

Small Plates and Salads

- Pan-Seared **Crab Cakes** – dill, caramelized onion aioli, bacon 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
- +Surf & Turf Tartar - tea cured **salmon, wagyu tenderloin**, crostini's, Chef's accompaniments 16
- 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
- + **Kale Caesar Salad** - parmesan cheese, anchovies, rosemary croutons, garlic,
fried capers, house caesar dressing 9.5
- Caprese Salad** – concassé tomato, mozzarella, basil, balsamic & red wine jelly 10
- 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

Success in life is about obsession. – Massimo Bottura

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 13
- * **Eggs Benedict** - canadian bacon or seasonal vegetables, english muffin, hollandaise 12.50
- ***Okie Benedict** – two biscuits, sausage patties, poached eggs, sausage gravy 12
- ***Chalkboard Frittata** - open-faced omelet, caramelized onion, bacon, 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, frites 14
- Short Rib Hash** - potatoes, peppers, mushrooms, onions, jalapeños, fried egg, siracha hollandaise 16
- Grilled 100z Angus Beef Chalkboard Burger** - red onion bacon marmalade, aged cheddar,
ciabatta bun, frites 16
- + ***Huevos Rancheros** - corn tortillas, black beans, chorizo, cilantro, jalapeño, tomato sauce,
two fried eggs, queso fresco 13
- ***Chicken Salad Wrap** - Chef's daily chicken salad 13
- Turkey Reuben** - jalapeño thousand island dressing, sauerkraut, swiss cheese, toasted rye, frites 14

Executive Chef Roque Heidler
Sous Chef Ray Walters

We are proud to buy local and support small family owned farms

Prime Plus Cattle * Red Bird Farms * Urban Greens * Oklahoma Produce * Greer Farms * Ben E. Keith * Bodean Seafood

\$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.