



RAW BAR

OYSTERS - SHUCK 'EM (6).....\$18 cocktail, horseradish & mignonette • Kumiai, Baja, MX crisp saltiness, crisp finish	SHRIMP CEVICHE\$14 tomatillo, serrano, tomato, avocado, tortilla chips	HAMACHI CRUDO\$14 pomegranate ponzu, fresno chili, apple, celery, vadouvan
	POKE TACOS\$19 ahi tuna, slaw, spicy creme, crispy wonton	

APPETIZERS

BAVARIAN PRETZEL\$10 whole grain mustard, thorn st. brewing beer cheese	BURRATTA TOAST\$14 levain bread, roasted fig, hazelnut, arugula, carmelized honey
DEVILED EGGS\$10 local eggs, mango chutney, garam masala	CRISPY CALAMARI\$14 taco spice, lemon, sweet tomatillo sauce
TRUFFLED FRIES\$10 grana padano, lemon garlic aioli, pomegranate ketchup	STEAMED MUSSELS\$15/\$19 "michelada" broth, tomato, garlic, lager, sourdough
BRUSSELS SPROUTS\$10 date agrodulce, aleppo yogurt, lemon zest	

MARKET SALADS (Add Chicken \$7 or Falafel \$5)

KALE CAESAR\$12 crispy chickpeas, grana padano	FALL SALAD\$13 honey crisp apple, farro, arugula, pinenut, manchego cheese, roasted squash, fennel, cider vinaigrette
ROASTED MUSHROOM SALAD\$13 baby tatsoi, red onion, scallion, crispy garlic, umami vinaigrette	BABY BEETS SALAD\$13 whipped goat cheese, watercress, tangerine, sesame brittle

LOCAL FARM VEGGIE SIDES

GRILLED SHISHITO PEPPERS\$10 honey miso, sesame, green onion Stehly Farm · Valley Center, CA	ROASTED HONEYNUT SQUASH\$9 pomegranate, crispy quinoa, fall spice Black Sheep Produce · Fontana, CA
CHARRED BROCCOLI\$10 comte cheese, crispy garlic, lemon Suncoast Farms · Santa Maria, CA	

SANDWICHES

LEROY'S BURGER\$19 white cheddar, bacon jam, house pickles, truffled fries	GRILLED CHEESE AND ROASTED TOMATO BISQUE\$15 cooper's hill double gloucester cheese, american, smoked cheddar, brioche
CRISPY CHICKEN SANDWICH\$19 slaw, spicy aioli, sweet pickles, sweet onion potato chips	LOBSTER ROLL\$25 toasted brioche roll, lemon & roasted garlic aioli, truffle fries

BRUNCHIN

MONKEY BREAD\$9 cream cheese frosting	PORK BELLY HASH\$17 crispy potatoes, chipotle hollandaise, onions, poached eggs
HOUSEMADE CHEDDAR+ BUTTERMILK BISCUIT\$7 chives, honey butter, blackberry jam	LEROY'S BREAKFAST SANDWICH\$15 housemade biscuit, scrambled eggs, sausage or bacon, cheddar cheese, hash potatoes
CHICKEN CHILAQUILES\$17 green mole, lime crema, cotija cheese, 2 sunny eggs	EGG WHITE SCRAMBLE\$14 quinoa, avocado, seasonal vegetables, arugula salad, seasonal fruit
HEIRLOOM TOMATO BENEDICT\$15 pickled peppers, fennel, arugula, zucchini pesto, poached eggs	TWO EGG BREAKFAST\$13 two eggs any style , crispy potatoes, bacon, seasonal fruit
APPLE PIE FRENCH TOAST\$16 maple, whipped sweet cream, white chcolate streusel	

SWEETS

NAUGHTY DING DONG\$10 frangelico mousse, toasted marshmallow ice cream	LEMON BLUEBERRY CAKE\$10 blueberry compote, white chocolate	DULCE BANANA BAR\$10 bruleed banana, dulce caramel mousse, chocolate ganache, vanilla ice cream, feuilletine
	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 MATT SRAMEK ▪ **CHEF D CUISINE** DAVID CONDE

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