



week 523

breakfast served all day
open wednesday-monday 8am-2pm

bacon bar

fresh squeezed oj	7	
fresh squeezed blood orange	8	\$1.50/slice or
fresh squeezed grapefruit	7	<u>the bacon flight \$7</u>
pressed green juice (kale, apple, mint, celery)	5/8	nodines applewood
<u>crafted cocktails</u>		sesame
cheeky's spicy bloody mary	10	jalapeno
whiskey scarf: bourbon, maple, orange, bitters	12	beeler apple cinnamon
proper champagne cocktail	12	coffee sugar

- vit c plate: grapefruit, cara cara, blood orange, kumquat 8
- mushroom breakfast risotto with thyme mascarpone & poached eggs 13
- green chile tamale w/ scrambled eggs, queso sauce, pico de gallo 12
- prime rib cakes with grainy mustard sauce, fried eggs, gremolata 15
- panetonne french toast w/ zabaglione and cranberry pear compote 12
- homemade biscuits and sausage gravy with sweet & sour red cabbage 13
- omelet: swiss chard, drake family chevre, sesame bacon; toast 12
- autostrada sandwich: prosciutto, arugula, fresh mozz; 2 eggs o/e 14
- orange waffle with nutella, persimmon and grand marnier cream 13
- crispy buttermilk (or gluten free) waffle with salted butter 7
- steel cut oatmeal with blueberries and walnuts 9
- paleo granola with straus org. yogurt and fresh berries 11
- blondie's eggs benedict: bacon, arugula, deb's cheddar scone 14
- chilaquiles: hm chorizo, tomatillo, queso fresco, cilantro, onion 11
- buttermilk & fresh corn pancakes & bacon (w/blueberries+\$1) 9
- breakfast quesadilla: scrambles, bacon, scallion, avocado, cheddar 10
- huevos rancheros w/ peruano beans, guacamole & sour cream 11
- custard cheesy scrambled eggs, maple sausage (or 3 slices bacon) & deb's cheddar scone 10

sides:	hot drinks:	cold drinks:
rosemary parm hash \$5	vittoria coffee \$3.5	cold brew \$5
maple sage sausage \$6	mighty leaf tea \$3	agua fresca \$4
2 organic eggs \$5	french press \$5	lemonade \$4
just one corn pancake \$5	hot chocolate \$4	spicy tomato \$3
toast w/ jam \$2.50	latte \$4	mexican coke \$4
cheddar scone \$3.50	cappuccino \$4	bubbly water \$1

**eggs/coffee are organic. pastries/sausages are homemade. juices are squeezed by us. scrambled eggs come custard style, if you'd like them more cooked, let us know! thank you to sage mtn., county line, drake family, blue heron, gone straw, murakana, scarborough and temecula valley olive farms for our local produce.



lunch (served after 11:30)

agua fresca: orange strawberry 4

soup: split pea with ham 7

chicken milanese with cambazola, cherry tomato, tarragon, arugula 15

spicy green thai vegetable and tofu curry and steamed sticky rice 12

farro bowl: mushrooms, chard, butternut squash, feta and avocado 14

spicy mac & cheese: jalapeno, bacon bits, fried onions, scallions 12

chopped kale: apple, fresh mozz, raisins, pistachio, parm dressing 13

chinese chicken: almonds, romaine, sesame, scallion, crisp noodle 10

pesto fries 6

sweet potato fries 7

grass fed burger & pesto fries 11 (+bacon/+cheese/or +avocado+2)

fried chicken sandwich: bacon, hm ranch, napa slaw, crispy onion 13

prime rib sandwich: fontina, pickled veg, jus, horseradish cream 14

filet of fish: local cod, tartar sauce, Tillamook cheddar, brioche 13

roasted yam sandwich: feta, cilantro, red onion, tomato and mayo 9

cheeky's blt w/ jalapeno bacon and pesto fries 9 (add avo +2)

grilled chicken & avocado: arugula pesto, fontina and mayo 11

***we proudly use mary's chicken, berkshire pork, wild pole caught tuna and grass fed beef.

phil's homemade dessert:

ginger cake with whipped mascarpone 8

fun drinks!

cold brewed vittoria coffee \$5

iced tea \$2.50

homemade lemonade \$4

mexican coca-cola (bottle) \$4

beer

stone brewing: tangerine IPA \$6

avery brewing: white rascal \$7

panga drops: keller pils \$5

bubbles!!!

mionetto, prosecco \$9/\$36

veuve cliquot, yellow label \$76

mimosa caddie 1bt1 \$50/2bt1s \$90

rose

commanderie, France \$10/gls

white

purato pinot grigio, sicily \$7/gls
