

Nourish

Balanced Nutrition + Deliciousness

Vegetable Omelet* (V, GF)

Cage-free eggs, spinach, roasted red peppers, tomatoes, fontina cheese - 368 cal Optional:

*Add turkey sausage or pork bacon +4

Served with choice of one side

Egg White Brioche*

Cage-free egg whites, turkey sausage, fontina cheese with spicy aioli on a brioche bun - 360 cal

Served with choice of one side

Avocado Toast (V)

Avocado, roasted tomatoes, arugula, & parmesan cheese on toast - 598 cal

Optional: *Add an egg +4

Classic Oatmeal (V, GF)

Oatmeal served with brown sugar, walnuts, & seasonal berries - 290 cal

Crave

Classic Favorites with a Modern Twist

16	Two Eggs Your Way*	21
	Two fresh cage-free eggs, pork bacon or turkey sausage, toast - 640 cal	
	Served with choice of one side	
18	Western Poblano Omelet* (GF)	19
	Cage-free eggs, roasted poblano peppers, onions, bacon, cheddar cheese, & a side of salsa - 377 cal	
	Served with choice of one side	
15	Bacon, Egg & Cheese Biscuit*	20
	Bacon, over-easy egg, & cheddar cheese on a biscuit - 696 cal	
	Served with choice of one side	
15	Steak & Egg Bowl* (GF)	25
	Hand-sliced flank steak with roasted fingerling potatoes, blend of cheddar cheese, over-easy egg, Hollandaise sauce, & chives - 788 cal	
	Belgian Waffle (V)	18
	Belgian waffle with a honey citrus syrup, oranges, fresh berries, & Greek yogurt - 704 cal	
	Toast & Muffins	6
	Ask your server for today's selection	

Sides

Roasted Fingerling Potatoes (V, GF)	- 144 cal	9
Fresh Fruit (V, GF)	- 65 cal	8
Breakfast Salad (V, GF)	- 59 cal	9

Beverages

Fresh Brewed Coffee	5
Hot Tea	4
Premium Orange Juice	7
Latte	6

GF - Gluten-Free

V - Vegetarian

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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Classic Favorites with a Modern Twist

Small Plates & Flats

Caprese Salad* (V)

Vine-ripened tomatoes, fresh mozzarella cheese, pesto with a balsamic drizzle & black pepper arugula salad & black pepper crostini - 566 cal

Oven-Baked Shrimp* (GF)

Mediterranean seasoned shrimp with a parmesan crust, roasted tomatoes & a lemon garlic white wine sauce. Served with toasted baguette - 540 cal

Apple & Brie Flatbread (V)

Garlic aioli with brie, Granny Smith apples, arugula, & a balsamic glaze - 1115 cal

22

Roasted Chicken Wings* (GF)

Roasted chicken wings tossed with a spicy, sweet, harissa sauce or smokey barbecue sauce - 1484 cal

Served with ranch, carrots & celery

21

Steak Skewers*

Flank steak served with an asian soy glaze, & arugula salad & black pepper crostini - 686 cal

Steak Flatbread*

Flank steak with roasted garlic sauce, parmesan, gorgonzola, & pesto drizzle - 1272 cal

18

19

25

23

Sandwiches & Salads

Mozzarella Chicken Sandwich*

Toasted brioche bun with seasoned chicken breast, roasted red peppers, fresh mozzarella cheese, spinach & garlic mayo - 606 cal Served with your choice of one side

Southwest Salad* (GF)

Chopped romaine, Southwest seasoned chicken breast, corn, black bean & tomato salsa, shredded fontina, avocado, shaved red onions, lime garnish, served with an avocado ranch dressing & crispy tortilla strips - 380 cal

Add steak - 250 cal + 8 or shrimp - 90 cal + 8

19

Original Burger*

All-beef patty, cheddar cheese, romaine lettuce, tomato, red onion & spicy garlic aioli on a brioche bun - 780 cal

Add bacon +3

Served with your choice of one side

18

Cobb Salad* (GF)

Chopped romaine, hard-boiled egg, fresh tomatoes, spicy brown sugar bacon, gorgonzola cheese, & creamy poblano dressing - 529 cal

Add chicken - 130 cal + 6, steak - 250 cal + 8 or shrimp - 90 cal + 8

19

16

Sides

Side Salad (V) - 141 cal

Roasted Broccoli (V, GF) - 167 cal

Fingerling Potatoes (V) - 545 cal

Macaroni & Cheese (V) - 636 cal

Desserts

9 Chocolate Mousse Cake

10 Apple Tart

9 Ice Cream

10

12

12

8

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V - Vegetarian

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Specialty Cocktails

Superfruit Cosmopolitan	15
AbsolutVodka,black cherry,pomegranate, and cranberry juices	
Peach Bourbon Smash	15
FourRoses Bourbon infusedwithbasil, peaches and black cherry	
Amaretto Spritz	13
Amaretto andfresh basil-infusedAperol and Prosecco	
Sleepy Bee	14
Beefeater Ginwith Honey,tartlemon and relaxing chamomile tea	
Pineapple Mojito	15
Crushed pineapple, BarcardilIsland Rum, lime and fresh mint	
Hibiscus infusedwith HornitosSilver Tequila, lime and a sparkling grapefruit refresher	

Hibiscus Paloma

Mocktails:

Pineapple Mojito	16
Stirring Mojito, crushedpineapple, lime and mint	
Hibiscus Paloma	17
Stirring Paloma, hibiscus, lime and a sparkling grapefruit refresher	

Beer Bottles

Bud Light	8	Stella Artois	8
Miller Lite	8	Blue Moon	8
Budweiser	8	Samuel Adams Boston Lager	8
Modelo	8	Samuel Adams Seasonal	8
Coors Light	8	White Claw	8
Michelob Ultra	8		
Corona	8		

On Draft

Michelob Ultra	5	Sixth Man	8
Voodoo Ranger	10		

Wine, Bubbles & Rose

Chardonnay - Silver Gate	12/48	Cava Brut - Silver Gate	16/64
Chardonnay - Chateau Ste. Michelle	12/48	Sparkling Brut - Piper Sonoma	16/64
Chardonnay - William Hill	12/48	Prosecco - La Marca	14/56
Pinot Grigio - Silver Gate	12/48	Rose (Still) - La Vielle Farms	14/56
Sauvignon Blanc - Kim Crawford	12/48	Riesling - Seven Daughters	12/48
Cabernet Sauvignon - Silver Gate	13/52		
Cabernet Sauvignon - Liberty School	13/52		
Cabernet Sauvignon - Josh Craftsman	13/52		
Pinot Noir - Dough	13/52		
Red Blend - Murphy-Goode	13/52		
Merlot- Benziger	13/52		