

# BRUNCH

NOVEMBER 11 TO 26



## RISE & SHINE

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### Housemade Granola

greek yogurt topped with fresh seasonal fruit  
\$10.95 / \*GF, V

### Classic Oatmeal

made with whole milk, brown sugar, butter,  
milk or half & half, fresh seasonal fruit  
\$10.95 / \*GF, V

### Stuffed Pecan-Crusted French Toast

cinnamon challah, sweetened cream cheese,  
fresh berries, pure maple syrup (please allow 15 min)  
\$15.95 full order  
\$10.50 1/2 order

### Buttermilk Cornmeal Griddlecakes

served with pure maple syrup  
\$11.95

### Pumpkin-Candied Pecan Griddlecakes

cinnamon whipped cream, pure maple syrup  
\$13.95

### Blueberry-Lemon or Chocolate Chip Griddlecakes

served with pure maple syrup  
\$13.95

### Eggs Your Way

two eggs, choice of bacon, baked ham or chicken-  
apple sausage, choice of skillet potatoes, jasmine rice  
or fresh fruit, choice of mini muffin, scone or toast  
\$16.50 / \*GF, V

### Farmers Breakfast

one buttermilk-cornmeal griddlecake, two eggs,  
choice of hobbs' bacon, baked ham or chicken-apple  
sausage  
\$16.50

### Chicken-Apple Sausage + Stuffing Hash

yukon gold potatoes, mushrooms, carrots, onions,  
sourdough bread, cranberry sauce, turkey pan gravy,  
two eggs, choice of mini muffin, scone or toast  
\$17.50

### Hobbs' Ham Fried Rice

honey-baked ham, jasmine rice, sugar snap peas,  
carrots, scallions, soy-oyster sauce, two eggs,  
fresh fruit  
\$17.50

### Roasted Winter Vegetable + Quinoa Bowl

roasted butternut squash, delicata squash,  
brussels sprouts, pomegranate seeds, baby kale,  
pomegranate-balsamic reduction, two eggs  
\$16.95 / \*GF, V

### Huevos East L.A.

soft omelette, marinated & roasted pork tenderloin,  
fire-roasted poblano chilies, sonoma jack, salsa  
fresca, sour cream, spanish rice, corn tortillas  
\$17.50 / \*GF

### Huevos Rancheros

layered corn tortillas, rancheos salsa, sonoma jack,  
scallions, two eggs, spanish rice, black bean chili  
\$16.95 / \*GF

### Eggs Benedict

choice of canadian bacon or spinach + tomatoes,  
hollandaise, toasted english muffin, choice of  
skillet potatoes, jasmine rice or fresh fruit  
\$17.50

### Italian Sausage + Kale Scramble

baby kale, oven-roasted tomatoes, caramelized  
onions, parmesan, choice of skillet potatoes, jasmine  
rice or fresh fruit, choice of mini muffin, scone or  
toast  
\$16.95 / \*GF

### Lo's Scramble

fresh spinach, tomatoes, sautéed mushrooms,  
caramelized onions, sonoma jack, sour cream,  
choice of skillet potatoes, jasmine rice, or fresh fruit,  
choice of mini muffin, scone or toast  
\$16.50 / \*GF, V

### BAT Scramble

hobbs' applewood-smoked bacon, avocado, tomato,  
sonoma jack, choice of skillet potatoes, jasmine rice  
or fresh fruit, choice of mini muffin, scone or toast  
\$16.95 / \*GF



## GOOD AFTERNOON

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### Soft Prawn Spring Rolls

avocado, jicama, carrots, mint, soft rice noodle wrap,  
sweet chili dipping sauce  
\$10.50 / \*GF  
\$17.50 entrée size, served w/ organic greens

### Signature Chinese Chicken Salad

marinated, bbq chicken breast (or sub tofu),  
crispy rice noodles, toasted almonds, sesame seeds,  
scallions, romaine & iceberg, sesame-rice vinaigrette  
\$16.95 / \*GF+V OPTION

### Fall Harvest Salad

herb-roasted turkey breast, roasted butternut  
squash, gravenstein apples, dried cranberries, toasted  
sunflower seeds, crumbled skyhill farms chèvre, baby  
kale, organic greens, apple cider + maple vinaigrette,  
mixed organic greens  
\$18.50 / \*GF+V OPTION

### Fried Chicken + Winter Citrus Salad

blood orange, cara cara, shaved fennel, shallots,  
toasted pistachio, crumbled shaft's blue vein,  
mixed organic greens, buttermilk ranch dressing  
\$18.50

### Comforts Chuck Burger

bn ranch beef chuck, choice of cheese, grilled onions,  
lettuce, tomato, secret sauce, toasted brioche bun,  
house pickles, french fries or mixed organic greens  
(add \$1)  
\$17.95 (housemade vegetarian burger, \$16.95)

### Griddled Pastrami Sandwich

zoe's pastrami, creamy cole slaw, jarlsberg, dijon,  
toasted panorama rye, house pickles, french fries or  
mixed organic greens (add \$1)  
\$17.95

### Chicken Okasan ("Mom's Chicken")

panko-crust chicken breast, flash-fried & dipped in  
house teriyaki, ginger-scented jasmine rice, sautéed  
seasonal vegetables  
\$17.50

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## SIDES & ADDITIONS

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**Seasonal Fruit**  
\$6.95 cup; \$11.50 plate

**Skillet Potatoes**  
\$4.50

**French Fries**  
\$4.95

**Jasmine or Spanish Rice**  
\$3.95

**One Griddlecake**  
plain, daily special,  
blueberry-lemon, or  
chocolate chip  
\$6.95

**Toast or English Muffin**  
\$2.50 (\*GF toast \$3.50)

**Eggs**  
\$3.50 one  
\$6.95 two

**Side of Meat**  
Choice of Hobbs'  
Honey-Baked Ham,  
Applewood-Smoked Bacon  
or Chicken-Apple Sausage  
\$5.95

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

\*GF Our gluten-free items are prepared in a common kitchen, cross-contact with other food items that contain gluten is possible.

\*V Vegetarian item.



## BRUNCH - BEVVIES -

Peruse our bar menu  
for a selection of  
beer, wine and  
morning classics to  
ease into your day



## COFFEE & TEA

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Peerless Organic House Coffee \$3.25

Equator Organic Espresso \$3.25

Cappuccino \$3.75

Latte (Iced or Hot) \$4.25

Mocha \$4.50

Hot Chocolate \$3.50  
topped with housemade whipped cream

Organic Chai \$4.25

Matcha Latte \$4.75

Mighty Leaf Hot Tea \$3.00  
black, green or herbal

House Iced Tea \$3.50  
blackcurrant blend

Decaf Sport Tea \$3.50

Arnold Palmer \$3.95



## ADDITIONS

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Shot of Espresso \$1

Shot of Le Monin Syrup 75¢  
vanilla, caramel or hazelnut

Milk Substitute 75¢  
soy, almond or oat



## JUICE & SODA

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Fresh-Squeezed Orange Juice \$3.95

Fresh-Squeezed Grapefruit Juice \$3.95

Tomato Juice \$3.95

Apple Juice \$3.50

Cranberry Juice \$3.50

Lemonade \$3.50

Seasonal House Lemonade \$3.95

La Croix \$2.75  
lime, pampelmousse

Canned Soda \$2.75  
Coke, Diet Coke, Sprite

Bottled Mexican Cola \$3.25

San Pellegrino \$2.95



## PLEASE NOTE



Water and straws served upon request

Please alert us to any allergies or dietary needs

Minimum charge per person is \$8.00

18% gratuity added to parties of five or more