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

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

The Greyhound 11 / 30
Ford's gin, fresh grapefruit, lemon, mint

Ms Callahan 11
apricot Ford's gin, Dimmi, lemon, mint, honey, served up

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

SMFM Spiked Lemonade ** 10
Aylesbury Duck vodka, gaviota strawberries, basil, fresh lemonade

Fresh Basil Gimlet 10
grapefruit vodka, torn basil, kaffir lime

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

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

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 11
Rittenhouse rye, China China, Aperol, lemon, served up

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

APPETIZERS AND EXTRAS

Deviled Kaliko Farm's Eggs 4 / 7
goat cheese, pickled beet, toasted hazelnuts, chives [v gf]

Mezze Dip Sampler 11
lebni, muhammara, grilled pita, market crudite [v]

Guacamole 10
California avocados only with fresh corn chips [v gf]

#1 Tuna Tartare 14
sushi-grade tuna, avocado mash, housemade tortilla chips

Fresh Kennebec French Fries 6
hand cut with sea salt [v gf]

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 : Christine Oszkandy

FROM THE GARDEN

Maggie's Farm Simple Mix of Lettuce, avocado and vinaigrette [v gf] 7
Genuine Caesar Salad, romaine, torn rustic croutons, parmesan (add white anchovies n/c) [gf] 8
Spicy Char-Grilled Broccoli, garlic, pequin chile, saffron yogurt [v gf] 10
Heirloom Tomatoes, Bub & Grandma's Toast, arugula, Kaliko over easy egg, goat cheese, dill 9
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

BREAKFAST ALL DAY

Housemade Granola, greek yogurt, Pudwill farms fresh fruit, housemade nut milk 8
Farmer's Market Scramble, queso fresco, gold bar squash, green zucchini, shishito peppers [gf] 12
French Omelet, broccolini, leeks, tomatoes, 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 ***("Dottie" Style +6)*** 16
Shakshuka, Moroccan braised eggs, spicy tomato gravy, harissa, lebni *(housemade merguez +4)* [v gf] 14
Huevos Rancheros, the classic, kale salad [gf] 13

DINER PROVISIONS

Big Bowl Jidori Chicken Soup, SM farmers market vegetables, preserved lemon, #xtrabroth n/c (avocado +2) 9
Wilshire Turkey Dip, organic rotisserie turkey, garlic oil, au jus 15
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, Grass Run Farms beef, Wisconsin cheddar, pickle, aioli with fries [gf] 15
Paris Texas Burger, Grass Run Farms beef, apple bbq, Nueske's bacon, cheddar, pickle with fries [gf] 15
The Farmer's Daughter Burger, Grass Run Farms 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
Chicken & Market Vegetable Hash, Nueske's bacon, Kaliko Farm's poached egg, olives, herbs [gf] 16

ON THE SIDE · **SMFM Fresh Fruit** 3 · **Caramelized Grapefruit** 6 · **Hash Browns** with sour cream and chives 7