

## Small Plates and Salads

- Pan-Seared Lump Crab Cakes** – horseradish dijonaise & cilantro jelly 15
- Artisan Cheese** - confit garlic, marinated olives, Chef's seasonal accompaniments, selection of  
3... 18 or 5... 23
- Baked Avocado** - egg yolk, queso fresco 9
- Short Stack or Belgian Waffle** - whipped cream, seasonal berries 8
- Tea Cured Salmon**– crostini, Chef's accompaniments 15
- Hummus** – extra virgin olive oil, grilled pita, batons of carrot, celery, red peppers 10
- + **Organic Spring Mix Salad** - wild honey & berry vinaigrette, fresh apple, dried cranberries,  
goat cheese, candied pecans 9
- + **Romaine Wedge** - parmesan cheese, anchovies, rosemary croutons, black garlic,  
fried capers, house caesar dressing 9.5
- Endive Salad** – pickled beets, foie gras mousse, apple, hazelnut, honey balsamic vinaigrette 12
- Arugula & Spinach Salad** - julienned carrot, shaved radish, fresh parmesan,  
caramelized onion vinaigrette 8

### Add To Any Salad:

- Grilled Chicken Breast...7  
Grilled Salmon...11  
Grilled Shrimp...10  
Crab Cake...7  
Daily Quiche...9

## The Chalkboard Brunch

*One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating. - Luciano Pavarotti*

## Entrees

- \* **Entrees include your choice of house potatoes or fresh fruit:**
- \* **The Chalkboard Breakfast** - three eggs, choice of; smoked bacon, sage pork sausage,  
country ham steak, toasts 12.50
- \* **Traditional Eggs Benedict** - canadian bacon or seasonal vegetables, english muffin, hollandaise  
12.50
- \* **Okie Benedict** – two biscuits, sausage patties, poached eggs, sausage gravy 12
- \* **The Chalkboard Frittata** - caramelized onion, smoked bacon, served open-faced, arugula salad  
12.50
- Blackened Ahi Tuna Fish Tacos** – pico de gallo, cilantro, chili aioli, black beans, flour tortillas 16
- Peanut butter French Toast** - traditional french toast, whipped peanut butter, house strawberry jam  
choice of: smoked bacon or sausage 11
- \* **Breakfast Tacos** - chorizo, cilantro, fresh lime, three scrambled eggs, flour tortillas 12
- Pork Belly, Bacon, Lettuce, & Tomato Club** - garlic aioli, toasted wheatberry bread, pomme frites  
12
- Short Rib Hash** - potatoes, peppers, mushrooms, onions, jalapeños, fried egg, siracha hollandaise 12
- Greek Lasagna** - eggplant, carrot, peppers, fresh greens, pasta, tomato sauce 12
- Grilled 100z Angus Beef Chalkboard Burger** - red onion bacon marmalade, aged cheddar,  
ciabatta bun pomme frites 16
- + \***Huevos Rancheros** - corn tortillas, black beans, chorizo, cilantro, jalapeño, tomato sauce,  
two fried eggs, queso fresco 12.50
- +\***Chicken Salad Wrap** - Chef's daily chicken salad 12

**Executive Chef Roque Heidler**

\$4.00 Split Charge on all Entrees / An 18% gratuity will be added to parties of 5 or more  
Food items may contain raw or undercooked ingredients.

++ When not cooked to temperature, they may increase the risk of food borne illness.