



BRUNCH
Saturday & Sunday
10 AM - 2:30 PM

RAW BAR

<p>OYSTERS - SHUCK 'EM.....6-\$18 cocktail, horseradish & mignonette</p> <p>·King Tide, Carlsbad. CA deep cup, juicy, briny</p>	<p>SHRIMP CEVICHE \$14 tomatillo, serrano, tomato, avocado, tortilla chips</p> <p>POKE TACOS \$19 ahi tuna, slaw, spicy creme, crispy wonton</p>
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HANDROLLS
sweet wasabi sauce & pickled ginger

avocado	\$6
ahi poke	\$7
lobster.....	\$9

SHARE PLATES

BAVARIAN PRETZEL.....	\$10
whole grain mustard, thorn st. brewing beer cheese	
DEVILED EGGS	\$10
local eggs, mango chutney, garam masala	
TRUFFLED FRIES.....	\$10
grana padano, lemon garlic aioli, pomegranate ketchup	
BRUSSELS SPROUTS.....	\$10
asian bbq sauce	
CRISPY OCTOPUS.....	\$14
chorizo aioli, fennel salad	
CRISPY CALAMARI.....	\$14
taco seasoning, fried lemon, sweet tomatilo sauce	
STEAMED CLAMS.....	\$15/\$19
mezcal, bacon, onion, sourdough	

PEEL & EAT SHRIMP

served with old bay, cocktail & lemon

1/2 pound	\$15
1 pound.....	\$23

LOCAL FARM VEGETABLES

SHISHITO PEPPERS.....	\$10
honey miso, sesame, green onion Stehly Farm · Valley Center, CA	
HEIRLOOM TOMATOES	\$13
romano, oregano, tomato, garlic SunCoast Farms · Santa Maria, CA	
SEEDLESS WATERMELON	\$8
cotija, tajin, cilantro, charred lime Flora Bella · Three Rivers, CA	

WITH YOUR HANDS

LEROY'S BURGER.....	\$19
white cheddar, bacon jam, house pickles, truffled fries	
FRIED CHICKEN SANDWICH.....	\$19
slaw, spicy aioli, sweet pickles, sweet onion potato chips	
LOBSTER ROLL	\$24
lemon & roasted garlic aioli, sweet onion potato chips, green salad	
LOCAL SWORDFISH SANDWICH	\$18
brioche bun, lettuce, tomato, tartar, sweet onion chips, green salad	
FALAFEL	\$15
turmeric naan, harissa aioli, pickled onion, mint, tomato, green salad	
GRILLED CHEESE AND ROASTED TOMATO BISQUE.....	\$15
chive, cheddar, american, smoked cheddar, brioche	

SALADS

(Chicken \$7 Swordfish \$8 Falafel \$5 Ahi Poke \$9)

KALE CAESAR	\$12
crispy chickpeas, grana padano	
RAW CHOPPED	\$13
broccoli, peppers, cashews, cabbage, orange ginger vinaigrette	
SUMMER SALAD	\$12
romaine, stonefruits, corn, tomato, basil, sherry vinaigrette	
SOBA NOODLE SALAD.....	\$13
snap peas, peppers, carrots, soy vinaigrette	

BRUNCHIN'

MONKEY BREAD.....	\$9
cream cheese frosting	
CAST IRON BUTTERMILK BISCUIT	\$7
honey butter, peach jam	
CHICKEN CHILAQUILES.....	\$17
green mole, lime crema, cotija cheese, 2 sunny eggs	
HEIRLOOM TOMATO BENEDICT	\$15
pickled peppers, fennel, arugula, zucchini pesto, poached eggs	
PORK BELLY HASH.....	\$17
crispy potatoes, chipotle hollandaise, onions, poached eggs	
FRIED RICE.....	\$16
lingucia sausage, seasonal vegetables, soy sauce, green onion, fried eggs	
EGG WHITE SCRAMBLE.....	\$14
quinoa, avocado, seasonal vegetables, fennel salad, seasonal fruit	
BREAKFAST.....	\$13
scrambled eggs, crispy potatoes, bacon, seasonal fruit	

SWEETS

NAUGHTY DING DONG	\$10
frangelico mousse, toasted marshmallow ice cream	
CHOCOLATE CAKE.....	\$10
whipped cream, chocolate crumble	
LEMON BLUEBERRY CAKE.....	\$10
blueberry compote, white chocolate	
MOOTIME SORBET.....	\$10
seasonal fruit	

LOCAL · SUSTAINABLE · SEASONAL

We are committed to a local, sustainable, and seasonal menu. Our menu will change to highlight the efforts of our partner farmers, fishermen, brewers, distillers, and other artisans. We will always celebrate local goods purchased directly whenever possible.

EXECUTIVE CHEF RONNIE SCHWANDT