



Father's Day Brunch - June 19th, 2022

BRUNCHIE MUNCHIES

Pop's Ham & Eggs \$17

Family Recipe Pineapple & Clove Glazed City Ham Sliced to Order with Two Fried Eggs & your Choice of Side

Porkstrami Benedict - \$18

Our Signature Cured Pork, Toasted Pretzel Roll, Poached Eggs & House Made Beer Mustard Hollandaise, Comes with Choice of Side

Italian Sausage Hash - \$18

House Made Sweet Italian Sausage, Yukon Gold Potatoes, Grilled Bell Peppers & Onions, Chopped Fresh Tomato, Local Mushrooms, Fresh Basil 2 Fried Eggs

El Hefe Hash - \$18

House Made Spanish Chorizo, Yukon Gold Potatoes, Grilled Bell Peppers & Onions, Black Beans, Pepper Jack, Pico de Gallo, 2 Fried Eggs

Blueberry Focaccia French Toast - \$15

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

The Ultimate Hangover Sandwich - \$18

French Toast Dipped Pretzel Roll, House Crafted Breakfast Sausage Patty, Havarti, Fried Egg, Cheddar & Mayo, Comes with Choice of Side

DRINKS

Canned Sodas: \$2.00

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

Bottle Water \$1.00

House Iced Tea \$3.00

Gatorade \$2.00

Yerba Mate \$4.00

Wanderoast Cold Brew \$4.00

SCRACH MADE WAFFLES

House Recipe Scratch Made Waffle, Comes with Your Choice of Side, Organic Maple Syrup & Whipped Butter

Whipped Cream \$12

Topped with Whipped Cream

Strawberries & Cream \$15

Fresh Local Strawberries & Whipped Cream

Crispy Pork Belly \$18

Breakfast Sausage Cured Braised Pork Belly

Chicken & Waffles \$18

Sous Vide Fried Chicken Wings

FANCY SIDES

Assorted Fruit Bowl - \$6



Chefs Selection of Seasonal Fruit

Yukon Gold Country Potatoes - \$6

Onions & Bell Peppers, Our Signature Fix-All Seasoning

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



Old Skool Style Oil & Vinegar Slaw

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

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

Mixed Greens Small Side Salad - \$6

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

Quinoa Salad - \$5/8oz - \$9/16oz



Organic Quinoa, Fresh Tomatoes, Lime, Cilantro, Organic Black Beans, Scallions, Cumin

BRUNCH DRINKS:

Coffee	\$3.00
Orange Juice	\$4.00
Brass Monkey	\$3.00
Mimosa	\$7.00
Screw Driver	\$7.00
Pol Clement Brut (375ml)	\$15.00

FOOD WITH FRIENDS

Poke Nachos* - \$19

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

The Plank - \$28

Levoni Coppa Stagionata, Salame San Gennaro, Finocchio, Rovagnati Mortadella, Castelveirano Olives, Pecorino Toscano, Asiago Fresca, House-Toasted Focaccia

SIGNATURE SANDWICHES

Comes with Choice of Fancy Side

Porkstrami & Pretzel - \$19

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

Root Beer Pulled Pork - \$19

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

Pepper Jacked Club - \$18

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

Lobster Club Roll - \$33

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



SALADS

Fixed Greens - \$12 /Add Chicken Breast - \$17

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

Food Fix Caesar - \$12 /Add Chicken Breast - \$17

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

El Hefe Salad - \$17

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 - \$17

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

The Italian - \$12 /Add Chicken Breast - \$17

Romaine Lettuce, House Made Focaccia Croutons, Tomatoes, Red Onion, Cucumber, Castelveirano Olives, Ricotta Salata, Toasted Pine Nuts, Sparrow Lane Zinfandel Vinaigrette

Hand Crafted Pickles & Preserves

Everything Made Right Here!

Ready To Go in our Deli Case

Pint \$7 / Quart \$12

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*