



BRUNCH MENU

SATURDAY & SUNDAY 10AM-3PM

SALADS

Grilled Chopped Salad 20
market greens, asparagus, zucchini, onion, white corn, tomatoes, avocado, lemon-basil vinaigrette

Niçoise Salad 29
seared ahi tuna, roasted potatoes, confit tomatoes, kalamata olives, soft boiled egg, haricot verts, red wine mustard vinaigrette

Tender Green Jardinière 18
organic mix greens, plum tomatoes, fennel, sliced heirloom carrots, radish, cucumbers, croutons, red wine vinaigrette

Garden of Little Gem Caesar 18
plum tomatoes, croutons, reggiano, white anchovy dressing

+ 10 grilled chicken or fried chicken
+ 12 grilled salmon or seared ahi tuna
+ 16 12oz N.Y steak

SANDWICHES

Fried Chicken Sandwich 22
beefsteak tomato, ranch slaw, preserved meyer lemon aioli

L.A.D. Burger 24
snake river farms grass fed beef, white cheddar, caramelized onion, tomato, marie rose sauce, challah roll

Wood-Grilled Salmon Sandwich 25
cucumber onion relish, tomato, slaw, cilantro aioli, sourdough

SIDES

ROSEMARY CITRUS OLIVES 7 GF + V

WOOD-GRILLED SEASONAL VEGGIES 14 GF + V

MARINATED GREENS 10 GF + V

FRESH-CUT KENNEBEC FRIES 9 V

BREAKFAST POTATOES 6

GRILLED ORGANIC OLIVE OR SOURDOUGH 7 V

STARTERS

Pan Con Tomate + Jamon 4
shaved manchego, heirloom tomatoes, grilled baguette

Guacamole & Chips 15
wood roasted tomatillo sauce, pico de gallo

Poached Rock Shrimp Ceviche 20
avocado, heirloom tomato, thai basil

Potato Chips and Dip 12
housemade potato chips, shallot dip

Pastry Board 24
chocolate & butter croissant, loaf slice, scone

Lemon Ricotta Pancakes 15
roasted blueberry butter, almonds, maple syrup

Avocado Toast 15
grilled olive bread, cucumber relish, e.v.o.o.

BRUNCH

Polenta & Egg 18
poached egg, thinly sliced ham, creamy polenta, shiitake mushrooms, arugula, blistered cherry tomatoes

Crispy Chicken & Pancakes 23
marinated peppers, maple syrup, clarified butter

Pico Breakfast 21
two eggs, niman ranch bacon, sourdough toast, peewee potatoes, house-made strawberry jam

Two + Two + Two 21
lemon ricotta pancakes, almonds, bacon, eggs, blueberry butter, maple syrup

O.G. Breakfast Sandwich 18
fried egg, thin sliced ham, white cheddar, beefsteak tomato, cilantro aioli, choice of kennebec fries or salad

Mushroom & Cheese Omelet 22
white cheddar, shiitake mushrooms, arugula salad

Smoked Salmon Benedict 26
smoked salmon, hollandaise, arugula salad, pee wee potatoes

Eggs Benedict Ham 22
shaved white ham, hollandaise, arugula salad, pee wee potatoes

12 oz N.Y. Steak & Eggs 30
two eggs any style, breakfast potatoes, grilled asparagus, tomato & olive panzanella

SAUCES

MARIE ROSE SAUCE 1 CHIPOTLE AÏOLI 1

RANCH DRESSING 1 CILANTRO AÏOLI 1

TOMATILLO SAUCE 1

CHEF PROPRIETOR: RAPHAEL LUNETTA | EXECUTIVE CHEF/PARTNER: EMILIO CUYUCH

We kindly ask for no modification or substitution. Some items may have limited availability.

Items listed gluten-free may not be celiac-free. Please let us know of any food allergies.

GF (Gluten Free) V (Vegan)



LIBATIONS

COCKTAILS

House Charred Bloody Mary	15
Aperol Spritz <i>aperol, prosecco, grapefruit tonic</i>	15 / 42
Honey Ryder <i>gin, pamplemousse, lemon, bubbles</i>	16
Madrita Spritz <i>blanco tequila, strawberry, house sweet & sour, rosé bubbles</i>	19
The Weekender <i>krafted small batch rum, tropical red bull, fresh lime</i>	15
All Daisy <i>blanco tequila, hibiscus, dry curaçao, lemon, aromatic bitters</i>	16
Costa Tamarindo <i>mezcal, fresh tamarind, agave, lime, chipotle salt</i>	16
Chamoyada <i>reposado tequila, mango, lemon, mandarin napoleon, chamoy, fire water bitters</i>	16
Build-Your-Own Mimosa <i>choice of: oj, grapefruit, cranberry, seasonal juice</i>	14 / 38
Build-Your-Own Margarita <i>blanco tequila, lemon, dry curaçao choice of two: seasonal berries, cucumber, mint, basil, seasonal</i>	16 / 52

HOLD THE BOOZE

Park Day <i>monday non-alcoholic gin, optimist, cucumber</i>	14
Spice of Life <i>seedlip spice, hibiscus, lemon</i>	14
Espresso No-Tini <i>seedlip spice, espresso, vanilla bean</i>	16

COFFEE/TEA/JUICE

coffee sourced by caffe luxxe

MATCHA LATTE	7
MATCHA GREEN EYE	8
MATCHA LEMONADE	7
ORANGE JUICE	5
GRAPEFRUIT JUICE	5
SEASONAL JUICE	6
ICED TEA	5
MINT LEMONADE	6

SODA

MEXICAN COKE	6	ROOT BEER	6
COCA COLA	4	SPARKLING WATER	8 / 10
DIET COKE	4	RED BULL / SUGAR FREE	6
SPRITE	4		

SPARKLING

Prosecco, Domus Picta, Treviso DOC, IT	14 / 56
Brut Rosé, Domaine Collin, FR	15 / 60
Pét'Nat, Pinot Noir, Pin'...OH! J.L. Denois, FR	15 / 60
Brut, Esterlin, Eclat, Champagne, FR (375mL)	52
Brut Rosé, Billecart-Salmon, Champagne, FR (375mL) 130 (750mL) 225	
Brut, Iris, Willamette Valley, OR	78

WHITE

Sancerre, Domaine Gerard & Hubert Thirot	20 / 80
Sauvignon Blanc, The Better Half, Marlborough, NZ	14 / 56
Spanish Blend, Bernabeleva, Navaherros, SP	15 / 60
Chardonnay, Trefethen, Napa Valley, CA	16 / 64
Albariño, Cadre, Edna Valley	58
Vermentino, il Monticello, Colli di Luni, IT	60
Sauvignon Blanc, Comtesse Marion, Pays d'Oc FR	46
Gruner Veltliner, Weixelbaum, Kampta, AT	52
Riesling, Hubert Meyer, Alsace, FR	45
Chardonnay, County Line, Sonoma Coast, CA	78

ROSÉ / ORANGE

Château D'Ollières, Cotes de Provence, FR	16 / 64
Domaine de Cala, Provence, FR	14 / 56
Le Cengle, Côtes de Provence, FR	13 / 48
Falanghina/Fiano, Oranotango, Paso Robles, CA	16 / 64
Cartixà Vermell, Escabeces, Catalunya, SP	54
Domaine Glinavos, Paleokerisio, (500ml) EL	35

RED

Pinot Noir, Aether, Santa Barbara, CA	19 / 76
Valpolicella, Tasi Verona, IT	14 / 56
Gringolino, Isolavilla, Tenuta Olim Bauda, Piedmont	15 / 60
ITCabernet Sauvignon, Eco Terreno, Alexander Valley	16 / 64
Chianti, Terre di Corzano, Tuscany, IT	56
Grenache/Syrah, Lou Combaou, Cotes du Rhone FR	56

BEER

DRAUGHT	10
PACIFICO 4.5% mazatlan, mexican lager	SEAFARER 4.8% three weavers, kolsch
SAPPORO 4.9% japan, japanese lager	BIG NOISE 4.6% oregon, lager
HARP 5% ireland, euro pale ale	MULLIGAN 5.6% second chance, amber ale
310 BLONDE 3.8% santa monica, blonde ale	ORDERVILLE 7.2% san diego, hazy ipa
BIG NOISE 4.6% oregon, lager	GUINNESS 4.2% ireland, irish stout
LITTLE BO PILS 4.4% smog city, czech style pilsner	
CAN / BOTTLE	
ALLAGASH WHITE 5.2% maine, witbier	BITBURGER germany, nonalcoholic
BOUNCE IPA 7.1% california, west coast ipa	SHORELINE CIDER gf 5.4% hibiscus blueberry cider

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