

# hand-helds.

Served with a House Side of your choosing.

## **Croque Madame** 14

Applewood Smoked Ham and Swiss Cheese, pan-toasted Bread, smothered in house-made Bechamel Sauce, topped with a Fried Egg and chopped Chives

## **Italian Sandwich** 14

Genoa Salami, Capicola, Ham, Balsamic Vinaigrette, Sliced Red Onion, Lettuce, Applewood Smoked Ham, Banana Peppers on a Baguette Loaf

## **Triple Turkey Club** 16

Roasted Turkey Breast Slices, Bacon, Lettuce, Swiss Cheese, Tomato, House Mayonnaise, triple stacked on White Bread

## **Harvest Chicken Salad** 13

Diced Chicken with Red Apples, Grapes, Celery, Red Onion, Chives, Oranges, and sliced Almonds in a creamy Mayo Dressing. on a Ciabatta Bun

## \* **Bacon Smash Burger** 15

Crispy Bacon, melted American Cheese, Lettuce, and Tomato stacked with a juicy Smashburger Patty and our housemade Burger Sauce on a toasted Brioche Bun

## \* **Mediterranean Salmon Burger** 15

Crispy pan-seared Salmon Cake, Lettuce, Tomato, Spicy Romesco, and zesty Mediterranean Slaw on a toasted Brioche Bun

# lunch plates. 18

### 1 Choose a Protein: (6oz) \*

Bistro Filet (medium) +3  
Salmon Filet  
Jumbo Shrimp  
Seared Ahi Tuna +2

### 2 Choose a Starch:

Smashed Potatoes  
Mediterranean Rice  
Potato Gratin  
Truffle Fries +3

### 3 Choose a Veggie:

Ratatouille  
Le Carotte Roties  
House Salad  
Broccolini +3  
Brussels +3  
Asparagus +3

### 4 Choose a Sauce:

Thai Chili  
Béarnaise  
Cowboy Butter  
Spicy Romesco

(See Sauce list for all options)

# beverages.

## soft drinks

**Assorted Soda & Iced Tea** 4

**Saratoga Sparkling Water** (Large) 8

**Saratoga Still Water** (Large) 8

**Fresh Squeezed OJ** 7

## coffees

**Drip Coffee** (Reg or Decaf) 4

**Cappuccino** 5

**Cafe Latte** 5

**Espresso** (Single/Double/Macchiato) 3 / 4 / 4

**Lavender Honey Latte** 6

**Raspberry Truffle Mocha** 6

**Affogato al Caffè** 9

(Vanilla soft serve 'drowned' in fresh Espresso)

## not coffees

**Mimosa** (w/Fresh OJ, Caposaldo) 7

**Bloody Mary** (Titos, Zing Zang) 8

**Hugo Spritz** 10

(Caposaldo, St. Germain, Lime, Mint)

**Screwdriver** (Titos, fresh OJ) 10

**Tequila Sunrise** (Cazadores, fresh OJ) 10

**Bellini** (Caposaldo, Peach) 8

**Paper Plane Spritz** 12

(Bulleit, Aperol, Amaro, Caposaldo, Lemon)

**N/A Mimosas & Bellini** 7

**FULL BAR  
AVAILABLE**



**DAY**  
10am - 3pm  
**menu**

# for the table.

- \* **Tuna Tower** 17  
Diced Ahi Tuna over Chopped Tomato, Pear & Cucumbers, topped with Avocado Mousse. Yuzu Citrus Ponzu. Served with Wontons
- \* **Crostini Trio** 12  
Three styles of Bruschetta, one of each: Smoked Salmon over whipped Cheese Spread, sliced Bistro Filet over creamy Horseradish and Wild Mushroom Ragout, melted Swiss, Tomato Glaze
- \* **Salmon Cakes** 15  
Two pan-seared Salmon Cakes, served over Arugula. Topped with Mediterranean Slaw and a Citrus Vinaigrette. Olive-Tomato Tapenade
- Chorizo Croquettes** 11  
Housemade Croquettes with Ground Chorizo in a light Crispy Breading. Served over Arugula. Lemon Vinaigrette. Spicy Romesco Dip
- \* **Tenderloin Tartare** 19  
Hand-cut Filet Tartar served with Egg Yolk Cremeux, Shaved Parmesan, Potato Pave. Housemade Mustard Dressing
- \* **Limoncello Shrimp** 14  
Six Jumbo Shrimp sautéed in a Housemade Limoncello Sauce. Served with Sofrito, Herb Oil, Crispy Potato Nests
- \* **4 Layer Seabass Ceviche** 19  
Chilean Seabass and Jumbo Shrimp, diced and layered with Housemade Pico & Avocado Mousse. Fresh Citrus Marinade. Served with crispy Wontons
- Heirloom Tomato Wedges** 12  
Vine-ripened Heirloom Tomato, served over a whipped spread of Burrata, Ricotta & Parmesan Cheeses, topped with Crispy Potato Nests
- Spinach Artichoke Dip** 13  
Creamy Blend of Spinach, Artichoke Hearts & Parmesan Cheese with housemade White Corn Tortilla Chips
- Charcuterie Board** 20  
Thin-sliced Prosciutto di Parma, Spicy Capicola. Trio of Imported Cheeses: Le Gruyere, Cambozola Soft Blue Cheese & Queso de Murcia al Vino. Fig Jam, Olive Tapenade. Served with Crostinis
- \* **Beef Carpaccio** 18  
Bistro Filet, sliced paper thin, layered and topped with Baby Arugula, Shaved Parmesan, Balsamic Glaze, Sea Salt & Cracked Pepper

# garden salads.

Add 3oz or 6oz of Protein: \* 5 / 10  
Bistro Filet (med), Salmon Filet, Jumbo Shrimp, Seared Ahi Tuna

- Bistro Salad** 15  
Greens, Tomatoes, Cucumbers, Radish, Feta & Pecans, Mustard Tarragon Vinaigrette
- \* **Hail Caesar** 13  
Chopped Romaine, Shaved Parmesan, Croutons, Cranberry Caesar Dressing
- Garden Chickpea** 16  
Arugula, Chickpeas, Potatoes, Cucumbers, Peppers, Cherry Tomatoes, Lemon Oregano Vinaigrette
- Heirloom Burrata** 16  
Vine-ripened Heirloom Tomato, Basil Pesto, Fresh Burrata over Dressed Greens, Cracked Pepper
- Beets, Greens & Goat Cheese** 15  
Diced Beets, Whipped Goat Cheese, Baby Arugula, Diced Apples and Oranges, Pistachio Crumbles, Honey Orange Vinaigrette
- Mediterranean Chopped** 13  
Arcadian Lettuce, Heirloom Tomato, Cucumbers, Garbanzo Beans, Red Onion, Greek Feta, Olive Mix and Banana Peppers - chopped and tossed with Sherry Vinaigrette

# egg centric.

Served with 1 House Side of your choosing

- \* **Benedicts** 2 Poached Eggs topped with Tarragon Hollandaise, served on an English Muffin

<b>Classic</b> <span style="float: right;">14</span>	<b>Florentine</b> <span style="float: right;">14</span>
Canadian Bacon	Sauteed Spinach
<b>Lobster</b> <span style="float: right;">22</span>	<b>Lox</b> <span style="float: right;">17</span>
4oz Lobster Tail	Smoked Salmon
- \* **Avocado Toast & Egg** 15  
Sourdough Bread, Avocado Spread, Heirloom Tomato, 2 Eggs - Over Easy or Fried
- \* **Spanish Frittata** 12  
Thin-Sliced Potatoes, Scrambled Eggs, White Onions, Crisp Oven Bake
- \* **Quiche Lorraine Verte** 13  
Eggs, Applewood Bacon, Baby Spinach, Creme Fraiche, Formage Suisse, baked in a Pie Crust
- \* **Steak & Eggs** 20  
6oz of sliced Bistro Filet (Medium), Toast, & 2 Eggs (Fried, Poached or Over Easy)
- \* **Eggs, Bacon, Sourdough** 11  
2 Eggs, Fried, Poached or Over Easy, Fresh Sourdough, 3 Slices of Bacon
- \* **Breakfast Burrito** 14  
Scrambled Eggs, Applewood Bacon, Breakfast Sausage, American Cheese, Crispy Potato, wrapped in a large Tortilla, Fresh Housemade Pico

## sides.

Additional Sides: \$5

- Small House Salad**
- Crispy Polenta Cake**
- La Carotte Rôties**
- Ratatouille**
- Mediterranean Rice**
- Smashed Red Potatoes**
- Breakfast Potatoes**
- Potato Gratin**

## Premium Sides :

- +3 upcharge
- Broccolini**
- Brussels Sprouts**
- Truffle Fries**
- Asparagus**
- Blueberry Muffin**

## sauces. \$1

WARM:

- Au Poivre** (Peppercorn Cream Sauce)
- Béarnaise** (Creamy, with Tarragon)
- Cowboy Butter** (Herb Compound Butter)
- Mushroom Truffle** (Wild Mushrooms, Demi Glace)
- Burgundy** (Classic Demi Glace)

COLD:

- Thai-style Umami** (Savory Sweet & Spicy)
- Chimichurri** (Chopped Green Herb Sauce)
- Horseradish** (Spicy & Creamy Dip)
- Spicy Romesco** (Red Pepper, Tomato & Herbs)
- Roast Fennel Pepper Relish** (Diced Veggie Melange)