
entrees

- americana breakfast*** two Vital Farms free range eggs, sourdough toast with house-made seasonal jam, garlic butter herb roasted red bliss potatoes & your choice of bacon, pork sausage patty, chicken sausage patty, or avocado 14
- chilaquiles verde*** fried corn tortillas tossed in roasted salasa verde, cotija cheese, charred poblano peppers, hominy, black beans, pickled red onions & two Vital Farms free range eggs* made sunny-side up 14
- hash al pastor***smashed & fried red bliss potatoes, chipotle salsa, al pastor pork, onions, corn, black beans, poblano, blistered tomatoes & two sunny eggs 17
- oyster mushroom hash*(v)** roasted blue oyster mushrooms, fried red bliss potatoes, onions, corn, avocado, black beans, cherry tomatoes, tossed with as chipotle salsa served with vegan eggs 16
- JNL benny*** smoked pastrami made in collaboration with Ben Lambert of JNL barbecue, two poached free range eggs, & hollandaise on a toasted english muffin 16
- biscuits & gravy*** fluffy house-made buttermilk biscuits with pork sausage gravy
add two eggs +4 | add fried chicken +6 13
- chicken & waffles***two boneless fried chicken thighs, honey butter, pecans, maple syrup, powdered sugar 14
- brunch burger** smash burger on brioche bun with bacon bourbon jam, american cheese, avocado mash and fried egg served with french fries 15
- breakfast melt*** two scrambled eggs with cheddar cheese, chipotle mayo on a brioche texas toast served with red bliss potatoes and with your choice of protein; bacon, pork sausage, fried chicken, ham or avocado 15

vegan burger patties and vegan eggs available upon request

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborn illness, especially if you have certain medical conditions

pastries

- zucchini bread (gluten free)** 5
- seasonal muffins** 4
- cinnamon roll** 6

table bites

- basket of biscuits** four house-made biscuits & honey butter
extra biscuit +1.5 seasonal jam +.75 fried chicken +6 7
- american malted waffle** cream cheese frosting, maple syrup, and topped with fresh berries and strawberry compote 13
- sunrise acai** Sambazon Acai, with seasonal berries, bananas, homemade granola, hemp seeds, toasted coconut flakes and a drizzle of peanut butter 13
- coconut chia pudding** black chia seeds, coconut milk house-made granola, honey 8
- forthright fresh medley** spring mix, cherry tomatoes, pickled red onion, cucumber, avocado and hemp seeds served with a homemade vinaigrette 6

toasts

- forthright french toast** brioche bread, maple syrup, fresh berries & dusted with powdered sugar 12
- avocado toast*** two poached free range eggs, pepitas, urfa chili, watermelon radish, smoked salt, garlic oil, on harvest toast served with mixed greens tossed in a red wine vinaigrette 15
- oyster mushroom toast*** two poached free range eggs, roasted garlic spread, creme fraiche, truffle oil, chives on harvest toast, served with mixed greens tossed in red wine vinaigrette 15

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