

STARTERS

- OVERSTUFFED BACON & EGGS** *House-smoked free-range deviled eggs, shaved celery, applewood smoked bacon, chives, sweet smoked paprika* 10
- PRESERVED MEYER LEMON HUMMUS** *Roasted baby carrots, red chimichurri, lime salt, fresh cilantro leaves, warm pita bread* 14
- AVOCADO FRIES** *Tempura battered avocado, green goddess dressing, chives, cilantro-lime salt* 13
- BUFFALO ONION RINGS** *King-cut beer-battered onions, pointe reyes bleu cheese crumbles, house-made buttered hot sauce, buttermilk ranch* 12
- TWICE FRIED CHICKEN WINGS** *Five-spiced free-range chicken, sweet garlic crema, cilantro lime salt, green apple sticks, watermelon radish, pickled red fresno chili, chipotle gastrique, mint & cilantro leaf* 16
- CRISPY CAULIFLOWER** *Butterleaf lettuce cups, toasted sesame, ginger honey, coconut milk, shaved scallions* 12
- SESAMI SEARED TUNA TATAKI*** *Pickled red fresno chili, mustard dressing, crispy herb salad* 17
- WINE BOARD** *Aged white cheddar, grilled soppressata salami, triple creme brie, pointe reyes bleu cheese, herbed goat cheese, truffled marcona almonds, local honeycomb, whole grain mustard, nicoisse olives, smoked blueberries* 26

SOUPS & SALADS

Add grilled chicken for +7 or grilled steak for +9 to your salad

- SAN MARZANO TOMATO SOUP** *Blistered heirloom cherry tomatoes, garden basil, chives, wisconsin cheddar finger sandwich* 12
- LOBSTER BISQUE ENCROUTE** *Puff pastry-capped, brandied lobster soup, creme fraiche, chives* 18
- LEMON CAESAR SALAD** *Romaine, sicilian oregano croutons, shaved parmesan, lemon caesar* 12
- CHOPPED WEDGE SALAD** *Heirloom cherry tomatoes, crispy onions, applewood smoked bacon, point reyes bleu cheese, buttermilk ranch* 14

BRUNCH SPECIALTIES

- EGG WHITE FRITTATA** *Asparagus, aged white cheddar, heirloom cherry tomatoes, arugula, chives, crispy herb yukon gold potatoes w/ lemon aioli* 15
- CLASSIC BREAKFAST*** *Two free-range eggs, two strips of applewood smoked bacon, crispy yukon gold herb potatoes w/ lemon aioli, sourdough toast, honey butter, strawberry preserves* 13
- MARYLAND CRAB EGGS BENEDICT*** *Lump crab cakes, two poached free-range eggs, brioche toast, vine-ripened tomatoes, asparagus, hollandaise, crispy herb yukon gold potatoes w/ lemon aioli* 24
- LEMON RICOTTA SOUFFLÉ HOT CAKES** *Blueberries, whipped honey butter, vermont maple syrup* 14
- VINE-RIPENED TOMATO & AVOCADO OMELETTE** *Beech mushrooms, wisconsin cheddar, chives, sourdough toast, honey butter, strawberry preserves, crispy herb yukon gold potatoes w/ lemon aioli* 15
- KNIFE & FORK BURRITO** *Scrambled free-range eggs, applewood smoked bacon, yukon gold potatoes, wisconsin cheddar, sour cream, served w/ charred jalapeño, pico de gallo, guacamole, salsa* 15
- CARNE ADOVADA Y HUEVOS*** *Santa fe-style smoked pork shoulder, two over medium eggs, cheddar cheese tostada, ranchero sauce, cilantro leaves, guacamole, pickled red fresno chilis, pico de gallo* 16
- BLT&E*** *Applewood smoked bacon, arugula, vine-ripened tomato, two over medium free-range eggs, garlic aioli, brioche bun, crispy herb yukon gold potatoes* 13
- CHICKEN CHILAQUILES*** *Pulled rotisserie chicken, two over medium eggs, home made tortilla chips, ranchero sauce, cheddar cheese, guacamole, pico de gallo* 16
- JAY BIRD'S™ CHICKEN & WAFFLES** *Choice of nashville hot or plain jay, free-range breast, buttered hot sauce, whipped honey butter, Vermont maple syrup* 15

SANDWICHES

Served with bbq spiced hand cut fries, onion rings, or napa cabbage and apple slaw

- LITTLE HAVANA CUBANO** *Duroc pork shoulder, country ham, applewood smoked bacon, cilantro, five-spiced pineapple, gruyère cheese, whole grain mustard aioli, pickle* 16
- AHI TUNA BURGER*** *Sushi-grade yellowfin tuna, ponzu, whole grain mustard, ginger, scallions, napa cabbage & apple slaw, spicy sesame aioli, brioche bun* 19
- JAY BIRD'S™ NASHVILLE HOT CHICKEN SANDWICH** *Choice of nashville hot or plain jay, napa cabbage & apple slaw, dill pickle, comeback sauce, brioche bun* 16
- BLACK ANGUS BURGER*** *Freshly ground creekstone farms short rib and chuck, gruyère cheese, arugula, vine-ripened tomato, dill pickle, roasted garlic aioli, brioche bun (add a fried egg at no charge)* 17

BRUNCH SIPS

- MIMOSA** *Glass 10 / Bottomless (90-min limit)* 24
- BLOODY MARY** 12
- ORANGE JUICE** 7
- CRANBERRY JUICE** 6

LAVAZZAA COFFEE

- COFFEE** *Cafe du Monde* 3
- LATTE** *Espresso, steamed milk* 7
- CAPPUCCINO** *Espresso, foamed milk* 6
- MACCHIATO** *Espresso, dollop of foamed milk* 6
- ESPRESSO SHOT** 4

RAW BAR

SUSHI*

- LIDO ROLL** *Blue crab, salmon, five spiced pineapple, cucumber* 16
- BALBOA ROLL** *Spicy blue crab, ahi tuna, cucumber, avocado* 17

NIGIRI*

- HOKKAIDO SCALLOP** *Shaved scallions, yuzu, cilantro lime salt, ponzu* 9
- SALMON BELLY** *Black tobiko, garlic butter, shaved scallions, yuzu, ponzu* 9
- BLACK COD** *White miso, sriaracha, crispy shallots, shaved scallions* 9
- SALMON** *Shaved scallions, ponzu* 9
- AHI TUNA** *Black sesame-seared, pickled red fresno chili, mustard dressing* 9

OYSTERS*

- OYSTERS ON THE HALF SHELL** *Smoked sherry vinegar mignonette, lemon, fresh horseradish cocktail* 20 half dozen / 40 dozen
- TIN'S DRESSED OYSTERS** *Ponzu, red tobiko, scallions, tobasco* 20 half dozen / 40 dozen

SIDES

- crispy herb yukon gold potatoes w/ lemon aioli* 7
- seasonal berries & fruit* 7
- napa cabbage & apple slaw* 7
- bbq spiced hand-cut fries & house-smoked tomato ketchup* 7
- sourdough toast w/ whipped honey butter, strawberry preserves* 4
- applewood smoked bacon* 4

