

## BREAKFAST

9am-2pm

### SWEET & SAVORY

*New!*

#### SIGNATURE BACON CROISSANT SANDWICH

Scrambled eggs, aged cheddar, brown sugar bacon, avocado, herb mayo, on a toasted croissant 11.95

*New!*

#### BREAKFAST BURRITO

Scrambled eggs, aged cheddar, smashed avocado, crispy potatoes, salsa verde 7.45

+ **applewood smoked bacon** 2.50

+ **country pork sausage** 2.50

+ **chicken apple sausage** 2.50

#### FRIED EGG SANDWICH

Fried eggs, aged cheddar, aioli, on a toasted challah bun 7.45

+ **applewood smoked bacon** 2.50

+ **country pork sausage** 2.50

+ **chicken apple sausage** 2.50

#### BUTTERMILK WAFFLE

Pure maple syrup, butter 9.95

*New!*

#### CINNAMON SWIRL FRENCH TOAST

Whipped mascarpone, pure maple syrup 10.95

#### HOME RUN

Eggs your way, buttermilk waffle and crispy butterball potatoes, with your choice of **applewood smoked bacon**, **country pork sausage**, or **chicken apple sausage** 14.95

*New!*

#### CHICKEN & WAFFLES STACK

Crispy chicken, fried egg, applewood smoked bacon between buttermilk waffles, chipotle maple syrup 14.95

#### HUEVOS RANCHEROS

Eggs over easy, tostadas, avocado, aged cheddar, refried black beans, shredded lettuce, homemade ranchero sauce, cilantro, lime crema 13.95

#### CHORIZO HASH

Poached eggs, mexican chorizo, kale, seasonal squash, roasted sweet potatoes, poblano peppers, onion, smoked aioli 13.95

#### VEGGIE HASH

Poached eggs, kale, sautéed mushrooms, seasonal squash, roasted sweet potatoes, poblano peppers, onion, smoked aioli 11.95

#### SHROOM SCRAMBLE

Scrambled eggs, herbed goat cheese, sautéed mushrooms, kale, chives. Served with a side of crispy potatoes 12.95

### DESIGN YOUR OWN SCRAMBLE

Three scrambled eggs with your choice of **three** ingredients 12.95

Served with a side of crispy potatoes. Each additional item +1

#### Vegetables

Avocado  
Cherry tomatoes  
Roasted red peppers  
Sautéed kale  
Sautéed mushrooms  
Sautéed onions

#### Cheese

Aged cheddar  
Herbed goat cheese  
Smoked mozzarella  
Parmesan

#### Proteins

Applewood smoked bacon  
Country pork sausage  
Chicken apple sausage

### SIDES

CRISPY BUTTERBALL POTATOES 3.95

APPLEWOOD SMOKED BACON 3.45

BROWN SUGAR BACON 4.45

COUNTRY PORK SAUSAGE 3.45

CHICKEN APPLE SAUSAGE 3.45

### BEVERAGES

UNSWEETENED ICED TEA 3.95

HOUSEMADE LEMONADE 3.95

ARNOLD PALMER 3.95

ORANGE JUICE 3.95

BOTTLED WATER 3.25  
(still / sparkling)

COKE / DIET COKE 2.75

KOMBUCHA 4.95

### COFFEE & TEA

Almond milk, oat milk, and half & half available.

DRIP COFFEE 2.95 M / 3.95 L

ICED COFFEE 3.95

ESPRESSO 2.95

AMERICANO 3.95

MACCHIATO 3.25

CAPPUCCINO 3.95

LATTE 4.45

MOCHA 4.45

HOT TEA 2.95

### BEER & WINE

KÖLSCH 7.45

LAGER 7.45

IPA 7.45

SAUVIGNON BLANC 7.95

ROSE 7.95

*New!*

MIMOSA 7.95 / Carafe 20



## CHEF SALADS

Made with organic greens and seasonal produce.

**MANDARIN** Romaine, kale, **crispy chicken**, savory jalapeño slaw, oranges, spicy roasted peanuts, snap peas, jicama, sesame seeds, fresh herbs, miso ginger vinaigrette 15.95

**GROVE** Mixt greens, **roasted chicken**, seasonal apples, toasted walnuts, aged cheddar, currants, celery, savory herbs, balsamic vinaigrette 15.95

**SPLIT COBB** Romaine, **roasted chicken**, **applewood smoked bacon**, avocado, cherry tomatoes, blue cheese, 8-minute egg, chives, sriracha ranch dressing 16.95

**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 16.95

## DESIGN YOUR OWN SALAD

Select greens, up to **five** specialty ingredients, and dressing 12.95  
Each additional specialty ingredients +1

### 1 ORGANIC GREENS

Arugula  
Kale  
Mixt greens  
Romaine

### 2 PROTEINS

Applewood smoked bacon 3.45  
Crispy cauliflower 4.45  
Crispy chicken 4.45  
Roasted chicken 4.45

### 3 SPECIALTY INGREDIENTS

From farms we know and love

#### Fruits & Vegetables

Apples  
Avocado  
Carrots  
Roasted cauliflower  
Celery  
Cherry tomatoes  
Dried cranberries  
Currants  
Shaved fennel  
Roasted golden beets  
Jalapeños  
Jalapeño slaw  
Jicama  
Oranges  
Radishes  
Snap peas

#### Dairy & Egg

Aged cheddar  
Blue cheese  
Goat cheese  
Parmesan  
8-minute egg

#### Toasted Nuts & Seeds

Almonds  
Spicy peanuts  
Pumpkin seeds  
Sesame seeds  
Walnuts

#### Grains & Legumes

Black beans  
Garlic herb croutons  
Quinoa

#### Herbs

Fresh herbs (*basil + mint*)  
Savory herbs (*parsley + chives + tarragon*)

### 4 HOMEMADE DRESSINGS

(v) = vegan (h) = contains honey

Made from scratch without genetically-engineered ingredients

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)

## COOKIES

CHOCOLATE CHIP  
SEA SALT 3.45

TOFFEE 3.45

## CRISPIES & SANDWICHES

Substitute any chicken with crispy cauliflower or substitute the bun with 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 11.95

**CRISPY D'LUX** Crispy chicken, applewood smoked bacon, avocado, house pickles, shredded lettuce, sriracha ranch dressing, on a toasted challah bun 15.95

**SONOMA** Roasted chicken, shaved seasonal apple, goat cheese, pickled fennel, arugula, walnut currant spread, on a toasted francese roll 12.95

**BUFFALO** Crispy chicken, savory jalapeño slaw, house pickles, calabrian chili buffalo sauce, on a toasted challah bun 12.95

**PARM** Crispy chicken 'parm', smoked mozzarella, shaved parmesan, basil, grandma's tomato sauce, on a toasted francese roll 13.95

'CADO Avocado mash, crispy cauliflower, arugula, herbed goat cheese, spiced lemon vinaigrette, on seeded multigrain toast 11.95

## BURGERS

Made from hormone and antibiotic free beef\*. Substitute any burger with a homemade veggie burger or substitute the bun with a lettuce wrap. Gluten-free bun +2

**SPLIT** American cheese, little gem lettuce, tomato, house pickles, onion, Split sauce, on a toasted challah bun 10.95

**SMOKETOWN** Smoked mozzarella, applewood smoked bacon, crispy shallots, shredded lettuce, herb mayo, Split chipotle BBQ sauce, on a toasted challah bun 14.95

**RESERVE** Point reyes blue cheese, applewood smoked bacon, caramelized onions, arugula, horseradish sauce, on a toasted challah bun 14.95

**VEGGIE** Homemade veggie burger, avocado, savory jalapeño slaw, tomato, smoked aioli, Split sauce, on a toasted challah bun 11.95

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

## EXTRAS

**Cheese 1**  
Aged cheddar, american, smoked mozzarella, or blue cheese  
**Applewood smoked bacon 3.45**  
**Avocado 2**  
**Crispy shallots 2**  
**Caramelized onions 2**

**Sautéed mushrooms 2**  
**Fried egg\* 2**  
**Sauce .50**  
Split sauce, Split chipotle BBQ sauce, or buffalo sauce  
**Red onion or house pickles** Just ask

## SIDES & SMALL BITES

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

ROASTED CAULIFLOWER 6.95  
Parmesan, lemon salt, chives, chili flakes, sriracha ranch

SIDE SALAD 4.95  
Mixt greens, carrots, cherry tomatoes, balsamic vinaigrette

CRISPY BRUSSELS 6.95  
Sriracha ranch

CAULI NUGS 6.95  
Crispy cauliflower, chives, your choice of sriracha ranch, Split chipotle BBQ sauce, or buffalo sauce

MAC & CHEESE 6.95  
Topped with breadcrumbs

**CHICKEN TENDERS 9.45**  
Your choice of sriracha ranch, Split chipotle BBQ sauce, or buffalo sauce