

## TO SHARE

<b>Green Chile Shrimp Ceviche</b> 	16
Guacamole, Persian cucumbers, homestyle tortilla chips, cilantro*	
<b>Blue Crab Cakes</b>	16
Two blue crab cakes topped with sweet-roasted corn, red bell peppers, chipotle chili sauce, baby greens*	
<b>Homemade Hummus</b>  	12
Choice of Tuscan or jalapeño hummus with toasted pita bread	
<i>with</i> carrots and Persian cucumbers +3 	
<b>Cast-iron Spinach Artichoke Dip</b>  	15
Tortilla chips, pico de gallo	
<b>Cast-Iron Baked Goat Cheese</b>  	15
Topped with a mix of crumbled candied walnuts, dried apricots, and crushed red pepper, toasted baguette	
<b>Loaded Baked Potato Soup</b>	Cup 7
with bacon, cheddar, chives	
<b>Soup of the Day</b>	Cup 7
ask your server	

## 3-EGG OMELETS & more

Made with locally sourced farm-fresh cage-free eggs.	
<i>with</i> with applewood smoked bacon, Italian sausage or jalapeño sausage +3	
<i>with</i> fresh egg whites +2	
<b>Farmers Goat Cheese</b>  	13
Spinach, tomato, wild mushroom, rosemary fingerling potatoes, fresh fruit	
<b>Southern California</b> 	13
Bacon and cheddar omelet, guacamole, served with rosemary fingerling potatoes, fresh fruit	
<b>Huevos Rancheros</b>	15
Jalapeño sausage, cheddar, Texas caviar blend, tortilla chips, topped with three fried eggs, avocado, pico de gallo, served with rosemary fingerling potatoes, flour tortillas	

## LIQUID BRUNCH

<b>Ultimate Bloody Mary</b>	10
Pepper infused vodka, house-made mix, celery and olives	
<b>Espresso Martini</b>	12
Gentle Ben Vodka, freshly brewed espresso, Licor 43	
<b>Red or White Sangria</b>	12
Brandy-soaked fruit and fresh juices	
<b>Frosé</b>	10
<b>Seasonal Frozen</b>	10
<b>Mimosa</b>	6
Fresh orange, strawberry, or grapefruit	
<b>Bigmosa</b>	10
Fresh orange, strawberry, or grapefruit juice	
<b>Michelada</b>	8
<b>Mimosa Carafe</b>	20
<b>Mimosa Flight</b>	15

## EGG SPECIALTIES & more

Made with locally sourced farm-fresh cage-free eggs.	
<i>with</i> applewood smoked bacon, Italian sausage or jalapeño sausage +3	
<b>Chicken &amp; Biscuit Benedict</b>	16
Poached eggs on two baked buttermilk biscuits topped with crispy chicken and bourbon mushroom and sausage gravy, chives served with rosemary fingerling potatoes	
<b>Crab Cake Eggs Benedict</b>	17
Two blue crab cakes, poached eggs on freshly baked Italian rustic bread, topped with hollandaise sauce, served with rosemary fingerling potatoes, fresh fruit*	
<b>Prosciutto Eggs Benedict</b>	16
Poached eggs on freshly baked Italian rustic bread, prosciutto, hollandaise sauce, rosemary fingerling potatoes, fresh fruit	
<b>Southern Crispy Chicken &amp; Eggs</b>	16
Southern-style crispy all-natural chicken breast, topped with roasted Anaheim chile mushroom cream sauce, two fried eggs, rosemary fingerling potatoes	
<b>Traditional Breakfast</b>	15
Three eggs any style with jalapeño sausage or applewood-smoked bacon, rosemary fingerling potatoes, fresh fruit, toasted wheat bread	
<b>Recovery Burrito</b>	14
Whole wheat tortilla, cage-free eggs, Italian sausage, cheddar, rosemary fingerling potatoes topped with bourbon mushroom and sausage gravy, cheddar and chives	
<b>Migas</b> 	17
Jalapeño sausage, cheddar, Texas caviar blend, tortilla chips, avocado, rosemary fingerling potatoes, fresh fruit	
<b>Chicken &amp; Waffles</b>	16
Belgian waffles topped with all-natural crispy chicken strips, any style eggs, served with our signature kicked up maple syrup	
<b>Belgian Waffle</b> 	12
Berries, banana, maple syrup, powdered sugar	
<b>Croissant French Toast</b> 	13
Berries, banana, maple syrup, powdered sugar	
<b>Smoked Salmon Avocado Toast</b>	17
Freshly baked Italian rustic bread, chipotle cream cheese, Persian cucumbers, guacamole spread, capers, red onions, dijon drizzle, served with rosemary fingerling potatoes, Persian cucumber dill salad*	
<i>with</i> fried eggs +2	



Our mission is to create the perfect neighborhood restaurant one colorful table at a time.  
We proudly use the freshest ingredients to make all dressings & sauces from scratch - a true local experience.



vegetarian



gluten-friendly



contains nuts

SANDWICHES & PITAS

- Cyros Pita with Hand-cut fries

Seasoned lamb and beef with tomato, onion, signature tzatziki

14
- Grilled Chicken Pesto on Ciabatta with Hand-cut fries

All-natural chicken, pesto, mozzarella, homemade potato crisps, roasted red bell pepper, mixed greens

15
- Philly Cheesesteak on Ciabatta with Hand-cut fries

Shaved steak, provolone, caramelized onion, wild mushrooms, bell pepper, mayo

17
- Bacon Jam Club Sandwich with Homemade chips

Smoked turkey, ham, bacon jam, provolone cheese, American cheese, lettuce, tomato, mayo

15

WRAPS & TACOS

- Chipotle Chicken Wrap with Homemade chips

All-natural chicken, whole-wheat tortilla, avocado, black beans, lettuce, tomato, feta, chipotle chili sauce

15
- Beef Tenderloin Wrap with Homemade chips

All-natural beef tenderloin, whole-wheat tortilla, avocado, black beans, feta, tomato, lettuce, basmati rice, chipotle chili sauce

16
- Spicy Shrimp Tacos with Black Beans

Three flour tortillas, honey-habanero aioli, purple and Napa cabbage slaw, homemade pickling

15
- Spicy Beef Tacos with Black Beans

Three flour tortillas, honey-habanero aioli, purple and Napa cabbage slaw, homemade pickling

16

ENTRÉES

- Cyros Plate with hand-cut fries

Slices of savory seasoned lamb and beef, our signature tzatziki, jalapeño hummus, lettuce, tomato, onion, warm pita

18
- Local's Kabob Plate

Tender and juicy skewers of beef tenderloin, grilled all-natural chicken or a combination of both with herb basmati rice, turmeric roasted seasonal vegetables, warm pita

22
- Lemon Pasta

Angel hair pasta, lemon olive oil sauce, capers, crushed red pepper, sun-dried tomatoes, garlic toast

15
- Mediterranean Salmon

Sustainable salmon, guacamole, feta, herb basmati rice, green beans, warm pita

23
- Anaheim Grilled Chicken

All natural chicken, roasted Anaheim chile mushroom cream sauce, herb basmati rice, turmeric roasted seasonal vegetables, warm pita

18

SALADS

- ADD-ONS

Beef Tenderloin +7

All-Natural Chicken Breast +5

Crispy Chicken Strips +5

Seasoned Lamb & Beef +5

Grilled Sustainable Salmon +8

Grilled Shrimp +6

Falafel Balls +4
- Honey Ginger-Roasted Brussels Sprouts Salad

Mixed greens, goat cheese balls, red onions, candied walnuts in a lemon zest and roasted garlic vinaigrette

15
- Cobb Salad

Hard-boiled eggs, applewood smoked bacon, shaved carrots, crispy chickpeas, tomatoes, feta jalapeño ranch dressing

15
- Asian Chicken Salad

Shredded grilled chicken, mixed greens, purple and Napa cabbage, carrot and Persian cucumber homemade pickling, cilantro, mint, sesame seeds, peanut sesame ginger vinaigrette

16
- Local Farmers Market Salad

Blend of Persian cucumber, cherry tomato, radish, Kalamata olive, red onion, goat cheese balls, crispy chickpeas, herb-roasted garlic vinaigrette on mixed greens

14

BURGERS with fresh hand-cut fries

- All-natural beef with no antibiotics or added growth hormones\*  
with a fried egg +1
- The Local

American cheese, applewood-smoked bacon, avocado, lettuce, tomato, onion, pickle, chipotle chili sauce

17
- Cheeseburger Americana

American, lettuce, tomato, onion, pickle, mayo  
with applewood-smoked bacon +2

16
- All Natural Chicken Burger

Crispy or grilled, applewood-smoked bacon, provolone, avocado, chipotle slaw

16
- Veggie Burger

Veggie patty, provolone, avocado, black beans, pico de gallo, chipotle chili sauce

14

VEGAN FOR ALL

- Mediterranean Fusion Bowl

Organic lentil brown rice, golden raisins, ginger-glazed brussels sprouts, herb basmati rice, black beans, pico de gallo, butternut squash, guacamole, pickled veggies, cumin-cilantro vegan aioli

16
- The Nutritious Bowl

Two veggie patties, organic lentil brown rice, black beans, pico de gallo, guacamole, turmeric roasted seasonal vegetables, pickled veggies, tahini drizzle

16
- Smashed Avocado Toast

Freshly baked Italian rustic bread, a blend of Persian cucumber, cherry tomatoes, radish, Kalamata olive, red onion, spicy chickpeas, tahini drizzle, rosemary fingerling potatoes

16
- Falafel Bowl

Falafel balls, jalapeño hummus, orzo pasta salad, a blend of persian cucumber, cherry tomato, Kalamata olive, red onion, lemon, parsley, tahini drizzle, pita

16

A 20% gratuity will be charged for parties of 8 or more  
\*Please let us know of any food allergies. Some dishes may contain nuts, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness.