SHINE ON... *Happy Hour until 7 pm everyday!*

Ingo's Bloody Mary 9
all homemade, house pickled vegetables [v] (crispy prosciutto +2)

The Greyhound 10 / 30
Ford's gin, fresh grapefruit, lemon, mint

Sunday Best 10
cold-brewed iced coffee, Ballast Point horchata vodka, milk

Tequila Sunrise 11
blanco tequila, roasted pineapple, citrus, coconut water, hibiscus

SMFM Spiked Lemonade 9
Aylesbury Duck vodka, gaviota strawberries, basil, fresh lemonade

Fresh Basil Gimlet 9
grapefruit vodka, torn basil, kaffir lime

One Night in Babylon 11
Opihr gin, cucumber, Za'atar

wholesale wine!
SUNDAY & MONDAY
ALL BOTTLES AT OUR COST + $5

Bobby Love 10
St. George green chile vodka, green juice, lime, served up

Old Fashioned 12
Buffalo Trace bourbon, house bitters, hand cut ice

L.A. "Frog Town" Special 10
Rittenhouse rye, China China, Aperol, lemon, served up

Diego Rivera 10
Frida Kahlo blanco tequila, grapefruit, fresh thyme

EXTRAS!

Bub & Grandma's Toast	3
Kaliko Farm Egg	2/ea
Housemade Sausage Patty	5
Fruit with SMFM fresh fruit	5
Caramelized Grapefruit with wildflower honey	6
Hash Browns	5

Just ask! Many items can be or are made Gluten Free [gf], Vegetarian or Vegan [v]
Please alert us at beginning of meal to ALL possible food allergies.

Executive Chef : Robb Hammond **Sous Chef** : Christine Oszkandy

FROM THE GARDEN

Maggie's Farm Simple Mix of Lettuce, avocado and vinaigrette [v gf] 6
The Nice Little Caesar Salad, romaine, torn rustic croutons, parmesan [gf] 7
Grilled Asparagus, ramp tahini, spring flowers, toasted bread crumbs [v gf] 10
Radicchio Salad, castelvetrano olive, pistachio, citrus, queso mahon, avocado vinaigrette (add turkey + 3) [v gf] 14
Chopped Salad, Diestel's organic rotisserie turkey, kale, grains, bacon, egg, tomato, avocado yogurt dressing [v gf] 15
All Natural Jidori Chicken Soup, SM farmers market vegetables, preserved lemon, #xtrabroth n/c 9

RISE & SHINE

Housemade Granola, greek yogurt, pudwill farms fresh fruit, housemade nut milk 8
Farmers Market Scramble, chef's choice seasonal vegetables from SMFM [v gf] 13
French Omelet, leeks, grilled asparagus, chevre, chives [v gf] 12
Bub & Grandma's French Toast, Pudwill Farms berries, toasted almonds, maple syrup [v] 13
Eggs Benedict, LGO English muffin, Nueske's Canadian bacon, spinach, hollandaise ***("Naughty" Dottie Style +6)*** 16
Brussels Sprout Hash, shishito peppers, shallots, remoulade, fried egg [v gf] 13
Chicken & Market Vegetable Hash, Nueske's bacon, Kaliko Farm's poached egg, olives, herbs [gf] 16
Shakshuka, Moroccan braised eggs, spicy tomato gravy, harissa, lebni *(housemade merguez +4)* [v gf] 14
Huevos Rancheros, the classic, roasted potato "yanks" [gf] 13
Crispy Chicken and Crepes, Jidori chicken breast, Pudwill Farms berries, local organic honey 15
NY Strip Steak & Eggs, natural angus beef, baked potato yank [gf] 26

DINER PROVISIONS

Signature Prime Rib French Dip, rotisserie prime rib, aioli, au jus 17
Vegan Black Bean Burger, housemade cashew cheese, lettuce, tomato, pickle on 5 grain toast with fries [v gf] 14
Blue Ribbon Cheeseburger, Strauss grass-fed beef, Wisconsin cheddar, pickle, aioli with fries [gf] 15
Paris Texas Burger, Strauss grass-fed beef, apple bbq, Nueske's bacon, cheddar, pickle with fries [gf] 15
The Farmer's Daughter Burger, Strauss grass-fed beef, dijonnaise, fol epi, sauerkraut (add onions n/c) [gf] 15
White Fish Club Sandwich, fresh Loup de Mer, tartar sauce, lettuce, tomato, pickle, french fries [gf] 16
Pan Fried Loup de Mer, broccolini, lemon caper beurre blanc [gf] 23