HOUSE MADE GRANOLA
served with honey, straus organic greek yogurt, or milk $9

½ DOZ. OYSTERS
daily preparation $15

CAESAR SALAD WITH NIMAN RANCH ALL NATURAL BACON
organic romaine, grana padano crisps $12   add chicken $6

ORGANIC BABY KALE, SHAVED BRUSSELS SPROUTS AND PECORINO
california olive oil lemon vinaigrette, toasted walnuts $8

LOCH DUART SALMON POKE
toasted corn nuts, avocado, tamari-yuzu marinade, tortilla chips $17

CHICKEN LIVER MOUSSE
sesame grilled bread, pickled vegetables, chives $12

MONTREAL BAGEL SANDWICH ON SESAME BAGEL
niman ranch bacon, fried egg, tillamook cheddar, red onions, avocado, sambal aioli $13

SUN FED RANCH ORGANIC GRASS FED BURGER
roasted tomato, arugula, caramelized onion, garlic aioli $13

THE ROADIE
two eggs any style, seeded bread, bacon, sausage, potato rosti, tomato $13

SMOKED FISH SANDWICH ON EVERYTHING CROISSANT
atlantic cod, shallot, aioli, pickled red onion, sprouts, trout roe $16

FOREST MUSHROOM OMELETTE
bun shimiji, shiitake, maitake, raclette cheese, caramelized onions, mixed greens $14

HOUSEMADE SOURDOUGH WAFFLES
vanilla butter, maple syrup $15   add bacon & chives $3

BRIOCHE FRENCH TOAST
toasted macadamia nuts, rum butter, coconut chantilly cream $15

SMOKED SALMON BENEDICT
house made english muffins, poached eggs, béarnaise, fried capers, dill, mixed greens $17

SALMON GRAVLAX ON POTATO ROSTI
fried yukon gold potatoes, red onion marmalade, capers, dill, horseradish crème fraiche $18

HOUSE MADE SOPES WITH MOLE HOLLANDAISE
poached eggs, red onions, cotija cheese, chorizo, fresno chilis, corn, cilantro $14

GRILLED CREEKSTONE FARMS HANGER STEAK AND EGGS
bone marrow shallot herb butter, two eggs any style $26

SIDES

toast with beurre de baratte butter $6	truffled fries $8
english muffin	french fries $6
double seeded sesame	potato rosti $6
three eggs $6	niman ranch bacon (5) $6
chicken and apple sausage (3) $6	mixed berry bowl $6

COMMERSON

A 20% Service Fee will be automatically added to all parties of 6 or more