

BRUNCH

STARTERS

Espresso Maple Oats
overnight oats, fresh berries

12

Housemade Farmer's Herb Cheese
pepper jam, marinated cucumbers,
maldon sea salt, toasted pita chips

13

Avocado Toast

smoked salmon, pickled red onions,
fried capers, tomato, microgreens,
choice of sourdough or wheat

add an egg any style - \$2 -

13

Tempura Gulf Shrimp
tossed in dynamite sauce

18

Griddled Alabama Crab Cakes
lemon aioli, wilted arugula,
lemon vinaigrette

18

Crab Claws

fried

- or -

sauteed in white wine herbed butter

MP

SALADS

Organic Mixed Greens 11
mixed greens, heirloom cherry
tomatoes, cucumber, red onion,
feta, balsamic vinaigrette

Chop Salad 15
chopped mixed greens and romaine,
roasted corn, tomatoes, red onion,
bacon, black beans, bleu cheese,
avocado ranch dressing

Asian Marinated Ahi Poke 17
tropical mango, wakame, pickled
ginger, cucumber, green onion,
sweet soy

Organic Spinach Salad 14
shaved red onion, goat cheese,
nueske's bacon, cantaloupe,
melon vinaigrette

Classic Cobb 15
romaine, eggs, bacon, blue cheese,
avocado, blue cheese dressing

add chicken 7 add verlasso salmon 15
add gulf shrimp 9 add steak 17

SOUPS

Soup of the Day 6/8

Black Bean 6/8

Seafood Gumbo 8/10

STREET TACO TRIO

Free Range Jidori Chicken Tinga
cilantro slaw, pico de gallo, cojita,
habanero aioli
18

Baja Gulf Shrimp
cilantro slaw, pineapple relish, salsa verde
18

Smoked Short Rib
cilantro, onions, fire roasted salsa
17

CLASSICS

Basic Breakfast

two eggs your way, bacon, sausage, canadian
bacon or ham

add steak - \$17 -

15

B.Y.O. Omelet

choice of three: bacon, sausage, canadian bacon,
ham, avocado, mushrooms, red onion, bell peppers,
tomato, baby spinach, cheddar, swiss, pepper jack,
goat cheese

*add crab - \$9 -
add'l toppings - \$.50 -*

18

Eggs Benedict

two poached eggs, canadian bacon,
toasted english muffin

add crab - \$9 -

14

Breakfast Burrito

scrambled eggs, roasted potatoes, nueske's bacon,
sausage, onions, avocado, spinach, cheddar jack,
chipotle aioli, pico de gallo

18

*served with choice of fresh fruit, breakfast
potatoes, hashbrowns or grits*

&

*choice of toasted sourdough, wheat,
rye or english muffin*



Southern Breakfast Skillet

two eggs any style, conecuh sausage, tomatoes,
peppers, roasted potatoes, smoked gouda,
green onions, roasted red pepper aioli, fresh herbs

17

Huevos Rancheros

two eggs your way, black bean puree, ranchero
sauce, avocado, cheese quesadilla, fire roasted salsa

20

Classic French Toast

maple butter, fresh strawberries,
vermont maple syrup

13

HANDHELDS

Cajun Gulf Red Fish Rueben

sauerkraut, swiss cheese, 1000 island,
toasted rye bread

18

Smoked Double Smash Burger

shredded lettuce, tomato,
pickled red onion, cheddar cheese,
house aioli, toasted brioche bun

17

Crispy Buttermilk Chicken Sandwich

crispy buttermilk chicken, tangy slaw,
housemade pickles, chipotle aioli,
toasted brioche bun

17

Santa Maria Tri-tip French Dip

caramelized onions, mushrooms, white cheddar,
horseradish aioli, rosemary au jus,
toasted hoagie roll

18

BLT

nueske's bacon, heirloom tomatoes, arugula,
pesto aioli, toasted sourdough

add an egg any style - \$2 -

15

West Coast Burrata Sandwich

fresh burrata, avocado, heirloom
tomato, arugula, sprouts, lemon aioli,
toasted wheat berry

16

DESSERTS

CCM Cheesecake 10

Ice Cream Chocolate Roll 9

Crème Brulee 9

vanilla bean. seasonal berries, fresh whip

Key Lime Pie 9

Chocolate Croissant Bread Pudding 10

caramel sauce, bourbon crème anglaise

Cone of the Day 9

housemade ice cream & waffle cone