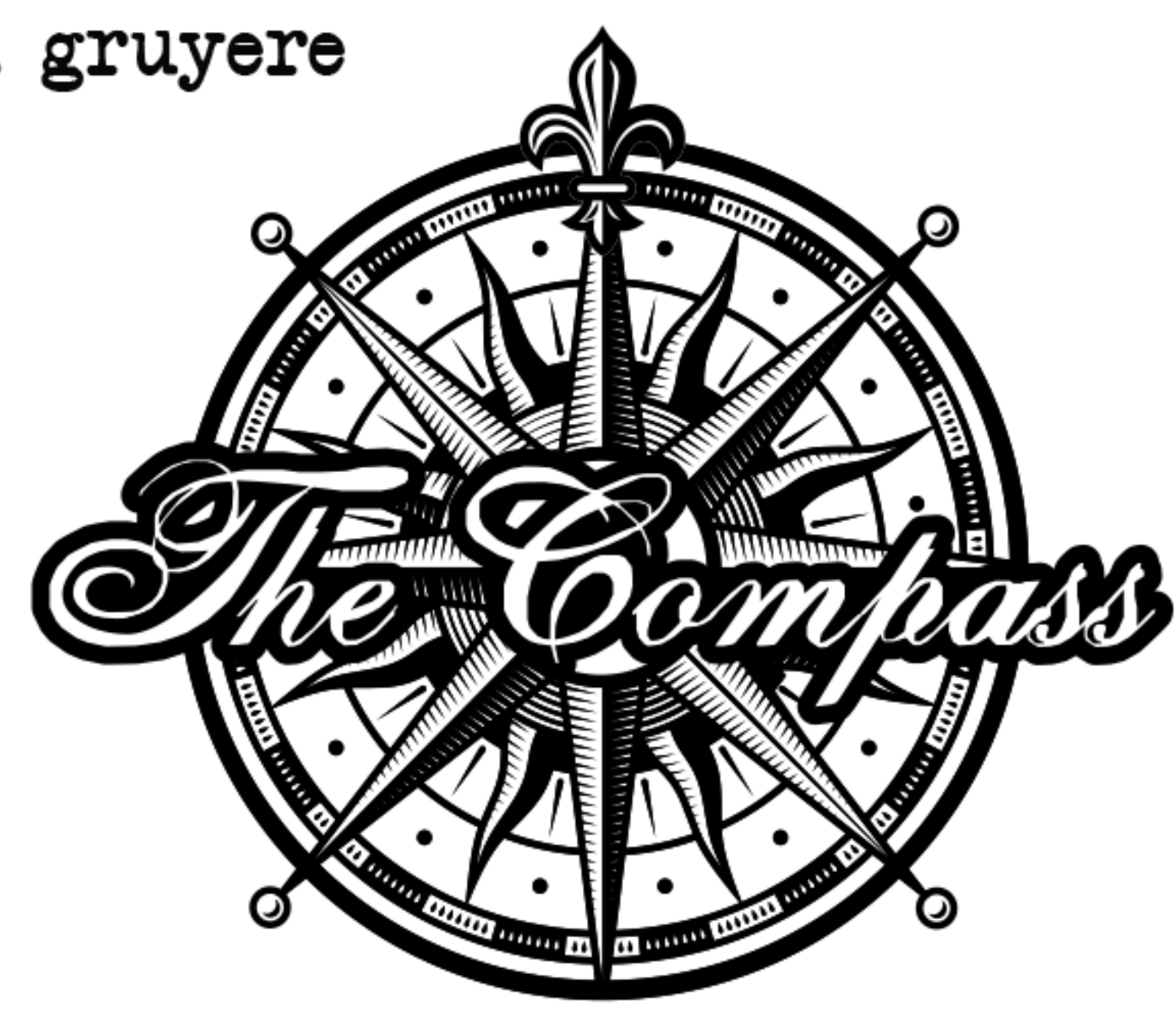


BRUNCH

traditional eggs benedict toasted muffin. ham. poached egg. bearnaise sauce. roasted red potatoes.	13
tamale eggs benedict green chili-cheese tamale. housemade vegan chorizo. avo. cilantro. poached egg. green chili bearnaise sauce. black beans.	14
southern benedict cheddar jalapeno biscuit. braised kale. pork belly. poached egg. cajun hollandaise. roasted red potatoes.	13
reuben benedict marbled rye. sauerkraut. corn beef. poached egg. russian dressing bearnaise. roasted red potatoes.	13
biscuits n' gravy freshly baked cheddar jalapeno biscuit. house ground pork and black pepper gravy. braised kale. sunny side up egg.	12
the "reggie" sandwich fried chicken breast. sunny side up egg. biscuit. gravy. cheese. bacon.	14
farmers market vegetable scramble (add housemade vegan chorizo \$4) (3) eggs. roasted carlsbad farmers market seasonal vegetables. avocado. cheddar cheese. roasted red potatoes	12
shrimp & squash blossom quesadilla achiote shrimp. epazote. tomatillo. pico. jack cheese. sour cream. cilantro.	13
peach & pork waffles (2) pork belly. prosciutto. fried egg. peach compote. white balsamic. maple syrup. whip.	13
breakfast burrito carne asada. scrambled eggs. tater tots. cheddar cheese. pico. avo smash. sour cream. tomatillo salsa.	14
green eggs & ham croque madame. two eggs sunny side up. english pea. black forest ham. gruyere bechamel. truffle bearnaise. brioche.	13
bacon and eggs two eggs any style. bacon.	11
organic blueberry coffee cake (contains nuts) blueberry compote. poppy seed lemon whip.	8
spanish quiche piquillo peppers. caramelized onions. gruyere cheese. arugula salad. speck. marcona almonds. roasted garlic. oregano vin.	11

our eggs are fresh and locally sourced from the carlsbad farmers market



• BREAKFAST COCKTAILS •

chef special bloody mary
black peppercorn & roasted garlic infused ketel one. housemade bloody mary mix. (garnish changes weekly)

rosé all day
strawberry infused rosé. ketel one. citrus. raspberries. press. mint.

BOTTOMLESS
\$17 MIMOSAS \$17
with purchase of entree
breakfast shot 7.50
MANmosa 6
bloody mary bar 9

compass nectar
ketel one. st germain. lemon. champagne. dusted with house elderflower blossom.

walk of shame
vanilla infused bullit rye. maple orgeat. cold press coffee. microplane coffee bean.

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

executive chef: adam stuart / sous chef: brad thomas