

BRUNCHIE BRUNCH

SNACKS

the fancy

CHEESE N MEAT N STUFF 

pickled veg, local cheese, cured meat 13

Craft

BAHN MI DOG

jalapeno cheddar sausage, pickled veg, srirachi aioli, new england style bun 8

crisp

CHEESE CURDS 

tempura, pickles, our ranch 9

not your average

NACHOS

slow cooked pork, pickled peppers, chipotle cheese sauce 10

BREADS & SPREADS

AVOCADO 

peppers, cucumber, radish, greens 9

RICOTTA 

prosciutto, grapes greens, cashews 9

TOMATO 

burrata, arugula radishes, balsamic 9

CRAFT BUTTER 

our bread & butter, seasonal garnishes 5

SMOKED SALMON 

red onion, capers, horseradish, rye 10

FONDUE

apples, truffle, artisan bread 10

LARGISH PLATES

brunch

CRAFT BURGER

bacon & egg, cheddar, tomato jam, onion 14

fried

CHICKEN & WAFFLE

masa waffle, chicken chorizo gravy, sunny eggs 13

house

FRIED RICE 

3 herbs, veggies, crisp pork and chicken, over easy egg 12

not so classic
CHILAQUILES 

corn tortillas, farmers cheese, pickled onions, chicken chorizo, sunny eggs 13

fancy

CROQUE MADAME

country ham, swiss cheese, brioche sunny egg 13

the butchers

STEAK N EGGS

local beef, crisp potatoes, bacon, country bread, jam, over easy eggs 20

the ultimate

EATZ PIZZA

local greens, grape mustarda, pickled peppers, poached eggs, toasted flat bread 12

the fan favorite

BRUNCH POUTINE 

hand cut fried, local cheese curds, craft sauce, chicken chorizo gravy, sunny eggs 13

banana foster

FRENCH TOAST

ricotta, caramel 10

craft

CRABBY BENNY

tomato jam, local greens, avocado aioli, poached eggs 16

THE CLASSIC

2 eggs your way, house bacon, crisp local potatoes, country bread house made jam 12

SALADS

BEETS & BEETS SALAD 

sol gardens lettuce, carrots, citrus, poppy seed dressing, quinoa, yogurt 9

EAST MEETS WEST CAESAR SALAD 

oven dried tomatoes, basil, crisp potatoes, miso honey dressing, manchego 9

CHOPPED SALAD 

romaine, tomatoes, cucumbers, peppers, farro, hard boiled egg, tortilla crisps, remoulade dressing 11

STEAK SALAD 

skirt steak, sol garden lettuce, radishes, pickled sweet peppers, mighty vine tomatoes, balsamic onions, crumbled blue cheese 19

MAKE IT AN ENTREE

chilled texas shrimp 6 crispy chicken 5

SIDES AND STUFF

CARROT AND GINGER SOUP 

ginger, apples, chimichuri 7

ROASTED ASPARAGUS 

pickled peppers, cashews, burrata, balsamic 9

CHARRED CARROTS 

sol gardens carrots, ricotta, seeds, pesto and greens 8



Gluten Free, Vegan? Don't worry we can accommodate all of that just ask your server.