

lunch

small plates

homemade soup of the day 5.95/8.95

fried green tomatoes jalapeno sour cream 9.95

danish bleu cheese fries 7.95

salads

kale salad local kale, truffle pecorino toscano, red grapes, marcona almonds, grilled chicken 15.95

jumbo lump crab salad avocado, cherry tomato, mixed greens market price

chunky chicken salad seasonal fruit & berries, zucchini bread sandwiches 14.95

classic caesar salad parmigiano-reggiano, house-made croutons, grilled chicken 15.95

burgers 8 oz. prime black angus beef, french fries or fresh greens

california burger avocado, sweet peppers, caramelized onion, pepper jack 16.95

danish bleu cheese & bacon jam burger 16.95

roadside burger shredded lettuce, american cheese, pickles, secret sauce 15.95

aged white cheddar & sugar-cured bacon burger 16.95

To maximize flavor, our burger patties are ground in house daily from fresh cuts of prime skirt steak, ground chuck and short rib. The freshness of the beef makes them retain a pink hue regardless of chosen temperature. We suggest medium rare or medium. If you prefer medium well or well done, please note that there will still be a trace of pink.

sandwiches & specialties

fresh fish sandwich house tartar, lemon market price

house-roasted turkey bacon, homemade ciabatta, herb mayo, sweet peppers, arugula, red onion, tomato, avocado 14.95

roast beef sandwich house-roasted top round, provolone, basil mayo, red onion, sweet peppers, arugula, ciabatta 14.95

three cheese bacon grill & tomato sugar-cured bacon, roasted plum tomato, olde hearth french bread 12.95

veggie quesadilla spinach, tomato, mushroom, cheddar, fontina 13.95

brunch cocktails: prosecco peach bellini, prosecco, blood orange mimosa 8.95 bloody mary 11.95

bourbon blackberry lemonade 11.95 blood orange margarita 10.95 mojito 9.95 gin & tonic 8.95 mezcal pina colada 11.95

beverages: herbal teas, iced tea, sweet tea, coke, diet coke, root beer, sprite, lemonade, fiji water, sparkling water

specialty coffees: la colombe corsica blend, decaffeinated, espresso, double espresso, cappuccino, latte

juices: orange, grapefruit, tomato, pomegranate, apple

beer

organic pinkus pilsner 5.95

organic pinkus hefeweizen 5.95

brooklyn lager 4.95

newcastle 4.95

brooklyn east india pale ale 4.95

lost coast great white 4.95

wine

rombauer chardonnay 15.95

la crema chardonnay 11.95

chalk hill chardonnay 11.95

esprit gassier côtes de provence rosé 9.95

carmel road pinot noir 17.95 (half bottle)

alexander valley merlot 16.95 (half bottle)

desserts pastries are house-made (whole cakes & pies available upon request)

chocolate layer cake

red velvet cake

carrot cake

key lime pie

peanut butter mousse pie

*there is a risk associated with the consumption of smoked salmon and raw or undercooked animal products

*18% gratuity will be added for parties of 6 or more



briarpatch

restaurant