

ALL DAY BREAKFAST	<i>substitute egg whites +2</i>	<i>* designates gluten-free item</i>
Farm Egg Breakfast*		9
2 eggs, fried or scrambled, served with our hash browns		
Add Sausage, Chopped Bacon, Mushrooms, or Avocado to your egg...+2		
B.A.T. Scramble*		13
eggs scrambled with bacon, avocado, tomato, cheese & scallion, with house hash browns		
Joe's Scramble*		15
SF classic....eggs scrambled with ground beef, onions, spinach, and mushrooms, with hash browns		
Short Rib Hash*		17
Cheddar cheese hash browns, slow cooked short ribs, peppers & onions, 2 sunny-side eggs		
Breakfast Burrito		14
scrambled eggs, cheddar cheese, hash browns, sausage, peppers & onions, salsa, sour cream		
Country Biscuit Plate		12
sausage gravy and 2 sunny-side eggs over toasted buttermilk biscuit (<i>Ask for vegetarian gravy!</i>)		
Bread Pudding French Toast		14
bananas & berries, maple syrup, hand whipped vanilla cream		
Griddled Sausage & Grits*		12
Butterflied and fried Andouille sausage, cheddar grits, 2 sunny-side eggs, scallion		
Americana Omelet*		13
cheddar cheese, bell pepper, onion, tomato, with house hash browns		
Add Sausage, Chopped Bacon, Mushrooms, or Avocado inside.... +2		
California Omelet*		14
sautéed spinach, cherry tomatoes, roasted garlic, swiss cheese, avocado on top, with hash browns		
Apple Cinnamon Pancakes		13
2 pancakes topped with apple cooked in brown sugar & cinnamon, choice of fried or scrambled eggs		
Buttermilk Pancakes		10
2 pancakes with butter & maple syrup, your choice of fried or scrambled eggs		
BREAKFAST SIDES		4 each
3 Strips Griddled Bacon*	Buttermilk Biscuit with jam & honey butter	
Breakfast Pork Sausage Patty*.	Wheat or White Toast	2
Chicken Apple Sausage*		
SANDWICHES	<i>Add Fries +3 or Side Salad +4</i>	
Burger Time! Beef & Bacon Patty or All Beef Patty		12
American cheese, 1000 island, lettuce, brioche bun		
Impossible Burger Time!		14
Meatless wonder burger, American cheese, 1000 Island, lettuce, brioche bun		
Philly Cheesesteak		12
shaved ribeye steak, peppers & onions, American cheese		
Portobello Mushroom & Fresh Mozzarella		11
Roasted piquillo pepper, basil, extra virgin chile oil, balsamic aioli, brioche bun		
Pulled Pork Sandwich		11
Dijon mustard coleslaw, spicy mayo, brioche bun		
Fried Chicken Sandwich		14
Tomatillo-jalapeno coleslaw, charred scallion ranch dressing mayo		
Grilled Cheese & Tomato Soup		10
Texas toast, cheddar & American cheese, creamy tomato soup, chives (<i>Add chopped bacon.... +2</i>)		

STARTERS

** designates gluten-free item*

Pulled Pork Waffle Fries*	12
house cheese sauce, buffalo sauce, scallions	
Sweet Potato Tater Tots*	8
charred scallion ranch dip	
Crispy Chicken Wings*	9
tossed in house buffalo sauce, celery and blue cheese dressing	
Griddled Asparagus	9
tossed with olive oil, lemon, parmesan & chile flakes, topped with garlic breadcrumbs	
Warm Baby Beets*	9
roasted and marinated beets, rich Greek yogurt dip	
Cheesy Grits*	6
creamy cheddar grits topped with parmesan and scallion <i>add chopped bacon +2</i>	

SALADS

Warm Goat Cheese Salad*	12
Pistachio-crusted goat cheese, roasted beets, citrus, mixed greens, balsamic vinaigrette	
Granny's Apple Salad*	10
mixed greens, crumbled blue cheese, shaved celery, candied pecans, house vinaigrette	
Mediterranean Salad*.	12
mixed greens, tomato, Persian cucumber, onion, Kalamata olives, feta cheeses, house vinaigrette	

MAIN PLATES *Add Side Garlic Bread +3*

Shrimp & Grits*	18
sautéed shrimp, spicy lobster-tomato broth, Andouille sausage, cheddar grits, scallion	
Poor Man's Steak Frites*	16
onion-smothered beef patty, creamy cremini mushroom sauce, fries	
Pan-Roasted Salmon*	21
baby beets, sautéed spinach, sherry-lobster cream sauce	
Short Rib Lasagna	20
braised short ribs, portabella mushroom, mozzarella, pesto, tomato sauce, house ricotta, basil	
Chicken Parm	16
fried chicken breast, mozzarella and parmesan, house tomato sauce, basil, garlic bread	
Green Chili Mac & Cheese	14
penne pasta, New Mexico hatch chili, asiago, parmesan, Wisconsin cheddar, fontina, scallion <i>add bacon, sausage, or mushrooms +2 ... add braised short rib +7</i>	
Spring Vegetable Fried Rice	16
Stir-fried jasmine rice, asparagus, peas, carrots, spring onions, ginger-scallion sauce, fried egg	
Halloumi Plate	18
Olive oil-griddled eggplant & Halloumi cheese, Greek salad, warm pita	

COCKTAILS

9 each

Sangria

red wine, orange juice, pomegranate juice, lime, soda water

Michelada (22 oz)

Corona, house tomato cocktail, chile-salt rim

Mimosa

prosecco, orange juice

WINE BY THE BOTTLE

32/ Bottle

Sauvignon Blanc, Château Puy-Servain

2018, IGP Périgord, Dordogne River, Southwestern France

100% Sauvignon Blanc; great acidity, hint of fruit. Light in body; great with salads, vegetables, and cheeses

Merlot, Château Puy-Servain

2016, IGP Périgord, Dordogne River, Southwestern France

100% Merlot; soft, less tannic Bordeaux; ripe fruit flavors, balanced acidity with subtle oak finish

WINE FROM THE TAP featuring Green Barrel Wine Merchants, SF eco-friendly purveyor

Chardonnay.

9 glass/23 half carafe (= 3 glasses)

Bright and unique wine from Mendocino with citrus and light oak.

Sauvignon Blanc

9 glass/23 half carafe (= 3 glasses)

2018, IGP Périgord, Dordogne River, Southwestern France

House Red Blend

9 glass/23 half carafe (= 3 glasses)

2013, Sonoma, CA. *Syrah-based, ripe berry and vanilla notes, spicy oak finish*

Merlot, Château Puy-Servain

9 glass/23 half carafe (= 3 glasses)

2016, IGP Périgord, Dordogne River, Southwestern France

Pinot Noir

10 glass/25 half carafe (= 3 glasses)

2015, Sonoma, CA. *Delicate and smooth, smoky finish.*

Zinfandel

10 glass/25 half carafe (= 3 glasses)

2014, Dry Creek, CA. *Old Vine Zin, with beautifully nuanced and complex flavors*

BEER & CIDER

Anchor Steam

6

Scrimshaw Pilsner

7

Corona

6

Allagash White Ale

7

Angry Orchard Hard Cider

6

Eel River Blonde Ale

7

Stella Artois

6

Racer 5 IPA

7

Lagunitas IPA

6

Bear Republic Haze IPA

7

SOFT DRINKS

Fresh Ground Coffee dark roast

4

Iced Black Tea

3

Hot Chocolate with whipped cream

4

Thai Iced Tea

6

Milk whole milk or almond milk

3

Fresh Squeezed Lemonade

6

Orange Juice

4

Vietnamese Coffee

6

Apple Juice

3

San Pellegrino (500ml)

3

Hot Teas Green, Earl Grey, English Breakfast, Chai Spice, Mint, Chamomile, Jasmine

3

FOUNTAIN SODA

3

Coca Cola Regular/Diet

Sprite

Fanta Orange

Barq's Root Beer

Add Vanilla Ice Cream to Any Soda and Have a Float! +3

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