

## BREAKFAST

Weekdays: 9am - 11am / Weekends: 9am - 2pm

### SWEET & SAVORY

#### FRIED EGG SANDWICH

Two pasture eggs\*, aged cheddar, arugula, on a toasted challah bun 6.95  
+ *Applewood smoked bacon* 2  
+ *Country pork sausage* 2  
+ *Chicken apple sausage* 2

#### AVOCADO TOAST

Poached pasture egg\*, smashed avocado, smoked sea salt, arugula, on seeded multigrain toast 8.95

#### SMOKED SALMON

#### AVOCADO TOAST

Smoked salmon, smashed avocado, herbed goat cheese, radishes, chives, chili flakes, on seeded multigrain toast 10.95

#### HEALTHY WRAP

Scrambled egg whites, avocado, kale, romesco sauce, in a whole wheat wrap 8.95

#### YOGURT & GRANOLA

Greek yogurt, granola, fresh fruit, bee pollen, hemp hearts, wildflower honey 7.95

#### VEGGIE HASH

Two poached pasture eggs\*, kale, sautéed mushrooms, seasonal squash, roasted sweet potatoes, poblano peppers, onion, smoked aioli 10.95

#### HUEVOS RANCHEROS

Two pasture eggs over easy\*, tostadas, avocado, aged cheddar, refried black beans, shredded lettuce, homemade ranchero sauce, cilantro, lime crema 11.95

#### SHROOM SCRAMBLE

Sautéed mushrooms, herbed goat cheese, kale, chives. Served with a side salad of mixt greens 11.95

#### CHORIZO HASH

Two poached pasture eggs\*, mexican chorizo, kale, seasonal squash, roasted sweet potatoes, poblano peppers, onion, smoked aioli 11.95

#### BUTTERMILK WAFFLE

Maple syrup & butter 8.95

#### CHICKEN & WAFFLES

Crispy chicken, buttermilk waffles, maple syrup & butter 12.95

#### HOME RUN

Two pasture eggs your way\*, buttermilk waffle & crispy butterball potatoes, with your choice of *applewood smoked bacon*, *country pork sausage*, or *chicken apple sausage* 13.95

### DESIGN YOUR OWN SCRAMBLE

Three pasture eggs with your choice of *three* ingredients. Served with a side salad of mixt greens. Each additional item +1 11.95

#### Fruits & Vegetables

Avocado  
Cherry tomatoes  
Kale  
Roasted red peppers  
Sautéed mushrooms  
Sautéed onions

#### Cheese

Aged cheddar  
Herbed goat cheese  
Parmesan

#### Proteins

Applewood smoked bacon  
Country pork sausage  
Chicken apple sausage  
Mexican chorizo

### SIDES

CRISPY BUTTERBALL  
POTATOES 3.95

FRESH FRUIT 5.95

SEEDED MULTIGRAIN  
TOAST WITH JAM &  
BUTTER 3.45

ONE PASTURE EGG 2.95

APPLEWOOD SMOKED  
BACON 3.45

COUNTRY PORK  
SAUSAGE 3.45

CHICKEN APPLE  
SAUSAGE 3.45

### BEVERAGES

UNSWEETENED ICED TEA  
2.95

HOUSEMADE LEMONADE  
2.95

ARNOLD PALMER  
2.95

COLD PRESSED ORANGE JUICE  
3.95

BOTTLED WATER (*still / sparkling*)  
2.50

COKE / DIET COKE  
2.50

KOMBUCHA ON TAP  
6.95

### COFFEE & TEA

Espresso drinks served 'til 5pm. Almond milk available.

DRIP COFFEE  
2.95 M / 3.95 L

ICED COFFEE  
3.95

ESPRESSO  
2.95

AMERICANO  
3.25

MACCHIATO  
2.50

CAPPUCCINO  
2.95

LATTE  
3.95

MOCHA  
3.95

HOT TEA  
2.95

### BEER & WINE

Featuring a seasonal selection of local craft brews and wines. Wines are available by the glass. See menu board for details.

CRAFT BEER  
6.95

WINE  
7.45 - 11.95

BEERBUCHA  
6.95

MICHELADA  
7.95

PARKSIDE SHANDY  
6.95

SERVING HAPPY TAKES TIME.  
THANK YOU FOR YOUR PATIENCE.

# LUNCH & DINNER

Daily: 11am -9pm

RUSSIAN HILL

## CRISPIES & SANDWICHES

Customize any chicken sandwich with crispy cauliflower or a lettuce wrap at no extra charge. Gluten-free bun +2

### CLASSIC

Crispy chicken, house pickles, shredded lettuce, herb mayo, on a toasted challah bun 10.95

### CRISPY D'LUX

Crispy chicken, applewood smoked bacon, avocado, house pickles, shredded lettuce, sriracha ranch dressing, on a toasted challah bun 13.95

### BUFFALO

Crispy chicken, calabrian chili buffalo sauce, savory jalapeño slaw, house pickles, on a toasted challah bun 11.95

### PARM

Crispy chicken 'parm', grandma's tomato sauce, mozzarella, shaved parmesan, basil, on a toasted francese roll 11.95

### SONOMA

Roasted chicken, shaved seasonal apples, goat cheese, pickled fennel, arugula, walnut currant spread, on a toasted francese roll 11.95

### 'CADO

Avocado mash, crispy cauliflower, arugula, herbed goat cheese, spiced lemon vinaigrette, on seeded multigrain toast 9.95

## CHEF SALADS

Made with organic greens & seasonal produce. Substitute chicken with crispy cauliflower.

### BEEETBOX

Mixt greens, arugula, roasted golden beets, avocado, goat cheese, toasted walnuts, dried cranberries, shaved fennel, savory herbs, balsamic vinaigrette 11.95  
+ roasted or crispy chicken 4

### MANDARIN

Romaine, kale, **crispy chicken**, savory jalapeño slaw, oranges, spicy roasted peanuts, snow peas, jicama, sesame seeds, fresh herbs, miso ginger vinaigrette 13.95

### GROVE

Mixt greens, **roasted chicken**, seasonal apples, toasted walnuts, aged cheddar, currants, celery, savory herbs, balsamic vinaigrette 13.45

### CALI

Romaine, roasted cauliflower, avocado, cherry tomatoes, mixt seeds, arugula, seasonal radishes, quinoa, garlic herb croutons, spiced lemon vinaigrette, topped with crispy carrot strings 11.95  
+ roasted or crispy chicken 4

### ALAMO

Romaine, **crispy chicken**, avocado, cherry tomatoes, aged cheddar, black beans, jicama, pumpkin seeds, chives, point reyes blue cheese dressing with a chipotle honey drizzle 13.95

### SPLIT COBB

Romaine, **roasted chicken**, **applewood smoked bacon**, avocado, cherry tomatoes, blue cheese, 8-minute egg, chives, sriracha ranch dressing 14.25

## SIDES

FRENCH FRIES 3.95

SPLIT FRIES 4.95

Shaved parmesan, fresh herbs, sriracha ranch

SWEET POTATO FRIES 4.95

SPLIT SWEET POTATO FRIES 5.95  
Shaved parmesan, fresh herbs, sriracha ranch

CRISPY BRUSSELS SPROUTS 6.95  
Sriracha ranch

CAULI NUGS 6.95

Crispy cauliflower, chives, sriracha ranch or buffalo sauce

ROASTED CAULIFLOWER 6.95

Parmesan, lemon salt, chives, chili flakes, sriracha ranch dressing

MAC N CHEESE 6.95

Topped with breadcrumbs

SIDE SALAD 4.95

Mixt greens, carrots, cherry tomatoes, balsamic vinaigrette

COOKIES 2.95

## DESIGN YOUR OWN SALAD

Select greens, up to **five** specialty ingredients, and dressing. Each additional +1 10.95

### 1 ORGANIC GREENS

Mixt greens  
Kale  
Romaine  
Arugula

### 2 PROTEINS

Free-range, hormone, & antibiotic free

Crispy cauliflower 4  
Applewood smoked bacon 2.5  
Roasted chicken 4  
Crispy chicken 4  
Grilled burger\* 6  
Veggie burger 6

### 3 SPECIALTY INGREDIENTS

From farms we love

#### Fruits & Vegetables

Avocados  
Carrots  
Cherry tomatoes  
Currants  
Dried cranberries  
Jalapeños  
Jicama  
Oranges  
Roasted cauliflower  
Roasted golden beets  
Savory jalapeño slaw  
Seasonal apples  
Seasonal radishes  
Shaved fennel  
Snow peas

#### Dairy & Egg

Aged cheddar  
Blue cheese  
Goat cheese  
Parmesan  
8-minute egg  
  
Almonds  
Pumpkin seeds  
Sesame seeds  
Spicy peanuts  
Walnuts

#### Grains & Legumes

Black beans  
Garlic herb croutons  
Quinoa

#### Herbs

Fresh herbs  
Savory herbs

### 4 HOMEMADE DRESSINGS

GMO free and made without gluten (v) = vegan (h) = honey

Balsamic vinaigrette (v) (h)  
Champagne vinaigrette (v)  
Miso ginger vinaigrette (v)  
Spiced lemon vinaigrette (v) (h)

Point reyes blue cheese dressing  
Sriracha ranch dressing  
EVOO & balsamic vinegar (v)

## BURGERS

Made from hormone & antibiotic free beef\*. Substitute any burger with a homemade veggie burger or a lettuce wrap.

### SPLIT

American cheese, little gem lettuce, tomato, house pickles, onion, split sauce, on a toasted challah bun 9.95

### ORIGINAL

Little gem lettuce, tomato, on a toasted challah bun 8.95

### RESERVE

Point reyes blue cheese, applewood smoked bacon, caramelized onions, arugula, horseradish sauce, on a toasted challah bun 12.95

### VEGGIE BURGER

Homemade veggie burger, avocado, savory jalapeño slaw, tomato, smoked aioli, split sauce, on a toasted challah bun 10.95

## EXTRAS

### CHEESE 1

Aged cheddar, american, or blue cheese

### FRIED EGG\* 2

### GLUTEN-FREE BUN 2

APPLEWOOD SMOKED BACON 2.50

RED ONION or HOUSE PICKLES Just ask

AVOCADO 2

SAUTÉED MUSHROOMS 2

CARAMELIZED ONIONS 1

## JUST FOR KIDS

12 and under. Select **one** entree and **one** side. All served with apple slices.

8.95

### ENTREE

Crispy chicken  
Roasted pulled chicken  
Burger\* on a toasted challah bun  
Mac n cheese  
Grilled cheese sandwich

### SIDE

Roasted golden beets  
French fries  
Roasted cauliflower  
Sweet potato fries