

# LUNCH

## GREENS

### Beet + Goat Cheese 10.9

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made strawberry vinaigrette. GF VO+

### Southwest Chicken 13.9

House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips, house made Southwest ranch. GF

### Salmon\* Asparagus 17.9

Organic certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH

## ARTISAN SANDWICHES + WRAPS

Gluten Free Bun +1

### Alpine Chicken Sandwich 15.9

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side. GFO

### Crispy Chicken Sandwich\*\* 15.9

Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. Choice of side. GFO

### Prime Rib Sandwich 16.9

Sauteed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. Choice of side. GFO

### Southwest Chicken Wrap\*\* 9.9

House made chicken tenders, Southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño cheddar tortilla. Choice of side.

### Cheeseburger 16.9

7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side. GFO

### STH Burger 16.9

7 oz. Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. Choice of side. GFO

LUNCH HOURS :: MONDAY - FRIDAY

OPEN - 2:30PM

Full dinner menu also available during lunch.

GF=Gluten Free GFO=Gluten Free Option HH=Heart Healthier V=Vegetarian V+ = Vegan VO+ = Vegan Option

\*Consumer Advisory: Eating raw or undercooked foods may be hazardous. Do so at your own risk. If you have a food allergy, please speak to the owner, manager, chef or your server.

\*\*All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, and sesame.

# BRUNCH

## CLASSIC BRUNCH

### Nutella French Toast 11.9

Topped with fresh strawberries, bananas, whipped cream. V

### Avocado Toast 11.9

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V  
Add bacon + an over easy egg\* +7

### Margherita Omelette 11.9

Tomato, spinach, mozzarella, tomato hollandaise. Breakfast potatoes. GF V

### Southwest Steak Omelette 12.9

Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle lime sauce. Breakfast potatoes. GF

### Huevos Rancheros\*\* 11.9

Corn tortilla, black bean puree, chorizo, guacamole, tomato, ranchero sauce, feta, two eggs\* over easy. GF

### Hangover Burger 16.9

7 oz Wagyu beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, toasted potato bun. Choice of side. GFO  
Gluten Free Bun +1

### Steak + Egg Hash 21.9

8 oz. USDA Choice flat iron\*, sliced over breakfast potatoes, two eggs\* over easy. Grilled English muffin. GFO

### Classic Eggs Benedict 12.9

Organic poached eggs\*, Canadian bacon, fresh hollandaise, grilled English muffin. Breakfast potatoes and grilled asparagus.

### Florentine Benedict 10.9

Organic poached eggs\*, grilled tomato, steamed spinach, fresh hollandaise, grilled English muffin. Breakfast potatoes and grilled asparagus. V

### Chesapeake Crab Benedict 15.9

Organic poached eggs\*, crab meat, fresh hollandaise, grilled English muffin. Breakfast potatoes and grilled asparagus.

### Bacon Eggs Benedict 12.9

Organic poached eggs\*, cherry-wood smoked bacon, fresh hollandaise, grilled English muffin. Breakfast potatoes and grilled asparagus.

### Bloody Mary 8

### Bottomless Mimosas 15

## BRUNCH HOURS - SUNDAY

OPEN - 2:30PM

Full dinner menu also available during brunch.

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