

# BREAKFAST

# TOPSIDE MENU

PLEASE NO SUBSTITUTIONS

## Full Breakfast

- Smoked Brisket \*** 20  
Home Fries, cherry tomatoes, manchego cheese, two eggs any style, romesco sauce, crispy onion crumble
- Hang-town Fry\*** 24  
bacon, sweet onion, creamed spinach omelet on home fries. Topped with cornmeal fried oysters, cherry tomatoes, champagne butter sauce and onion jam
- Sunrise Breakfast \*** 17  
Crispy red potatoes with peppers and onions, choice of bacon, sausage, or local ham. Two eggs and Sourdough toast
- French Omelet\* GF | V** 16  
Rolled with fine herbs, filled with whipped chevre, piment d'espelette, and onion jam. Topped with cherry tomatoes. Choice of home fries or side salad
- Polish Sausage Scramble\*** 18  
Kielbasa, bacon, home fries, scrambled eggs, peppadew peppers, coastal cheddar fondue, crispy onion crumble
- Lost in the Woods \* V** 16  
Roasted wild mushrooms, scrambled eggs, zucchini, marinated peppers, home fries, coastal cheddar fondue, spinach and herb crumble

## Poached Egg Plates

- Salmon BLT\*** 22  
Grilled Sockeye salmon, thick cut bacon, heirloom tomato, wilted spinach, garlic sourdough, poached egg, hollandaise
- Topside Classic Benedict \* V** 18  
Potato & cheese croquettes, poached eggs, hollandaise, English muffin crumble and chives. Choice of ham or tomato & avocado. Lox, tomato, capers- add +6
- Avocado Toast\* V** 18  
Sourdough toast, smashed and sliced avocado, heirloom tomato, onion jam, poached eggs, cracked pepper sesame crumble, champagne butter sauce, sriracha toum

Start your Morning with a Bloody Mary or Mimosa!



## Drinks.

- Coffee 3.50  
Ice / Hot Tea 3.50  
Hot Cocoa/Cider 3.50  
Soda 3.50  
Lemonade 3.50  
Juice 3.50  
Strawberry or Raspberry Lemonade 4.50

GF= gluten free | V= vegetarian

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

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TOPSIDE



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## Lite Breakfast

### Brisket Tacos\* 19

House made tortillas, guacamole, pico de gallo, fries, scrambled egg, cheddar & jack cheese

### Shakshuka \* V 16

Two eggs in spicy tomato ragu, sourdough toast, whipped chevre, avocado, sriracha toum

### Lox Board 22

Cold smoked salmon, heirloom tomato, capers, red onion, pickled vegetables, toasted bagel, salmon mousse, baby greens, lemon jellies

## Biscuits

### Biscuit & Gravy 16

House made biscuit topped with thyme sausage gravy and chives

### Veggie Biscuit & Gravy V 16

House made biscuit topped with zucchini mushroom thyme gravy and chives

### Biscuit Sandwich \* 17

Canadian bacon, bacon, eggs, coastal cheddar, hot pepper jelly

## Sweets

### French Toast V 16

Vanilla brioche bread pudding, cherry compote, Chantilly cream and real maple syrup

### Fluffy Buttermilk Pancakes V 14

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

### Bite Size Donuts V 13

Tossed in cinnamon spice with cheesecake dip

### Lemon Berry Crepes V 14

Almonds, fresh berries, blueberry cardamom sauce, lemon mascarpone & lemon jellies

### Giant Biscuit V 7

Baked fresh and served with your choice of house made berry jam, hot pepper jelly, whipped maple butter, or cheesecake dip

## Sides

Home Fries- crispy red potatoes, sweet onion, red peppers, parsley 7

Two eggs- Wilcox sustainable farms 6

Salad- baby greens, tomatoes, peppadew peppers, manchego cheese, pink peppercorn vinaigrette, herb crumble 9

Fruit- seasonal fruit 8

Toast- La Brea Sourdough or Tortillas 4

Meat- pork sausage links, bacon, polish sausage or ham 6

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

