

A.P.P.S

Crispy Brussel Sprouts

GF | Sprouts | Bacon | Cranberry | Honey Mustard | \$8

Fried Green Beans

V | Sriracha Aioli | \$7

Garlic Sourdough Bread

V | Garlic Butter | Marinara Sauce | \$5

Blue Buffalo Brussel Sprouts

GF | V | Sprouts | Garlic | Blue cheese | Buffalo Sauce | \$9

Buffalo Spring Rolls

Chicken | Franks | Blue Cheese | Tomato | \$10

S.T.A.R.T.E.R.S.

Lolli pop Rack Lamb

GF | Red Wine reduction | Sautéed Asparagus | \$16

Cheese & Charcuterie Board | \$ 22

Brillat-Savarin is soft | Queso de Valdeón Spanish blue cheese | Midnight Moon
Tartufo Salami | Sopressata Italian Salami | Prosciutto
Mascarpone | Roasted Almonds | Orange Marmalade | Grapes

Black Mussels

Mussels | Chorizo | White Wine | Garlic | Saffron Cream | Tomato | \$15

Pork Lemon Potstickers

Pork | Lemon | Ponzu | \$11

Calamari

Parmesan | Peppers | Lime Aioli | Sweet Chilli Sauce | \$13

Bako Irish Nachos

GF | Pulled Pork | Waffle Fries | Blue Cheese | Cheddar & Fontina Mix | Bacon | Green Onion | Sour Cream | \$14

Napa Pizza

V | Basil Pesto | Artichoke | Sun Dried Tomato | Roasted Garlic | Mozzarella | Truffle Arugula | \$15

1/2 Dz. Oysters

GF | Raw or Rockefeller | Market Price

S.O.U.P & S.A.L.A.D.S

ADD YOUR FAVORITE PROTEIN

Soup of the Day

Bowl | \$6.95 or Cup | \$2.95

Grilled Chicken Cobb Salad

Grilled Chicken | Bacon | Bleu Cheese | Red Onions | Tomatoes | Buttermilk Dressing | \$13

Iceberg Wedge Salad

GF | Bacon | Blue Cheese | Red Onions | Tomatoes | Buttermilk Dressing | \$7*

Caesar Salad

V | Hearts of Romaine | White Anchovies | Cornbread Muffin Croutons | Parmesan | \$8*

Martha's Vineyard Salad

GF | V | Hydro Bibb Lettuce | Red Onions | Candied Walnuts | Pears | Goat Cheese | Raspberry Vinaigrette | \$

*Add Chicken Breast | \$5 or Grilled Shrimp | \$7 | Salmon | \$9

S.A.N.D.W.I.C.H.S

Classic Burger |

Special Sauce | Onion | Tomato | Lettuce |\$8

Add on \$1.50 | Bacon | Avocado | Mushrooms | Fried Egg

Grilled Chicken Sandwich | \$13

Chicken | Avocado | Prosciutto | Basil Pesto | Pepper Jack Cheese

Fried Eggs Sandwich.

Toasted sourdough | Bacon | Tomatoes | Gruyère cheese | Arugula |Served Fries | \$10

E.G.G.S A.N.D S.U.C.H

Eggs Benedict | \$12

Classic Benedict with Hollandaise and Love, served with House Potatoes

Add Lobster | \$6

Kitchen Sink Scramble | \$15

Everything in our cooler goes in this Gut Bomb, Hangover cure for sure!


Served with House Potatoes and smothered in Pork Sausage Gravy! Cardio Not Included....

The Healthy Option... | \$12

 Four egg white omelet with spinach, Mushrooms, tomatoes, onions, peppers.

No cheese, no butter, no taste, but that is your choice. Served with Fruit and Avocado.

The Papa Carlos | \$22 w/Margarita | w/ out \$12

 My dad's favorite breakfast combo is Tamales with tomatillo salsa, three fried eggs, refried beans and a Margarita. Life is too short to not get chocolate wasted at 10am...

Disclaimer: Making your son mow the lawn while you sit and watch, while drinking margaritas and criticizing the whole time...

Yeah that sticks with them, and then they one day grow up to be a Chef and do this...

We Have Eggs, Build Your Omelet | \$13

 Choose a meat, Choose a Cheese, Choose a Vegetable, Just be creative.

Meats | Ham | Sausage | Bacon | Steak | **Cheeses** | Jack | Cheddar | Blue Cheese | American |

Vegetables | Bellpepper | Spinich | Mushroom | Avocado | Onion | Tomatoes.

Steak & Eggs

 Two fried Egg | Hanger Steak | Served with breakfast potatoes |\$22

CARBS AND SUGAR

Lemon Ricotta Blueberry Pancakes | \$13

My mother used to attempt these, and then I booted her out of the kitchen at twelve and have been cooking ever since. Soft, Fluffy, and Sweet, just like Steve, who is Steve you ask? He's the guy most likely cooking you breakfast right now, Say Hi Steve!

Banana Nut Pancakes | \$13

These things are seriously good, we make a buttermilk batter and then add candied nuts and ripe bananas. Served with pure Maple Syrup.

Captain's French Toast | \$13 Take a breakfast cereal, crunch the heck out of it, take good bread, batter it in cream and roll in the cereal, cook on a griddle and this is what you get. It's not rocket science, but it taste good.

The Elvis \$13

Nutella and Banana Stuffed French toast, battered and griddled, served with Strawberries.