breakfast potatoes, scrambled eggs, cheese blend then topped with pepper gravy

pb & j french toast \$16

house made challah french toast with flathead cherry compote, peanut butter sauce, vanilla chantilly and 100% crown maple syrup
*GF Option

chorizo burrito \$14

redneck chorizo, roasted poblano sauce, cilantro rice and scrambled eggs with roasted red potatoes

brunch flatbread \$18

maple sausage, bacon, scrambled eggs, 4 cheese blend, chives and a house country gravy on a toasted flatbread

croque "gosh" dam \$18

mi froma gruyere and riverbear ham melted between two pieces of blue truck sourdough then smothered with moneray, more gruyere, then topped with sunny side up egg with potatoes or upgrade to fruit parfait \$3
*GF Option

a la carte

2 eggs - \$3

2 pieces of bacon- \$4

side of toast - \$2

side of potatoes - \$3

cornbread w/blueberry merlot jam - \$6

*Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.