

# Easter Brunch Options

served from 12 noon to 4 pm

## APPETIZERS & SALAD

### SCOTCH EGGS | 10

two hard boiled eggs wrapped in our house made pork sausage and panko, fried golden, pesto, drizzle of dijonaise

### SOUP OF THE DAY | 4

-lemon rice soup  
-chickpea with dill GF/VG

### GARDEN OF EATIN' (V)(GF) | 10

organic spring greens, sliced organic apples, sunflower seeds, feta cheese, dried cranberries, honey balsamic vinaigrette  
(VG - no feta)

### CRISPY FRIED CALAMARI | 11

charred lemon, parsley & anchovy aioli, fresno chili

### MEDITERRANEAN DIPS (V) | 10

eggplant hummus, cucumber yogurt sauce, spicy feta, grilled pita  
(GF - sub veggies)

### ROASTED GOAT FRITTER SALAD (V) | 11

four herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette  
(VG/GF - no goat fritters)

## ENTREES

### ROASTED LAMB LOIN (GF) |

organic carrots, minted lamb jus, roasted potatoes

### VEGETARIAN PASTA (V) | 17

quill pasta, maitaki mushrooms, asparagus, lemon & og olive oil, grana cheese  
(VG - no cheese)

### EDENS ENVY (V)(VG)(GF) | 16

roasted butternut squash, beyond meat chicken, miso glazed organic french lentils, seasonal veg

### PRIME RIB (GF) |

herb rubbed grass fed prime rib, horseradish whipped spring asparagus, natural jus

### HONEY BAKED HAM (GF) | 18

pasture raised, nitrate free ham, smoked root vegetables, honey glazed organic carrots

### BRAISED WEST COAST DOVER SOLE (GF) | 29

smoked west coast dover sole, smoked leek confit, potato hash & bacon butter

## SANDWICHES

### PUMA BURGER | 13.5

grass fed beef, aged cheddar, chipotle mayo, uncured bacon, crispy onions brioche bun, French fries

### PACIFIC CHICKEN | 12

grilled chicken breast, swiss cheese, shaved ham, smoked pineapple, dijonaise, brioche bun, fries  
(GF - gf bun, sub sweet fries 14)

### OMG BURGER (VG)(V) | 11

quinoa and veggie patty, vegan cheese, tomato marmalade, vegan bun, sweet potato fries

### BEYOND TACOS (v)(vg) | 15

3 beyond meat chicken (soy & pea protein) tacos with corn tortillas, pepper blend, arugula, daiya vegan cheese, pickled red onions, sweet potato fries

## DESSERTS

### LOUKOUMADES (V) | 8

crispy golden Greek puffs, topped with cinnamon honey

### CARMELITA (V) | 9

layers of chocolate & salted caramel, vanilla infused organic oats

### MISSISSIPPI MUD PIE (V) | 9

flourless chocolate espresso cake, dark chocolate pudding

### GF/VG BROWNIE | 8

warm chocolaty brownie.  
-topped with vanilla ice cream (GF only)

## Brunch served until 2 pm

### BOOM BOOM BRISKET BENEDICT | 13

grilled cheese with tomato marmalade & white cheddar, house smoked beef brisket, strawberry BBQ hollandaise, choice of hash

### CRAB CAKE BENEDICT | 13.5

english muffin, crispy chesapeake crab cake, poached eggs, hollandaise, choice of hash

### DEEP DISH QUICHE LORRAINE | 10.5

spinach, uncured bacon, onions, swiss & parmesan cheese, served with choice of hash

### WHITE FOREST OMELET (V) | 10

egg whites, sliced mushroom, roasted red pepper, spinach, white cheddar, fresh herbs, choice of hash and toast

### SUPERFUN GUY (V) | 11.5

it's an omelet... balsamic caramelized onions, asparagus, mushrooms, swiss cheese, served with choice of hash and toast

### CHICKEN & BISCUITS | 13

fried Miller's Farm chicken, jalapeno honey, homemade biscuits & bacon sausage gravy

## Vegetarian (v) / Vegan (vg) / Gluten Free (gf)