



Brunch July 25<sup>th</sup> 2021

**BRUNCHIE MUNCHIES**

**Porkstrami Benedict - \$17**

Our Signature Cured Pork, Toasted Pretzel Roll, Poached Eggs & House Made Beer Mustard Hollandaise, Choice of Yukon Gold Country Potatoes, Fruit Bowl or Mixed Green Salad with Choice of Dressing

**Porkstrami Hash - \$16**

Porkstrami & Yukon Gold Potato Hash with Bell Pepper, Sweet Onion, Our Signature Seasoning & a Poached Egg

**Denver Omelette - \$15**

Our Signature Cured Pork, Onions, & Bell Peppers With Your Choice of Cheddar, Mild Cheddar, White Cheddar, Pepper Jack or Jack Cheese

**Veggie Omelette - \$14**

Locally Sourced Roasted Mushrooms, Slow Roasted Sungold Tomatoes, Spinach, And White Onions With Your Choice of Cheddar, Mild Cheddar, White Cheddar, Pepper Jack or Jack Cheese

**Breakfast Pulled Pork & Waffles - \$15**

Special Recipe Breakfast Pulled Pork, House Made Waffle, Organic Maple Syrup, Poached Egg

**Blueberry Focaccia French Toast - \$14**

House Crafted Blueberry Focaccia French Toast, Fresh Blueberries, Powdered Sugar & Organic Maple Syrup

**BRUNCH DRINKS:**

Coffee	\$3.00
Orange Juice	\$5.00
Mimosa	\$7.00
Bloody Mary	\$8.00
w/ Grilled Shrimp & Pickled Vegetables	
Pol Clement Brut (375ml)	\$15.00

**FANCY SIDES**

**Assorted Fruit Bowl - \$6** 

Hand Picked, Seasonal Fruit

**Yukon Gold Country Potatoes - \$5**

Onions & Bell Peppers, Signature Seasoning

**Fixed Potato Salad - \$5/8oz - \$9/16oz**

Home Made Potato Salad with Organic Hard-Boiled Egg, Apple Wood Smoked Bacon & all the Fixin's

**Calabrese Pasta Salad - \$5/8oz - \$9/16oz**

Rotini Pasta, Roasted Red Peppers, Artichokes, Pepperoncini, Garbanzos, Kidney Beans, Olives, Parmesan, Sparrow Lane Cabernet Vinaigrette

**Sweet & Sour Slaw - \$4/8oz - \$7/16oz** 

Old Skool Style Oil & Vinegar Slaw

**Mixed Greens Small Side Salad - \$5**

Baby Greens & Romaine Mix, Fresh Veggies, Choice of Balsamic, Bleubird, Chipotle, or Buttermilk Sauce

**DRINKS**

**Canned Sodas:**

**\$2.00**

- Pepsi*
- Diet Pepsi*
- Sierra Mist*
- Dr. Pepper*
- Diet Dr. Pepper*
- Mountain Dew*
- Crush*
- Mug Root Beer*

**Bottled Water**

**\$1.00**

**House Iced Tea**

**\$3.00**

**Wanderoast Cold Brew**

**\$4.00**

**Joe's Tea**

**\$4.00**

- Half & Half*
- Peach Half & Half*
- Blood Orange Lemonade*

## **FOOD WITH FRIENDS**

### **Hummus de San Martin - \$15**

House Made California Chili Harissa Hummus, Lime Chimichurri, Castelvetrano Olives, Cucumber, Fresh Fried Pita.

### **Poke Nachos - \$17\***

Poke Marinated Yellowfin Tuna, Fried Wonton Chips, Bahn Mi Slaw, Sriracha Aioli, Mae Ploy, Chopped Scallions, Tomato & Cilantro, Sesame Seeds

### **The Plank - \$22**

Levoni Coppa Stagionata, Salame San Gennaro, Finocchio, Rovagnati Mortadella, Castelvetrano Olives, Pecorino Toscano, Taleggio Dop Ciresa, House-Toasted Focaccia

## **SIGNATURE SANDWICHES**

*Comes with Choice of Fancy Side*

### **Porkstrami & Pretzel - \$17**

Our Signature Cured Pork, Mayo, Havarti Cheese, Beer Mustard, Scratch Made Pretzel Roll, House Crafted Dill Pickle Spear

### **Root Beer Pulled Pork - \$17**

Slow Cooked Root Beer Infused Pork, Mayo, Root Beer BBQ, Sweet & Sour Slaw, Bolillo Roll, House Crafted Dill Pickle Spear

### **Lobster Club Roll - \$28**

Wild Caught Lobster, Garlic-Herb Aioli, Honey Pepper Bacon, Tomato, Spring Mix, Fresh Baked Bolillo Roll

### **Pepper Jacked Club - \$16**

Thick Sliced Turkey, Honey Pepper Bacon, Pepper Jack Cheese, Bacon Mayo, Spring Mix on Scratch Made Focaccia

## **SALADS**

### **Fixed Greens - \$9 /Add Chicken Breast - \$14**

Mixed Greens, Fresh Local Veggies, Scratch Made Focaccia, Choice of Balsamic, Bleu, or Buttermilk Sauce

### **Food Fix Caesar - \$10 /Add Chicken Breast - \$15**

Romaine Lettuce, Focaccia Croutons, Family Recipe Caesar Dressing, Fresh Shaved Parmesan, Scratch Made Focaccia

### **El Hefe Salad - \$15**

Mixed Greens, Sous Vide Chicken Breast, Shredded Sonoma Pepper Jack, Organic Black Beans, Cherry Tomatoes, Red Onion, Avocado, Fried Corn Chips, Chipotle Sauce, Scratch Made Focaccia

### **Killer Kobb Salad - \$15**

Mixed Greens, Sous Vide Chicken Breast, Sharp Cheddar, Apple Wood Smoked Bacon, Organic Hard-Boiled Egg, Cherry Tomatoes, Avocado, Scratch Made Focaccia, Choice of Balsamic, Bleu, Buttermilk or Chipotle Sauce

## **Hand Crafted Pickles & Preserves**

Everything Made Right Here!

Ready To Go in our Deli Case  
Pint \$5 / Quart \$9

Dill Pickle Slices

Dill Pickle Spears

“Taco Truck” Pickled Jalapenos

Habanero Dill Pickle Slices

*\*Consuming **raw** or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*