

BRUNCH SIDES

\$6

AmyLu Chicken Sausage

apple-maple-sage breakfast sausages (3 pieces)

\$7

Biscuits & Gravy

buttermilk biscuits (2), country-style sausage gravy

\$5

Rosemary Hash Browns - v, gf

crispy shredded potatoes, rosemary, red onion, fire-roasted red peppers

\$5

Mini-Stack of Phat Jacks - v

\$5

Avocado Toast - v

dry toasted wheat, avocado, olive oil, sea salt, chili flake

\$6

Fresh Fruit Cup - v, gf

seasonal variety

\$6

Cinnamon Raisin Oatmeal - v

golden raisins, brown sugar

add fresh berries \$1

add sliced bananas \$1

add candied pecans \$2

\$7

Mexican Chorizo

spicy pork sausage, smoked paprika, cherry tomato

\$6

Candied Smoked Bacon - gf

cherrywood smoked, brown sugar glazed (3 pieces)

\$5

Side of Bacon - gf

cherrywood smoked (4 pieces)

\$4

Cinnamon Toast - v

(2 pieces)

\$6

Veggie Sausage - v

Morningstar Farms vegetarian breakfast sausages (3 pieces), pea sprouts

BREAKFAST & BRUNCH FAVORITES

\$9

Two Deuces & A Jack

two eggs any style, two pieces of bacon, butter griddled Texas toast;
rosemary hash browns

\$13

Green Eggs n' Ham - v*, gf

egg whites, basil pesto, smoked ham, scallions, spinach, pea sprouts;
rosemary hash browns

\$12

Breakfast Tacos - v, gf*

Scrambled egg, goat cheese, pico de gallo, lemon-zest crema & cilantro
in soft corn blanca tortillas (2) with spicy cornbread hash and salsa
verde

\$12

Pesto Eggs In A Basket - v

country farm loaf (2) griddled with butter and organic eggs cooked
inside, cherry tomato, pesto drizzle, pea sprouts; rosemary hash browns

add avocado \$2

\$13

Candied Bacon Brunch "BLT"

butter griddled brioche, honey-mayo, a candied bacon, fresh sliced
tomato, crispy romaine, and a fried organic egg; rosemary hash browns

\$14

Chilaquiles "Levanta Los Muertos" - v, gf

our signature mix of scrambled eggs, fried tortillas, smoky chipotle
salsa, pepper-jack cheese; with bacon and lime crema garnish

add pulled pork or chorizo \$3

\$15

Fried Chick'n & Waffles

belgian waffles, crispy fried golden thigh, jalapeño honey-butter, and a
fried organic egg; fresh fruit garnish

\$13

Coconut French Toast - v

rich egg/cream batter dipped challah bread, butter griddled with fresh
coconut shreds, raspberry sauce; fresh fruit garnish

\$13

Borracho Breakfast Burrito - v

herb flour tortilla filled with eggs, cheddar, and pepper-jack cheeses,
black beans, smoky veggies, tequila-ranchero salsa verde; habanero
cornbread hash, fresh fruit garnish

\$12

Phat Jacks - v

our fluffy buttermilk pancakes (3), topped with a medley of fresh fruit
>or< drizzled with caramel, candied pecans, and cinnamon sugar;
whipped cream garnish

\$14

Huevos Locos (Spicy Crazy Eggs) - v, gf

scrambled eggs, spicy chorizo, pepper-jack cheese, mango-mojito
salsa; side of warm tortillas, fresh fruit garnish

NEW! - WHOLE 30 OPTIONS

\$14

Carnitas with Sweet Potato

house-made pulled pork, sweet potato ribbons with clarified butter and
sea salt, sunflower seeds, fresh cilantro, pico de gallo salsa, diced
avocado

add fried organic egg on top \$1

\$15

BLT Bowl

smoked bacon, cherry tomato, red onion, spinach, mixed greens, kale,
diced avocado; pea sprouts, house-made lemon-dijon vinaigrette (olive
oil, apple cider vinegar, dijon, lemon)

add fried organic egg on top \$1

\$16

Salmon & Fried Sage

almond & sesame seed crusted wild-caught salmon, flash sauteed
spinach & kale, lemon, broccoli-zucchini hash

add fried organic egg on top \$1

LUNCH FAVORITES

\$10

House Burger - v*

1/3 lb. juicy lean ground beef with choice of cheese, brioche bun, sliced
tomato, romaine, sweet & spicy pickles, and special sauce; choice of
lunch side

add a fried egg on top \$1

add bacon or avocado \$2

**black bean veggie patty option*

\$14

Fish Tacos - gf

batter-dipped cod, chipotle aioli, mango mojito salsa, red onion &
cilantro slaw; tortilla chips, pico de gallo & lime

add avocado \$2

\$13

Kitsch'n Tuna Melt

our signature one-of-a-kind Tuna Melt, served open-faced with caramelized pepper-jack cheese; choice of lunch side
\$14

Tennessee Hot Fried Chicken Sandwich

golden crispy thigh, brioche bun, sweet & spicy pickles, creamy coleslaw, spicy mayo; choice of lunch side
\$14

Bacon Breadcrumbs Mac n' Cheese - v*

rich cheddar, swiss, and parmesan cheese sauce, served w/waffle toast
add pulled pork or chorizo \$3
\$14

Grilled Chicken Cobb Salad - gf

Crisp romaine topped with grilled chicken breast, chopped bacon, hard-boiled egg, tomato, and avocado with blue cheese dressing
\$13

Taco Salad - v, gf

Chopped romaine, cucumber, tomato, scallions, roasted poblano peppers, corn, mango-mojito salsa, topped with shredded herb tortilla chips; fresh lime, chipotle ranch dressing
add grilled chicken breast \$3

LUNCH SIDES

\$5

Mixed Greens - v, gf

choice of dressing
\$3

Waffle Chips - gf

\$4

Curly Fries

KID'S MENU

\$3.50

Kid's Brunch Stuff

choose from: french toast sticks with fruit, mini-stack of pancakes, egg-in-a-basket, or a bowl of cereal with sliced banana. also available:

cinnamon toast \$1.00

eggs any style \$1.50/ea

\$4.50

Kid's Lunch Entrees

includes choice of side. choose from: mac n' cheese (add peas or broccoli optional), chicken bites, grilled cheese (crust optional), or mini-burgers (cheese optional)

\$1.50

Kid's Healthy Lunch Sides

mandarin oranges, seedless grapes, steamed broccoli, sliced cucumber,
or edamame

curly fries also available

\$6.00

Kid's Lunch Box

choose any kid's lunch entree and choice of side. includes a twinkie and
a kid's beverage, and toy

\$1.50

Kid's Beverages

served in a fun, heavy duty, plastic cup with a lid and flexi-straw.

choose from: apple juice, milk, cranberry, coke, sprite, orange fanta, or
mellow yellow. Also available:

fresh squeezed orange juice \$3.75

fresh squeezed lemonade \$2.50

\$1.00

Kid's Desserts

choose from: twinkie or chocolate chip cookie

