

morning, noon, but not night...

- “BAGEL AND LOX” a toasted bagel, heirloom tomato, wild arugula, Persian cucumber, an herb spread, smoked salmon 19
- ALL AMERICAN SAILOR cage free eggs, a choice of bacon or sausage, roast potato, toast, coffee or tea 16
- STEEL CUT OATMEAL “BRULE” prepared with organic milk, seasonal “fall” fruits and toasted seeds 12
- PAIN DE MIE FRENCH TOAST or BUTTERMILK PANCAKES maple syrup, melted butter, berries and cream 16
 With eggs and meat 19
- SEASIDE CONTINENTAL butter croissant, a parfait of strauss yogurt and homemade granola, coffee or tea and juice 13
- FRENCH STYLE OMELET a traditional omelet, la quercia prosciutto, grilled asparagus, regianno, virgin olive oil 19
- PRIME STEAK AND EGGS prime flat iron, organic eggs sunny side up, crispy potato, salsa verde, bordelaise 26
- BREAKFAST IN BREAD over easy eggs, smoked bacon, tomato jam, buttered onion, aged cheddar, ripe avocado 15
- “WRAP AND ROLL”, organic egg whites, crispy wild mushroom, winter greens, fingerling potato, salsa verde 17
- RICARDO’S RANCHEROS organic egg, “indian” tortilla, black beans, two salsas, soft onion, cheddar cheese, crema 16
- “CROQUE-MADAME” Fra’mani ham and gruyere cheese on brioche, sunny side up farm egg, sauce mornay, 21
- “TOAST.” grilled country bread, soft scramble farm eggs, roasted wild mushrooms, brown butter and chive 16
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- SHINGOKU OYSTERS (1/2 DZ) washington, appropriate condiments 21
- AVOCADO HUMMUS grilled “indian” bread, a vegetable crudité 14
- JUMBO SHRIMP COCKTAIL jumbo mexican prawns, poached, cocktail sauce spiked with horseradish 19
- JAPANESE HAMACHI, yuzu granite, toasted buckwheat, smoked plum 17
- COBB SALAD crispy chicken, smoked bacon, avocado, Campari tomato, edamame, blue cheese, farm egg, pine nuts 18
- DOUBLE BACON BLT country bread, newski smoked bacon, tomato jam, hass avocado, little gem, green goddess 18
- LITTLE GEM CEASAR little gem, a caesar dressing made with lemon and garlic, toasted croutons, grated reggiano 14
- DUNGENESS CRAB “LOUIE” little gem hearts, ripe tomato, farm egg, avocado, “louie” dressing 28
- GRILLED MAHI MAHI FISH TACOS, salsa fresca, crushed hass avocado, cabbage, lime & crème fraiche 18
- PRIME DRY AGED BURGER aged cheddar, grilled onion, vine ripe tomato, crisp lettuce, thousand island, brioche bun 16
- GRILLED SCOTTISH SALMON local asparagus, shiitake mushroom, salsa verde, potato emulsion 28
- ALASKAN COD “FISH & CHIPS,” hand cut belguim style fries, housemade tartare sauce, lemon and malt vinegar 19
- MARY’S CRISPY CHICKEN SANDWICH fried breast, red rooster aioli, house made cole slaw, toasted brioche 15
- HOUSE MADE ZUCCHINI AND BASIL RAVIOLI oven dried tomatoes, reggiano, brown butter sauce 19
- SALT CREEK STEAMED MUSSELS white wine, olive oil, vaudovan, shallot and parsley, toasted country bread 23