

BREAKFAST

TOPSIDE MENU

PLEASE NO SUBSTITUTIONS

Full Breakfast

Smoked Brisket * GF 18

Crispy red potatoes, basil & arugula ricotta, roasted peppers and onions, two eggs, sun-dried tomatoes and balsamic reduction

Hunter's Breakfast * 16

House made venison and pork sausage, polenta, braised greens, red wine glaze, two eggs and salsa verde

Sunrise Breakfast * 16

Crispy red potatoes with peppers and onions, choice of bacon, sausage, or local ham. Two eggs and Sourdough toast

Shrimp and Grits * GF 18

Pan seared prawns, polenta, braised greens, two eggs, tomato lobster cream sauce

Salmon Verde * GF 20

Rosemary red potatoes, artichoke hearts, grilled asparagus, two eggs and salsa verde.

Lost in the Woods * V 15

Roasted wild mushrooms, scrambled eggs, rosemary, red potatoes, arugula, gruyere cheese, porcini sauce and white truffle crumble

Poached Egg Plates

Glazed Pork Belly * 14

Braised Pork on garlic sourdough with onion marmalade, mushrooms, poached eggs and red wine glaze. Side French Fries

Topside Classic Benedict * V 15

Potato & cheese croquettes, poached eggs, hollandaise, English muffin crumble and chives. Choice of local ham or avocado and marinated peppers

High Roller Benedict * 29

Dungeness crab cake, grilled prawns & asparagus, tarragon, poached egg, hollandaise, white truffle crumble and chives

Carne Asada Benedict * GF 25

Grilled flat iron steak, crisp masa cake, guacamole, pico de gallo, poached egg, pickled onion, tomatillo hollandaise, cilantro and jalapeno

Drinks.

Coffee 3.50

Ice / Hot Tea 3.50

Hot Cocoa/Cider 3.50

Soda 3.50

Lemonade 3.50

Strawberry or Raspberry

Lemonade 4.50

Start your Morning
with a Bloody Mary
or Mimosa!



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TOPSIDE



Ala Carte Breakfast

Ranch Style Eggs * V 12

House made tortillas, red chili sauce, two eggs, black beans, queso fresco, pico de gallo, avocado

Green Chili Omelet * GF | V 12

Three eggs, caramelized onion, pepperjack cheese filling with green chili sauce and avocado crema. Guacamole and pico on the side.

Chorizo and Egg Tacos 13

Mexican pork sausage, scramble eggs, crispy red potatoes, pico de gallo, queso fresco, cilantro, house made tortillas

Soprano Sandwich V 12

Scrambled eggs, sweet peppers, arugula & basil ricotta on a hoagie roll

Bacon and Ham Biscuit * 15

Two eggs, sharp cheddar, local ham, bacon, onion marmalade on a house made buttermilk biscuit

18% gratuity will be added to all parties of 6 or more people

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Cooked to order

Sweets

Giant Biscuit V 4

Baked fresh with house made berry jam & whipped butter

French Toast V 14

Vanilla brioche bread pudding, caramel whipped cream, fuji apple compote and real maple syrup

Fluffy Buttermilk Pancakes V 12

Two thick flapjacks with brown butter maple sauce and vanilla whipped cream. Add berry topping +\$4

Beignet Trio V 10

Flaky donuts with caramel sauce, lemon curd, berry cardamom sauce and powdered sugar

Remember Summer V 11

Greek yogurt, blueberries, strawberry almond granola, summer stone fruit preserves, fuji apple and local honey

Sides

Home Fries 5.5

Two eggs 5

Polenta- with black pepper & parmesan, topped with parsley & chives 5

Black Beans- with sweet onion, red chili and cilantro 4

Fruit- seasonal fruit with lemon curd 6

Toast- La Brea Sourdough 3.5

Meat- pork sausage links, bacon, venison & pork sausage patty or local ham 5

GF= gluten free | V= vegetarian

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