

OYSTERS on the half shell **MP**

DAILY SOUP **\$6**

THE 2 EGG **\$10**

Poached, scrambled or fried, sourdough toast, choice of basque smashed potato or organic salad
Choice of: Local smoked bacon / Ham / Sausage

"CRISPY SQUID & SANGRIA" **\$15**

Tempura Humboldt squid, sangria compressed melon, arugula, citrus

ASPARAGUS SALAD **\$13**

Local grilled asparagus, poached egg, fresh strawberries, vin sorrel

HOUSE SMOKED SALMON **\$14**

Organic salmon, organic greens, everything bagel crumble, grilled cucumber, crème fraiche

BEEF TARTARE **\$18**

Filet, fermented cabbage, grilled romaine heart, cashew purée, pickled red carrot, ginger vinaigrette

BASQUE OMELETTE **\$12**

3 egg omelette, confit peppers, pickled onion, smoked cheddar, choice of basque smashed potato or organic salad

LOBSTER BENEDICT **\$MP**

Butter poached lobster, poached eggs, lobster hollandaise, jalapeno cornbread, choice of basque smashed potato or organic salad

MUSHROOM ON TOAST **\$16**

French toast sourdough bread, "baked in" eggs, wild mushrooms, pecorino, chimichurri, choice of basque smashed potato or organic salad

EGGS BENEDICT **\$13**

Bacon, Ham, Spinach, hollandaise, jalapeno cornbread, choice of basque smashed potato or organic salad

STEAK & EGGS **\$25**

Roasted flank steak, "baked in" eggs, sourdough bread, wild mushroom, béarnaise, choice of basque smashed potato or organic salad

SIDES

LOCAL SMOKED BACON \$4

ARTISANAL SAUSAGE \$4

SOURDOUGH TOAST \$3

FRUIT BOWL \$6

BASQUE SMASHED POTATO \$4

ORGANIC SALAD \$6

BEVERAGES

COFFEE/ TEA \$2.5

ESPRESSO \$3

CAPPACINO \$4

LATTE \$4.5

FRESH SQUEEZED JUICE \$5

MIMOSA \$8