

BRUNCH

starters

PINA COLADA GRANOLA 13

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

PURE FRUIT 17

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

SHRIMP COCKTAIL 24

Poached shrimp, lemon, Atomic cocktail sauce GF

griddled

BUTTERMILK PANCAKES 17

Sugar dust, whipped butter, maple syrup V
Add Blueberries, Chocolate Chips, Bananas, or Bacon Bits \$5

BELGIAN WAFFLE 19

Candied strawberries, vanilla cream, maple syrup V

APPLE PIE FRENCH TOAST 25

Apple cinnamon bread, apple pie filling, honey butter, caramel, maple syrup

hearty plates

CHILAQUILES 22

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

ALL AMERICAN BREAKFAST 21

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

STEAK & EGGS 26

Ribeye, two eggs, roasted potatoes, hot butter sauce

BISCUITS & GRAVY 24

Buttermilk biscuits, poached eggs, pork sausage gravy, honey butter, roasted potatoes

omelets

CALIFORNIA 19

Spinach, tomato, avocado, cheddar V GF

20 | TWENTY 19

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

WHOLE HOG 21

Sausage, bacon, ham, cheddar, poblano chili GF

EGG WHITE FRITTATA 19

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

benedicts

CLASSIC 19

Smoked pork, english muffin, hollandaise

LOBSTER 25

Spinach, tomato, english muffin, hollandaise

PORTOBELLO 18

Spinach, tomato, avocado, hollandaise V GF

20

TWENTY

(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

CONTINENTAL BREAKFAST FOR TWO 50

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

BRUNCH BOARD (SERVES 2-4) 60

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

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

BLTA CHOP SALAD 19

Baby gem, applewood bacon, cherry tomatoes, avocado, blue cheese vinaigrette

DENVER OMELET BURGER 26

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

PORTABELLO BURGER 24

Arugula, roasted tomato, caramelized onion, mozzarella, avocado, herb aioli V

BUTTERNUT BOWL 25

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

from the sea

CRAB CAKE 24

Avocado, red pepper vinaigrette, cilantro salad, lime

SALMON 44

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

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 VV 13

SEASONAL FRUIT & YOGURT V 18

GREEK YOGURT V 6

fresh by the juicery

GREEN MONSTER 13

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

RECHARGE 13

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

KALE-IFORNIA 13

Kale, green apple, cucumber, ginger, parsley

REFRESH 13

Carrot, cara cara orange, tumeric

20

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