### brunch

**Welcome Back!**

Help us keep our business open, protect our staff, and protect fellow diners by following our simple guidelines below....

**Please Wear A Mask**
- Until your food or drinks are served and after items are consumed
- Whenever a server approaches your table
- Whenever you leave your table

**Wash or Sanitize Hands Regularly**

**THANK YOU** for helping to protect our staff and your fellow customers!

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### bites

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>DEVILED EGGS WITH CANDIED BACON</td>
<td>7</td>
</tr>
<tr>
<td>FRUIT AND BERRY BOWL</td>
<td>11</td>
</tr>
<tr>
<td>SOUP OF THE DAY</td>
<td>8</td>
</tr>
<tr>
<td>GREEN GARLANZO HUMMUS</td>
<td>12</td>
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</tbody>
</table>

### something special

**SHORT RIB HASH**
- 18
  - Poached eggs, crumpet, caramelized sweet potato, bell peppers, onion, fresnos, fresh herbs

**HOT CHICKEN BISCUIT**
- 17
  - Fried Marys farm chicken thigh, buttermilk biscuit, house B + B pickles, fingerling potato salad

**AVOCADO TOAST**
- 14
  - Yuzu, heirloom tomato, breakfast radish, cucumber, petite greens

**NUTELLA STUFFED FRENCH TOAST**
- 14
  - Brioche, nutella mascarpone mousse, sliced banana and strawberry

### eggs n’ such

**OPEN FACE STEAK AND EGGS**
- 18
  - Two fried eggs, grilled brioche, ricotta, ricotta salad, mushroom, charred tomato

**PASTRAMI BENNY**
- 16
  - Two poached eggs, house-cured pastrami, baby spinach, dijon hollandaise

**HUEVOS RANCHEROS**
- 16
  - Eggs, avocado, corn tortilla, cotija, black bean, chorizo, roasted chipotle salsa

**BAKED EGGS**
- 14
  - Roasted tomato sauce, chorizo, fingerlings, onion, bell pepper, grilled rustic bread

**SHRIMP N’ Grits**
- 19
  - White cheddar grits, poached egg, bacon piperade, fresnos

**CRAB SALAD**
- 21
  - Blue crab, baby bell peppers, cucumber, radish, papaya, butter lettuce, honey ginger vinaigrette

### flatbreads

**WILD MUSHROOM FLATBREAD**
- 17
  - Roasted mushrooms, white sauce, truffle cheese, crispy egg, leeks

**CHORIZO AND BURRATA FLATBREAD**
- 17
  - Fresnos, roasted cherry tomatoes, poached egg, red onion

**SMOKED SALMON FLATBREAD**
- 18
  - Avocado, pickled red onion, caper, white sauce

### happy endings (or beginnings)

**WILDBERRY POP TARTS**
- 7
  - Classic frosting, rainbow sprinkles

**CINNAMON CARDAMOM BEIGNETS**
- 7
  - Local honey, raspberry preserves

**BANANA BREAD**
- 7
  - Pecan, mascarpone, bruleed banana

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Due to California’s continuing drought, water will be available upon request only. We source local and sustainable ingredients when available. These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
mixes

SONORA LOMA | 12
made with 314 huellas plata bacanora, tequila’s smokier sonoran cousin, grapefruit, lime, charred jalapeno syrup
SAY ALOE TO MY LITTLE FRIEND | 12
selvarey light rum, aloe simple, citrus, prickly pear
STRAWBERRY FIELD | 12
deep eddy, strawberries, basil, fresh citrus juices, strawberry-balsamic honey, up & well chilled
CUCUMBER PRESS | 14
bulldog gin, lime juice, cilantro, cucumber, st. germaine
LA PINELA | 13
don felix añejo, licor 43, pineapple, lime
BELVEDERE | 13
belvedere, st. germaine, bitter truth violet liqueur, lime
mocktails

BEEEEE YOURSELF | 8
lavender, lemon, honey, sparkling water
WITH THE SAFETY ON | 8
aloe simple, citrus, prickly pear, coconut water

brunching ...

BLOODY MARY* | 9
vodka, homemade spiced mix
TFY MIMOSA PITCHER* | 24
bubbles, brandy, oj, apricot, bitters
ROSE ALL DAY*, ERYDAY | 20
MODERN TIMES COLD BREW | 7

*available beginning at 10:30am with purchase of an entree during brunch at The Front Yard! Just know, snoozing, hollering, tottering, loitering and any other questionable behavior won’t be allowed and you may be cut off. Now kick back and relax!

beers

BOTTLES AND CANS
LIGHTER BODIED BEERS
BEACHWOOD HAYABUSA | LAGER | 6
MOTHER EARTH | CREAM ALE | 6
ACE | SEASONAL CIDER | 6
FULLER BODIED BEERS
NORTH COAST PRANSTOR | BELGIAN | 7
BELCHING BEAVER | MANGO IPA | 6
MISSION | AMBER ALE | 6
DRAKE’S 1500 | PALE ALE | 6
BALLAST POINT SCULPIN | IPA | 7
STONE TANGERINE EXPRESS | IPA | 7
DRAFTS
LIGHTER BODIED BEERS
NORTH COAST SCRIMSHAW | PILSNER | 8
ENEGRN SCHONER TAG | HEFENEIZEN | 8
FULLER BODIED BEERS
LOST ABBEY LOST & FOUND | BELGIAN ALE | 8
KNEE DEEP BREAKING BUD | IPA | 8
ALESMITH NUT BROWN | BROWN ALE | 8
MISSION DARK SEAS | IMPERIAL STOUT | 8

wines

SPARKLING
MUMM BRUT | Napa | 12 | 48 btl
SCHARFFENBERGER ROSE | North Coast | 116 | 72 btl
WHITE AND PINK
SWANSON, PINOT GRIGIO | San Benito | 12 | 48 btl
JUSTIN, SAUVIGNON BLANC | Paso Robles | 11 | 44 btl
GROTH, SAUVIGNON BLANC | Napa | 13 | 52 btl
IMAGERY, CHARDONNAY | CA | 9 | 36 btl
LANDMARK, CHARDONNAY | Sonoma | 15 | 60 btl
FESS PARKER, RIESLING | Santa Barbara | 12 | 48 btl
WENTE, ROSE | CA | 13 | 52 btl
RED
HIGHER GROUND, PINOT NOIR | Central Coast | 12 | 48 btl
SIDURI PINOT NOIR | Russian River | 19 | 76 btl
ALEXANDER VALLEY VINEYARDS, SYRAH | Alexander Valley | 12 | 48 btl
CHARLES KRUG, MERLOT | Napa | 13 | 52 btl
SLOW PRESS, CAB SAUV | Paso Robles | 12 | 48 btl
MT. VEEDER, CAB SAUV | Napa | 20 | 80 btl
JUSTIN *ISOSCELES,” BLEND | Paso Robles | 25 | 100 btl

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