



# BREAKFAST

*served all day*

## SCRAMBLES & OMELETS

All served with country fried potatoes and a homemade biscuit or toast.

**Lox'a'licious Omelet** 14.75

Two egg omelet with chilled lox, tomatoes, capers & chèvre. Topped with sour cream.

**FunGuy's Omelet** 14.75

Two egg omelet served with local organic mushrooms, spinach & chèvre.

**Gardeners Omelet** 13.50

Two egg omelet with broccoli, carrots, spinach & Swiss cheese.

**The Hole in the Wall Scramble** 13.75

Two eggs lightly scrambled with spinach, roasted red bell peppers, caramelized onions, honey ham & medium sharp cheddar.

**N'Orleans Scramble** 13.75

Two eggs lightly scrambled with andouille sausage, caramelized onions, roasted red peppers & a hint of cayenne.

## EGGS & MORE

**Two Eggs Any Style** 9.75

Served with country fried potatoes. Add bacon, Italian sausage, andouille or honey ham for \$3.75.

**Short Rib Hash & Eggs** 16.50

Braised all-natural Angus short rib mixed with potatoes, onions & red bell peppers. Topped with two poached eggs. Served with a homemade biscuit or toast.

**Mushroom Hash & Eggs** 15.75

Local organic mushrooms, mixed with potatoes, onions & red bell peppers. Topped with two poached eggs. Served with a homemade biscuit or toast.

**Veggie Hash & Eggs** 15.50

Broccoli & carrots mixed with potatoes, onions & red bell peppers. Topped with two poached eggs. Served with a homemade biscuit or toast.

**Chilaquiles** 14.50

Fried corn tortillas, two fried eggs over medium. Topped with fresh salsa, pico de gallo, avocado, sour cream & Cotija cheese.

**Huevos Rancheros** 14.50

Fried tostada shell, black beans, fried rice, two fried eggs over medium. Topped with fresh homemade salsa, pico de gallo, avocado, sour cream & Cotija cheese.

**Breakfast Burrito** 16.00

Served with eggs, potatoes, pico de gallo & cheddar cheese. Your choice of ham, turkey, bacon, chorizo or short rib.

## BISCUITS & GRAVY

Add two eggs any style & country fried potatoes 5.25

**Biscuits & Sausage Gravy** 10.50

A classic made entirely from scratch.

**Biscuits & Mushroom Gravy** 10.50

A delicious vegetarian take on a breakfast favorite.

## PANCAKES & MORE

**Buttermilk Pancakes**

Topped with fresh strawberries & powdered sugar.

Served with real maple syrup.

Single Pancake 4.75 Short Stack 8.00 Full Stack 11.50

**The Dutch Baby** 11.50

A German style pancake with caramelized sugar, apples & a hint of nutmeg. This takes awhile in the oven (about 15 minutes or so), but it's well worth the wait!

**Challah French Toast** 11.50

Eggs, milk, vanilla extract, nutmeg and cinnamon. Served with fresh strawberries, candied pecans & real maple syrup.

**French Toast Combo** 17.00

Two eggs any style, two slices of challah french toast, country fried potatoes and your choice of bacon, Italian sausage, andouille or honey ham.

## EGGS BENEDICT

Served with two poached eggs, English muffin and country fried potatoes

**Lox Benedict** 16.00

Lox, capers, chèvre, fresh tomato, sour cream & hollandaise sauce.

**FunGuy's Benedict** 16.00

Local organic mushrooms, spinach, chèvre & hollandaise sauce.

**Ham Benedict** 16.00

Honey ham & hollandaise sauce.

**Florentine Benedict** 15.50

2 poached eggs with spinach & hollandaise sauce.

**Avocado Crab Benedict** 19.00

Dungeness crab meat, avocado & hollandaise sauce.

## BREAKFAST SIDES

Bacon	5.00	Country Fried Potatoes	3.75
Italian Sausage	6.00	Homemade Biscuit	3.00
Andouille	6.00	Toast	3.00
Honey Ham	6.00	Syrup	2.00
Mushroom Gravy	5.75	Avocado	3.75
Sausage Gravy	5.75	Two Eggs	5.00
Hollandaise Sauce	4.00	One Egg	2.25
Fruit Bowl	6.95	Add Cheese	1.75

**BURGERS**

All burgers served with french fries, a house salad or soup of the day.

**Beef Burger** 14.50

All natural Angus beef, served on a brioche bun with a harissa aioli, lettuce, tomato, pickles & red onion

**Duck Burger** 15.00

All natural ground duck, served on a brioche bun with a harissa aioli, lettuce, tomato, pickles & red onion.

**Lamb Burger** 15.00

Served on a brioche bun with a harissa aioli, lettuce, tomato, pickles & red onion.

**Turkey Burger** 15.00

All natural ground turkey, served on a brioche bun with a harissa aioli, lettuce, tomato, pickles & red onion.

**Portabello Burger** 13.75

Served on a brioche bun with harissa aioli, lettuce, tomato, pickles & red onion.

**Southwest Black Bean Burger** 14.00

Served on a brioche bun with a harissa aioli, lettuce, tomato, pickles & red onion.

**SANDWICHES**

All sandwiches served with french fries, a house salad or soup of the day.

**Classic Reuben** 15.00

Served on marble rye with grilled corned beef, melted Swiss, sauerkraut, and thousand island dressing.

**Roast Beef** 15.00

Served on a sweet French roll, grilled roast beef, melted pepper jack, lettuce, tomato, onions, pickles and harissa aioli.

**French Dip** 15.00

Thinly sliced roast beef stacked on a french roll with caramelized onions, grilled mushrooms, and melted Swiss cheese with au jus dip.

**Braised Short Rib** 14.50

Tender boneless braised all-natural Angus beef short rib served hot on a brioche bun with melted pepper jack cheese and harissa aioli.

**Roasted Turkey** 15.00

Grilled turkey with melted Swiss cheese, lettuce, tomato, avocado, red onions, bacon, pickles & a harissa aioli.

**Grilled Chicken** 16.00

A grilled chicken breast, melted with pepper jack cheese, onions, pickles, and tomatoes. Served on a soft roll.

**B.L.T** 13.00

Bacon, Lettuce, Tomato on toasted sourdough bread.

**Grilled Cheese** 12.00

A blend of Cheddar, Pepper Jack & Swiss cheese on toasted sourdough bread.

**Big Bowl of Fries** 8.00

**Small Bowl of Fries** 6.00

Add to your fries: Truffle oil tossed with parmesan 2.00

Cheesy sauce 2.00

Fresh minced garlic with parmesan 2.00

**SALADS**

**Add to any salad**

Grilled Chicken, Grilled Prawns, or Wild Salmon 6.50

**House Salad**

Side 6.00 Entrée 10.00

Mixed greens tossed in house-made vinaigrette, citrus herb vinaigrette, shitake ginger soy vinaigrette (contains traces of wheat in soy sauce), ranch or caesar dressing.

**Caesar Salad**

Side 5.50 Entrée 13.00

Chopped romaine coated with our house-made Caesar dressing (contains raw egg yolk), corn tortilla strips, parmesan cheese & fresh tomatoes.

**Beet-Nik Salad** 16.00

Organic sliced red & golden beets on a bed of mixed greens tossed in our citrus herb vinaigrette. Topped with roasted pistachios, citrus segments & chèvre.

**Marinated Steak Salad** 19.00

Bistro filet marinated in soy sauce, garlic & seasoning, over mixed greens, shredded cabbage, carrots, snow peas & water chestnuts. Tossed in our shitake ginger soy vinaigrette (contains traces of wheat in soy sauce). Topped with crispy tortilla strips & sesame seeds. Cooked to order.

**Crab Louie Salad** 22.00

Dungeness Crab meat, avocado, hard boiled egg, cucumbers, fresh tomatoes and asparagus served on a bed of heart of romaine lettuce & spring mix tossed with thousand island dressing.

**SOUP OF THE DAY**

**Cup** 5.50

**Small Bowl** 8.50

**Big Bowl** 12.00

**SPECIALTY SOUPS**

**French Quarter Gumbo** 17.00  
A Cajun style gumbo with andouille sausage, chicken, crawfish, onions, red bell peppers & celery served with long grain rice. This dish is based with a dark flour roux & has a smoky flavor with a bite.

**Sebastopol Borscht** 17.00  
A hot villager's style beef-based soup with slices of golden & red beets, shredded cabbage & chunks of potato with an all-natural beef short rib and topped with sour cream.

**SWEET & SAVORY CREPES**

All savory crepes (a blend of buckwheat and all-purpose flour) are served with either fries, a house salad or soup of the day. Go gluten free with Buckwheat Flour for \$2.00 more.

**FunGuy's** 16.50  
Local organic mushrooms sautéed with spinach & chèvre.

**Salmon Run** 16.75  
Chilled lox, chèvre, tomatoes & capers topped with sour cream.

**Rosemary's Chick** 16.75  
All-natural chicken breast marinated in garlic & rosemary with sautéed spinach, caramelized onions, mushrooms & Swiss cheese.

**Mardi Gras** 16.50  
Andouille sausage, caramelized onions & roasted red bell peppers.

**Gardener's Dream** 15.75  
Spinach, broccoli, carrots & Swiss cheese.

**Nutella** 10.50  
Strawberries wrapped in a hot crepe topped with whipped cream.

**Spiced Apple** 10.50  
Delicately cooked apples wrapped in a hot crepe topped with caramel sauce.

**BEVERAGES**

**Hot Beverages**

Coffee	4.00
Tea	4.00
Hot Chocolate	4.50
Espresso	3.00
Double Espresso	5.50
Cappuccino	4.00
Cafe Latte	5.00
Cafe Mocha	5.00

**Cold Beverages**

Fresh Brewed Iced Tea	4.00
Arnold Palmer	4.00
Apple/Cran Juice	4.00
Fresh Squeezed OJ	7.50
Whole Milk	4.00
Organic Lemonade	4.00
Sparkling Water	3.50
Soft Drinks	4.00

**Alcoholic Beverages**

Blue Moon	8.00
Pacifico	8.00
Modelo Special	8.00
Lagunitas IPA	8.00
Wine Red or White	9.00/glass
Margaritas	12.00
Mimosa	9.00
Bloody Mary	12.00
Micheladas	10.00

**PASTAS**

**Add to any pasta**  
Grilled Chicken, Grilled Prawns, or Wild Salmon 6.50

**Coconut Curry** 15.00  
Penne pasta in a curried coconut milk & cream reduction with plumped cranberries, carrots, broccoli, & tomatoes. Topped with toasted almond slices & Parmesan cheese.

**Tomato Basil Pasta** 15.00  
Roma tomatoes lightly sautéed in olive oil with minced garlic finished with fresh basil in a white wine reduction tossed with spaghetti & parmesan cheese.

**Penne Pasta al Cinghiale** 21.00  
New York style Italian sausage, fresh tomatoes, local organic mushrooms, fresh garlic, chicken stock and chili flakes. Served with a slice of french roll.

**Surf and Turf Pasta** 23.00  
Penne pasta in a cream sauce with prawns, andouille sausage, chicken, bell peppers and onions.

**Mac & Cheese** 12.00  
Elbow macaroni in a mix of cheddar, Swiss & pepper jack cheese. Topped with a panko parmesan crust.

**ENTREES**

**Ribeye Steak** 23.00  
Pan-seared ribeye steak, rubbed with fresh herbs, topped with homemade chimichurri sauce and served with a side Caesar salad and a choice of country fried potatoes or a cup of soup.

**Chicken Piccata** 22.00  
Chicken breast dredged in flour, cooked with lemon juice, butter and capers. Served with mashed potatoes & chef's veggie selection.

**Salmon Picatta** 23.00  
Wild Salmon dredged in flour, cooked with lemon juice, butter and capers. Served with mashed potatoes & chef's veggie selection.

**HAPPY HOUR WINGS 8.00**

Buffalo or BBQ Sauce

**HABENERO WINGS 9.00**

Cilantro, onions, fresh tomatoes, habenero peppers (very spicy) & fresh squeezed lime

**NACHOS 8.00**

Homemade tortilla chips with black beans, melted sharp cheddar cheese, topped with pico de gallo, sour cream and Cotija cheese

**SHRIMP CEVICHE 9.00**

Peeled shrimp, diced red onions, cilantro, fresh tomatoes, fresh squeezed lime, salt & pepper with chile chipotle peppers (made to order)

**QUESADILLAS 7.00**

Three corn tortillas with melted sharp cheddar cheese served with fresh salsa.

**FRENCH FRIES 7.00**

Seasoning, garlic and Parmesan or truffle oil and Parmesan cheese.

**NACHO FRIES 7.00**

Our classic seasoned french fries topped with our homemade sausage gravy, black beans, sour cream and pico de gallo, topped with Cotija cheese

**GUACAMOLE \$9.00**

California avocados with fresh tomatoes, cilantro, onions, salt & pepper with fresh squeezed lime juice served with our homemade tortilla chips (made to order)

**SHORT RIB SLIDERS 9.00**

Our homemade braised short ribs with caramelized onions, melted sharp cheddar cheese, stacked on a brioche bun.

**STREET TACOS 13.00**

Three corn tortillas stuffed with your choice of meat\* topped with cilantro, onions and our fresh homemade salsa. \*choose from steak, short rib, chorizo or chicken  
add fish or shrimp for 2.00 more  
~Veggie option also available~

**SHRIMP COCKTAIL 17.00**

Shrimp, cilantro, onions, pickles, avocado and homemade cocktail sauce, served with homemade tortilla chips

**DRINK SPECIALS**

Beer, Mimosa, Micheladas, Wine, Prosecco 6.00

Margarita or Bloody Mary 8.00