



STARTERS	EGGS	MAINS
<p>AVOCADO TOAST 15 Thick Cut Whole Wheat Ciabatta Bread Bacon & Onion Jam Hemp Seeds</p> <p>SEASONAL FARMER'S MARKET FRUIT PLATE 14 Fresh Farmer's Market</p> <p>GRILLED BANANA BREAD 15 Meyer Lemon Ricotta Bananas Berries Honey Drizzle Toasted Almonds</p>	<p>FRITTATA 21 Bacon Yukon Gold Potatoes Roasted Peppers Goat Cheese Tomato Fondue</p> <p>EGGS BENEDICT 19 Rosemary Ham Hollandaise Hashbrowns</p> <p>HENRY'S SURF & TURF HASH 28 Two Eggs any style Braised Short Ribs Lobster Peppers Onions Yukon Potatoes</p>	<p>UDON NOODLE SEAFOOD HOT POT 30 Lobster Dashi Stock Tempura Shrimp Crab Lobster Fish Cake Poached Egg</p> <p>GRILLED BISTRO STEAK 28 Arugula Salad Avocado Fresno Peppers Croutons Parmesan Cheese Champagne Dressing</p> <p>BLACKENED SALMON SALAD 26 Baby Spinach Orange Segments Cherry Tomatoes Crispy Onions Ginger Dressing</p> <p>CATCH OF THE DAY MARKET PRICE</p>
GRIDDLE	SIDES	BEVERAGES
<p>GRANOLA CRUSTED FRENCH TOAST 18 Fermented Banana Syrup Macerated Strawberries Whipped Cream</p> <p>JAPANESE FLUFFY PANCAKES 20 Pineapple and Mango Syrup Whipped Sea Salt Butter Toasted Coconut</p>	<p>SIDES</p> <p>Gochujang Glazed Inch Thick Bacon 10</p> <p>House Made Chicken Apple Sausage Patties 9</p>	<p>MIMOSA 6 Orange Juice or Peach</p> <p>BLOODY MARY 8 Kettle One Vodka Candied Bacon Celery Stick</p> <p>50% off Champagne by the bottle with purchase of Brunch menu. Menu and prices only available during brunch hours.</p>