

BRUNCH

starters

PINA COLADA GRANOLA 13

Macadamia, cashew, coconut, Greek yogurt, seasonal berries V

PURE FRUIT 15

Best of local, seasonal fruit GF VV

AVOCADO TOAST 19

Multigrain bread, baby greens, cherry tomatoes, watermelon radish, cage free egg V

LOX 19

Bagel, capers, dill cream cheese, Persian cucumbers, lemon, shaved red onions

CHICKEN & WAFFLES 17

Harissa honey, pickled mustard, maple syrup, cilantro

SCALLOP CRUDO 18

Ginger, shallot, lemon, tamari, EVOO, avocado, cilantro GF

CONTINENTAL BREAKFAST FOR TWO 50

Steel cut oats, hard boiled eggs, fruit & berries, breakfast breads, cheese, sliced meat, yogurt & granola, breakfast spreads

BRUNCH BOARD 60

Breakfast breads, fresh fruit, meat, cheese, hummus, crudite, deviled eggs, condiments

griddled

BUTTERMILK PANCAKES 16

Sugar dust, whipped butter, maple syrup

Add Blueberries, Chocolate Chips, Bananas, or Bacon Bits \$5

BELGIAN WAFFLE 19

Candied strawberries, vanilla cream, maple syrup

BANANA BREAD FRENCH TOAST 24

Walnuts, Nutella, honey butter, caramelized bananas

hearty plates

CHILAQUILES 19

Boraccho beans, queso fresco, avocado, eggs, red onion, guajillo chile sauce

ALL AMERICAN BREAKFAST 19

Two eggs, choice of meat, roasted potatoes, choice of toast

STEAK & EGGS 26

Ribeye, two eggs, roasted potatoes, hot butter sauce

omelets

CALIFORNIA 19

Spinach, tomato, avocado, cheddar

20 | TWENTY 19

Egg whites, asparagus, mushrooms, spinach, white cheddar, basil pesto

WHOLE HOG 21

Sausage, bacon, ham, cheddar, poblano chili

EGG WHITE FRITTATA 18

fingerling coins, scallions, cherry tomato, mushrooms, kale, feta cheese, avocado GF V

20

TW
EN
TY

(v) vegetarian (vv) vegan (gf) gluten free

A suggested gratuity of 18% will be added to parties of 8 or more.

* Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

BRUNCH

benedicts

CLASSIC 19

Smoked pork, english muffin, hollandaise

LOBSTER 24

Spinach, tomato, english muffin, hollandaise

PORTOBELLO 18

Spinach, tomato, avocado, hollandaise GF

from the sea

CRAB CAKE 24

Avocado, red pepper vinaigrette, cilantro salad, lime

SALMON 44

Harissa blackened, heirloom carrots, yogurt, hazelnuts, chimichurri GF

farm & field

CARDINI CAESAR SALAD 16

Reggiano, tomato, garlic dressing, boquerones, egg, herb crouton

KALE SALAD 16

Candied lemon, manchego, pistachio medjool dates, champagne vinaigrette GF V

TURKISH BEETS 17

Carlsbad strawberries, spiced goat cheese, candied pistachio, mint GF V

DENVER OMELET BURGER 26

Ham, roasted pepper, grilled onion, sunny egg, white cheddar

FALAFEL BURGER 23

Yogurt sauce, harissa pickled salad, crispy potatoes V

BUTTERNUT BOWL 25

Millet, chick peas, feta cheese, almonds, baby kale, red cabbage VV

additions

BREAKFAST MEATS 9

Your choice of one: smoked pork loin, pork sausage, turkey bacon, turkey sausage, chicken apple sausage

HOT OATMEAL 13

COLD CEREALS 11

Raisin Bran, Fruit Loops, Apple Jacks, Frosted Flakes, Cheerios, Cinnamon Toast Crunch

BOWL OF BERRIES 12

SEASONAL FRUIT & YOGURT 18

GREEK YOGURT 6

fresh by the juicery

GREEN MONSTER 12

Kale, spinach, avocado, banana, pineapple, mango, coconut water

RECHARGE 12

Carlsbad strawberry, banana, blueberries, dates, almond butter, almond milk, chia seeds

KALE-IFORNIA 12

Kale, green apple, cucumber, ginger, parsley

REFRESH 12

Carrot, cara cara orange, tumeric

20

TW
EN
TY

(v) vegetarian (vv) vegan (gf) gluten free

A suggested gratuity of 18% will be added to parties of 8 or more.

* Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.