

to nibble

on....

malasadas 5.

traditional portuguese
doughnuts rolled in cinnamon
and sugar

fresh fruit plate 6.

strawberries, raspberries,
grapefruit, pears, apples, and
other seasonal fruit
with lavender honey
and whipped cream

a squagel 7.

smoked salmon, capers, red
onions, organic tomatoes,
dijon dill cream cheese on
toasted focaccia

bruleed grapefruit 4.

with torched sugar

yogurt parfait 4.

yogurt, fresh organic berries,
house made
vanilla apricot granola

“six degrees

of kevin” bacon 3.

a side of bacon with torched
sage brown sugar

. omelets and scrambles .

can be made with eggs or tofu 7.
served with herbed mixed potato homefries and sourdough toast
sub fresh organic fruit 3.

the kimmie

chorizo, spinach, gruyere

the showboat

sausage, smoked cheddar, onions, mushrooms

veggie pesto

housemade pesto, onions, mushrooms, tomatoes,
spinach, artichokes

“sausage” party

veggie sausage, avocado, gruyere, onion

. house special ties .

huevos rancheros 8.

three petite rancheros served with housemade frijoles
sabrosos, three housemade salsas and queso fresco

Polenta benedict 8.

two poached eggs over fried polenta and sauteed spinach
with a lemon feta cream sauce

huevos rancheros 8.

three petite rancheros served with housemade frijoles
sabrosos, three housemade salsas and queso fresco

biscuits and gravy 8.

housemade biscuits with vegetarian
portobello mushroom gravy and two eggs any style

bolognese poached eggs 8.

housemade old world meat sauce
over two eggs any style topped with basil
and parmesan served with toast

creme brulee french toast 7.

served with real maple syrup
with side of yogurt 2.

ricotta blueberry pancakes 7.

served with real maple syrup

. libations .

the natalie wood 7¼.
a glass of kenwood
champagne with a float
of housemade sorbet

our bloody bloody
7¾ / 25
with our house infused
garlic or bacon vodka

berry mojito 6½.
with fresh organic berries

cucumber mojito 7¼.
our house infused cucumber
vodka, fresh mint,
lime juice, sugar

pamlemousse 7¼.
finlandia grapefruit, blood
orange rhubarb liqueur,
fresh grapefruit, orange,
and lemon juice

mimosa 5 / 25
with your choice of
fresh squeezed orange,
grapefruit, or pineapple juice

french press coffee
large 6.
small 3.

drip coffee 2.

fresh squeezed juices 3.
orange
grapefruit
pineapple

. sandwiches .

All sandwiches served with fries, sweet potato fries or house salad

b.e.l.t. 8.

bacon, lettuce, tomato, fried egg,
and a dijon dill cream cheese on toasted sourdough

spicy mustard crab melt 8.
served open faced with melted gruyere

lamb burger trio 9.

three petite lamb burgers with mint aioli and gruyere, fig
and roasted bell pepper compote, and greek tzatziki sauce

a hamburger 8½.

gorgonzola, bacon, fresh basil, tomato, garlic aioli

great big veggie sandwich 7.

garlic and herb marinated grilled tempeh, fasil, avocado,
tomato, sprouts, gruyere, whole grain mustard, and aioli

anjou pear brie melt 7.

fresh organic anjou pears, spinach, candied walnuts,
balsamic reduction and melted bried
on toasted sourdough

. salads .

Rustic panzanella salad 8.

fresh sourdough croutons sauteed with bacon,
red onion, garlic and fresh basil
over romaine with red wine vinaigrette

pear gorgonzola 7.

fresh pears, mountain gorgonzola, and candied walnuts
over mixed baby greens with balsamic vinaigrette

greek salad 7.

cherry tomatoes, cucumbers, olives, feta, balsamic
vinaigrette

mixed greens 5.

cherry tomato, cucumber, red onion and feta
with balsamic vinaigrette