



Mother's Day Brunch 2026

Share

- GARLIC PARMESAN BELGIAN- STYLE FRIES** garlic aioli 10
- AHI POKE** avocado, cucumber, cilantro, pickled ginger, sweet ponzu, wonton chips 19
- ANGEL'S SALUMI CHARCUTERIE** assorted meats, whipped ricotta, jam, whole grain mustard, marinated olives, cornichons, ciabatta 20
add 2 cheeses +5
- KINO GARLIC SHRIMP** olive oil, chili d'arbol, ciabatta 19
- BURRATA + CIABATTA** housemade basil pesto, blistered cherry tomatoes, balsamic glaze 18

Brunch

Lunch Plates

- WILD MUSHROOM SKILLET** 2 cage-free eggs any style, housemade chimichurri sauce, breakfast potatoes 19
- OPEN FACED BREAKFAST SANDWICH** toasted thick cut sourdough, scrambled cage-free eggs, havarti cheese, chipotle mayo, arugula, side of fruit 19
- BLT BENEDICT** poached eggs, arugula, applewood smoked bacon, tomato, house made hollandaise served with a side of fruit 21
- AVOCADO TOAST** toasted thick cut sourdough, charred tomatoes, fresh mozzarella, basil, balsamic glaze, side salad add 1 cage-free egg +4 18
- SURF & TURF BURRITO** 2 cage-free eggs, cheese, chipotle crema, breakfast potatoes 25
- 2 CAGE-FREE EGGS ANY STYLE** applewood smoked bacon, breakfast potatoes 19
- RASPBERRY FRENCH TOAST** challah, raspberry mascarpone, raspberry puree, powdered sugar, apple smoked bacon 25
- SHAKSHUKA** housemade tomato sauce, poached eggs, feta cheese, mint salad, pita 22
- NEW YORK STEAK + EGGS** 2 cage-free eggs any style, breakfast potatoes, housemade steak sauce 35
- LITTLE GEMS SALAD** anchovy, crouton crumble, sesame caesar dressing add avocado +4, chicken +8, shrimp +10, salmon +12 9/16
- FARMERS MARKET SALAD** super greens, watermelon radishes, beets, tomatoes, cucumber, seasonal fruit, goat cheese, stone ground mustard-champagne vinaigrette add avocado +4, chicken +8, shrimp +10, salmon +12 9/16
- BLACK RAIL 1/2 LB BURGER** havarti cheese, black garlic aioli, applewood-smoked bacon, lettuce, tomato with choice of little gem salad or Belgian-style fries 22
- BLACKENED SALMON SANDWICH** lemon caper aioli, citrus slaw with choice of little gem salad or Belgian-style fries 26
- PRIME RIB FRENCH DIP** thinly sliced grass-fed prime rib, horseradish cream, au jus with choice of little gem salad or fries 25
- ARTICHOKE PIZZA** marinara, goat cheese, charred tomato, red onion, arugula, balsamic glaze 20
- MOROCCAN BRAISED LAMB MEATBALLS** feta cheese, harissa, braised pepper sauce, herbed rice, mint salad 28
- TOMATO BASIL PASTA** house-made linguine, charred tomatoes, garlic, white wine, chile flakes, EVOO add chicken +8, shrimp +10 22

Little Chefs 11

- SCRAMBLED EGGS + BACON** served with side of fruit
- FRENCH TOAST** with bacon served with side of fruit
- LINGUINE** butter + parmesan or marinara + parmesan
- KIDS BURGER** with fries, lettuce, tomato add havarti + 1
- KIDS PIZZA** marinara, mozzarella cheese

Sweets 11

- RICOTTA MANGO TART** chantilly cream
- CHOCOLATE BOURBON CAKE** dark chocolate ganache, pecans, vanilla ice cream
- BUTTER CAKE** chantilly cream, seasonal compote



Due to fluctuating costs, and in order for us to continue to provide you, our valued guests, with the quality food & service you have come to expect we are instituting a 5% supplemental fee on all transactions. As a locally owned family business we thank you for your continued support of our family of restaurants.

20% gratuity added to parties of 8 or more

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