



BRUNCH
Saturday & Sunday
10 AM - 2:30 PM

RAW BAR

- OYSTERS - SHUCK 'EM**.....6-\$18
cocktail, horseradish & mignonette
-King Tide, Carlsbad. CA
deep cup, juicy, briny
- SHRIMP CEVICHE**.....\$14
tomatillo, serrano, tomato, avocado,
tortilla chips
- POKE TACOS**.....\$19
ahi tuna, slaw, spicy creme, crispy
wonton

- 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
- DEVEILED 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 tomatillo sauce
- STEAMED MUSSELS**.....\$15/\$19
"michelada" broth, tomato, garlic, lager, sourdough

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
- GRILLED CHEESE AND ROASTED TOMATO BISQUE**.....\$15
chive, cheddar, american, smoked cheddar, brioche

BRUNCHIN'

- MONKEY BREAD**.....\$9
cream cheese frosting
- HOUSEMADE CHEDDAR & GREEN ONION 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
- OKTOBERFEST SCHNITZEL BREAKFAST SANDWICH**.....\$15
cheddar biscuit, spicy cabbage, sunny side up egg, hash potatoes
- EGG WHITE SCRAMBLE**.....\$14
quinoa, avocado, seasonal vegetables, fennel salad, seasonal fruit
- BREAKFAST**.....\$13
scrambled eggs, crispy potatoes, bacon, seasonal fruit

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
- BROCCOLI**.....\$13
comte cheese, fried garlic, lemon
Suncoast Farms · Santa Maria, CA
- HONEYNUT SQUASH**.....\$8
pomegranate, crispy quinoa, allspice
Black Sheep Produce · Fontana, CA

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
- FALL SALAD**.....\$12
romaine, apples, tangerines, fennel,
sherry vinaigrette
- BEET SALAD**.....\$13
goat cheese, pecans, lil gem, orange

SWEETS

- NAUGHTY DING DONG**.....\$10
frangelico mousse, toasted
marshmallow ice cream
- 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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.