

JACK'S PATIO

BRUNCH

Saturday, Sunday 10:00am – 2:00pm

Start off Small

lite plate | 12

greek yogurt, fresh fruit, breakfast breads

coconut chia seed pudding (vegan) | 8

honey, fresh berries, matcha powder

parfait | 8

greek yogurt, macerated berries, honey,
granola

ENTRÉE

smoked salmon salad | 15

wild baby arugula, shaved red onion, baby
heirloom tomatoes, fried capers, soft
boiled egg, champagne vinaigrette,
smoked salmon

avocado toast | 14

avocado puree, heirloom tomato, glauum
farm's sunny side up egg, EVOO,
watercress, chia seeds

mascarpone-stuffed french toast | 14

orange marmalade, corn flake crusted,
macerated berries, rose chantilly cream
maple syrup, powdered sugar

lemon ricotta pancakes | 14

macerated berries, rose chantilly cream,
syrup

eggs benedict | 16

ask your server about today's offering, side
of fruit

all american breakfast | 16

two glauum farm's eggs any style, fresh fruit,
choice of applewood smoked bacon,
breakfast sausage or chicken- apple
sausage, toast

huevos rancheros GF | 17

crispy corn tortillas, sunny side up glauum
egg, salsa ranchero, black beans,
monterey jack, avocado, crema

PASTRIES

breakfast breads | 6

pound cake | lemon poppy | chocolate
marble

ICED BEVERAGES | 4

coke | diet coke | sprite | root beer
iced tea
light lemonade

COFFEE

drip coffee or decaf | 4

JUICE | 5

cranberry | pineapple | tomato
orange | grapefruit | apple

TEA | 4

green

jasmine green
gunpowder green

black

aged earl grey
breakfast blend

white

orange spice

turmeric tea

three roots

herbal

chamomile lemon
moroccan mint
roibos chai