



# BRUNCH MENU



## APPETIZERS & SALADS

To any salad, add grilled 8 oz chicken breast - \$8

### Onion Soup Gratinée

Topped with a toasted baguette and melted layers of gruyere and fontina cheeses  
..... \$8.00

### Crispy Duck Confit Eggrolls

Served with peanut curry and chile-lime dipping sauces  
..... \$12.00  
Light Portion..... \$8.00

### Seared Rare Ahi Tuna

Tempura fried shoestring vegetables on a bed of avocado, tatsoi and sprouts; accompanied with a sesame-soy glaze and a spicy mustard sauce  
..... \$14.00  
Light Portion..... \$10.00

### Simple Mixed Green Salad

Matchstick cucumbers and teardrop tomatoes, champagne-shallot vinaigrette  
..... \$7.00  
Light Portion..... \$5.00

### The Perfect Caesar Salad

The classic, made with anchovies and plenty of garlic; buttery croutons, grated grana padano cheese  
..... \$8.00  
Light Portion..... \$6.00

### Salad of Raspberries & Ricotta Salata Cheese

Sun Core salad greens and grilled avocado, tossed with apricot marmalade vinaigrette and Marcona almonds  
..... \$9.50

## FEATURED LOCAL BREAKFAST

### Garden Brioche Quiche

A deep dish omelet baked with a buttery crust and Mesa Top Farm eggs. Filled with a seasonal selection of fresh farmers vegetables & herbs, bruleed with Old Windmill Dairy goat cheese. Accompanied by a arugula fruit salad, lightly tossed with an orange fennel vinaigrette  
..... \$11.00

### Red Chile Chicken Breakfast Scramble

New Mexico eggs and free range chicken with, papitas, Tucumcari sharp cheddar, scallions and bacon. Topped with corn tortilla crisps and red chile sauce. On the side: classic strawberry mango tossed with chile lime salt  
..... \$12.50

## SOMETHING SWEET

### Spring Berry Crêpes

Three folded crêpes filled with vanilla mascarpone and mixed berries, then sauced with citrus-lavender honey syrup  
..... \$10.00

### Railroad French Toast

From the dining cars of the 1940's; better than a warm doughnut and served with Vermont maple syrup and fresh fruit  
..... \$9.50  
Lite Portion..... \$7.00

### Traditional Belgian Waffle

Served with Vermont maple syrup & whipped butter  
..... \$9.00

### Bananas Foster Waffle

Caramelized banana, brown sugar caramel & whipped Chantilly cream  
..... \$11.00

## BRUNCH FAVORITES

### Shrimp Florentine Omelette

A tasty rolled omelet, filled with sweet Patagonia pinks, sautéed with mushroom, shallot and spinach. Napped with fresh herb hollandaise and fried grit croquettes  
..... \$13.00

### Ham Steak, Biscuits & Gravy

Red Eye glaze, scrambled eggs, breakfast potatoes and classic country gravy. Garnished with a slice of fresh melon and sweet pickled-pepper garnish  
..... \$12.00

### Eiffel Croque Madame

The classic French grilled ham and cheese on sourdough Pullman toast, topped with a poached egg and gratinéed with gruyere and mornay sauce. Served with fresh fruit and breakfast potatoes  
..... \$12.00

### Carolina BBQ Pulled Pork Eggs Benedict

Served on a classic English muffin with poached eggs & asparagus, topped with hollandaise sauce. Served with haystack potatoes and fresh fruit  
..... \$13.00

### Chaco Canyon Plate

Blue corn pancakes, bison sausage patties, over easy eggs and French fries. Prickly pear jarabe  
..... \$12.75

### Classic Bacon & Eggs

Keeping it simple: four crispy slices of bacon, breakfast potatoes, and 2 eggs to your liking with choice of toast  
..... \$10.00

## SANDWICHES & ENTREES

### San Diego Fried Fish Tacos

Alaskan cod in three soft, warm corn tortillas filled with cabbage slaw, avocado and IPA crema. Traditional pico de gallo & chipotle-pineapple salsa on side  
..... \$11.00

### Buffalo Chicken Caesar Wrap

Fire braised chicken thighs with spicy Buffalo sauce, tossed with chopped romaine, parmesan cheese and Caesar dressing, then rolled in a flour tortilla. Just made potato chips  
..... \$10.00

### Falafel Lentil Cakes

Spring vegetable & micro green salad, Himalayan red rice & walnuts, mango relish yogurt sauce, finished with tamarind gastrique  
..... \$14.00

### California Burger

Hand-pressed half pound Angus beef, on sourdough toast with bacon-onion jam, avocado, sprouts, Monterrey Jack cheese and buttermilk-Ranch aioli. Beefsteak tomato, lettuce & pickle garnish. Sea salt-truffle fries  
..... \$12.00

## MAKE YOUR OWN BRUNCH SPECIAL

### STARTER

Cup of Onion Soup Gratinée  
Spring Berry Crêpes  
Railroad French Toast

### MAIN

Classic Bacon & Mesa Top Farm Eggs  
San Diego Fried Fish Tacos  
Breakfast Sausage Scramble  
Shrimp Omelette

### FINISH

Chocolate Truffle Sampler  
House Made Seasonal Sorbet / Ice Cream