

BACK DOOR

BISTRO WINEBAR

Saturday Brunch Menu

Ask about our cocktails to go!!!

Eggs and House Made Chorizo 12

Crema, Cilantro, Feta, Salsa Fresca, Served with House Made Potatoes

Broken Egg Sandwich 10

*Aioli, Cheddar, Arugula, **Pure Grain Bakery** Sourdough, Served with House Made Breakfast Potatoes*

Seasonal Scramble 11

Served with House Made Breakfast Potatoes

Pork Belly Tacos 12

Green Goddess, French Scrambled Eggs, Pickled Red Onion, Cilantro

Nicoise Ahi Bowl 14

Cucumber, Confit Potato, Kalamata Olive, Green Bean, Quinoa, Mixed Greens, Lemon Vinaigrette

Add Poached Farm Egg \$3

Serrano Ham and Fontina Panini 12

House Made Focaccia, Olive Tapenade, Spinach, Cheddar, House Made Rosemary Salt Chips

Power Bowl 12

*Sweet Potato, Chicken Apple Sausage, Local **Sprouts**, Avocado, Red Bell Pepper, Yukon Potato, Spinach*

Seasonal Hash 12

Apple Fritters 8

Spiced Creme Anglaise

Five Dot Ranch Beef Burger 14

*Red Wine Aioli, House Made Pickles, Pickled Red Onions, Organic White Cheddar,
Pure Grain Bakery Brioche Bun, House Made Rosemary Salt Potato Chips*

Add Sunny Side Up Farm Egg \$3 Add Bacon \$3

Fried Chicken Sandwich 12

*Green Goddess, Cilantro Slaw, Pickled Red Onion, **Pure Grain Bakery** Brioche Bun, House Made Rosemary Salt Chips*