

SHAREABLE

HOMEMADE BISCUITS [v] | 8

Jam, butter, honey, ricotta.

SPREADS & VEG [v] | 14

Skordalia, eggplant, spicy feta spreads with crispy vegetables and warm, fresh pita.

ROASTED OYSTERS | 18

Bluepoints, seaweed butter, chives.

TUNA OR SALMON TARTARE | 19

Avocado, herbs, yuzu.

FRUIT & YOGURT [v] | 12

Farmer's market fruit, pistachio granola, honey.

WITH EGGS

"PLT" | 16

Porchetta, sunny eggs, heirloom tomato, arugula, hollandaise, pretzel roll.

Choice of greens or potatoes.

BREAKFAST PIZZA | 15

Sunnyside egg, bacon, tomato, caramelized onions, fresh mozzarella, basil, parmigiano.

PROSCIUTTO & TOMATO BENEDICT | 17

Hollandaise, poached eggs & spinach on toasted 7-grain bread or keto-style over avocado.

Choice of greens or potatoes.

STEAK & EGGS | 24

Woodfired ribeye, two eggs, sauteed spinach, toast. *Choice of Mediterranean slaw or potatoes.*

AVOCADO BENEDICT [v+gf] | 16

Avocado, 7-gran toast, poached eggs, tomato, holly.

HUEVOS RANCHEROS [v+gf] | 16

Salsa verde, refritos, tostadas, scrambled eggs, soyrizo, sour cream, avocado, cilantro, cotija cheese.

WOODFIRED SHAKSHUKA [v] | 15

Farm eggs baked in spicy tomato & red pepper sauce, feta, herbs, grilled bread and greens.

BREAKFAST BOWL [v+gf] | 16

Ancient grains, arugula, tomato, mushrooms, poached egg, chipotle crema.



WOODFIRED
KITCHEN

BRUNCH

SERVED SAT & SUN FROM 11AM-3:30PM

WITHOUT EGGS

GERMAN PANCAKE [v] | 16

"Dutch baby", blackberry-maple compote & greek yogurt.

BRIOCHE FRENCH TOAST [v] | 15

Light & fluffy, berries, butter, maple syrup.

"ROYALE WITH CHEESE" BURGER | 19

Woodfired 30-day dry-aged beef burger, truffled pecorino, balsamic onion jam, heirloom tomato, arugula.

Served with rotisserie potatoes or Mediterranean slaw.

PRIME RIB FRENCH DIP | 18

Thinly sliced rotisserie prime rib, horseradish sauce, au jus, spicy greens. *With slaw or rotisserie potatoes.*

SMOKED SALMON "PASTRAMI" PIZZA | 21

Everything spice crust, creme fraiche, red onions, capers, dill.

TARTUFO PIZZA [v] | 19

Fresh mozzarella, wild mushrooms, truffle pecorino, roasted garlic, arugula.

GREENS & GRAINS | 15

Shredded kale, quinoa tabbouleh, cherry tomatoes, garbanzos, sweet corn, avocado, tahini dressing.

Add Rotisserie Chicken +\$3 or Woodfired Salmon +\$6

ROTISSERIE CHICKEN | 19

1/2 chicken, roasted potatoes, greens, Peruvian green sauce.

CREATE YOUR OWN SCRAMBLE [v] | 16

Start with two eggs or egg whites then choose up to 3 add-ons. *Served with toast & potatoes or Mediterranean slaw.*

- Avocado
- Tomato
- Spinach
- Red Onions
- Mushrooms
- Fontina
- Smoked Salmon
- Bacon
- Salsa Verde
- Jalapeños
- Gorgonzola
- Mozzarella
- Chicken
- Porchetta
- Soyrizo
- Bacon

SIDES

ROTISSERIE BASTED POTATOES | 3

APPLEWOOD SMOKED BACON | 5

BOTTOMLESS DRINKS 19

Enjoy \$19 bottomless Mimosas, Bloody Marys or draft Bluepoint Toasted Lager with a purchase of any entree. *Per person, 90 minute limit.*

MIMOSAS

Cava & Fresh OJ

BLOODY MARYS

Choose Your Spicy: Level 1-5

DRAFT BEER

Sixpoint The Crisp