

BRUNCH

STARTERS

Oysters on the Half Shell ✓ champagne mignonette, lemon cheek	25 • 45	Yellowfin Tuna Tartare ✓ GF soy ginger dressing, avocado crema, wonton crisps	21
Smoked Fish Dip house smoked dip with bright lemon aioli and crispy tostones	16	Goat Cheese Croquettes ⑤ our iconic bites since 2012 crisp, creamy, and served with a warm guava dip	14
Local Caesar baby gem lettuce, signature caesar, 24 month parm	17	Fried Calamari homemade marinara, lemon aioli	19

LUNCH MAINS

Nicoles Maine Event (Lobster Roll) poached maine lobster, tossed in lemon aioli, la provence brioche roll, fries • sub: buttery lobster	35	Salmon Bowl organic quinoa, hass avocado, pickled shallots, cherry tomatoes, cucumber, green beans, soy ginger dressing	26
Pestoliciious rigatoni pasta, lemon basil pesto, crispy garlic panko	23	Breakfast Smash Burger double patties, american cheese, caramelized onions, hash brown, secret sauce, sunnyside egg, crispy fries	23
Shrimply Tropical Salad GF charred mango, shrimp, plantain chips, toasted coconut, citrus vinaigrette, avocado, torn herbs, hazelnuts	25	BLT? Cluck Yeah grilled chicken breast, la provence ciabatta, garlic & herb aioli, lettuce, tomato, bacon, smoked gouda & cheddar	22
Local House Salad ⑤ GF boston lettuce, frisee, arugula, shaved watermelon radish, cucumber, pickled shallots, tomatoes, lemon vinaigrette chicken +10 • salmon +12 • shrimp +12	17	Tuna Melt la provence multigrain, american cheese, house made tuna spread, tomato, side salad	21

MORNING FAVORITES

All of our dishes featuring eggs are made with pasture-raised goodness.

Buttermilk Pancakes topped with blueberry compote, chantilly, lemon zest	18	The Local Breakfast GF two eggs any style, bacon or sausage, home fries, bread choice: white, multigrain, gluten-free, bagel or croissant +2	17
Gluten-Free French Toast GF candied walnuts, caramelized bananas, side of fruit	19	Superfoods Bowl ⑤ GF greek yogurt, blueberries, banana, kiwi, granola, coconut, honey • sub: chia pudding +2	16
Stuffed French Toast la provence brioche filled with creamy vanilla mascarpone	19	Egg Whites & Veggies Omelette ⑤ peppers, mushrooms, scallions, avocado, house salad, multigrain toast	21
Classic Benedict canadian bacon, tomatoes, sautéed spinach, on english muffin, topped with hollandaise, home fries	18	Avocado Toast ✓ la provence multigrain, hass avocado, two eggs, Scottish Smoked Salmon, capers	19
Ocean Benedict ✓ Scottish smoked salmon, tomatoes, sautéed spinach, home fries	21	Sunrise Sammie bagel, scrambled egg, applewood smoked bacon, american cheese, secret sauce	17
Buttery Lobster Benedict butter poached maine lobster, old bay, herbs, home fries	33	Seafood Scramble Maine lobster, Indonesian blue crab, herbs, la provence multigrain toast	29
Ribeye & Eggs prime ribeye with two eggs your way, home fries, chimichurri	33	Huevos Rancheros crispy tortillas topped with refried black beans, sunny side eggs, chorizo, chunky tomato salsa, avocado, and cotija cheese	19
Steak & Wake Burrito spinach wrap filled with eggs, filet mignon, smoked gouda, sharp cheddar, crispy tots & chipotle aioli cheese tuck +2 • guacamole +3	21		

SIDES

Seasonal Fruit	11	Chicken Sausage	5
House Salad	8	Smoked Bacon	5
Crispy Fries truffle +3 sweet potato +1	9	Home Fries	5
		Saucy Tater Tots	12

⑤ vegetarian GF gluten free option | please inform your server of any allergies

✓ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Please note a 20% gratuity is included on all bills

DRINKS

SIGNATURE COCKTAILS

Sister Margarita <i>tequila, passion fruit, agave, lime, tajin</i>	16	Bloody Mary <i>homemade mix, celery, bacon, olives, jalapeño</i>	16
Down The Rabbit Hole <i>bourbon, strawberries, fresh mint, ginger ale</i>	17	Kiwi Crush <i>vodka, kiwi, agave, lemon juice, elderflower</i>	18
Wake Me Up <i>vodka, bailey's, espresso, agave, mini pancakes</i>	18	I'm Feeling Pine Today <i>tequila, grand marnier, coconut milk, pineapple, lime, agave</i>	17
Tropical Garden <i>gin, fresh watermelon, elderflower, rosemary</i>	16	Shady Paloma <i>vodka, grapefruit, lime, angostura bitters, agave</i>	16
I Will Be There <i>vodka, blueberries, chambord, lemon juice</i>	17	Meet Me At 4th & Ocean <i>tequila, fresh watermelon, hagave, lime juice</i>	18
Mimosa or Bellini <i>prosecco, cold pressed OJ or peach juice</i>	14 • 45	Berry Me Softly <i>rum, blueberries, coconut milk, lime juice, agave</i>	16

WINE

BUBBLES	GLASS	BTL	MOCKTAILS	
Santa Margherita Prosecco NV	15	55	Tropic Like It's Hot <i>passion fruit, fresh mint, agave, sparkling water</i>	12
Ca Del Bosco Franciacorta NV		95	Heatwave <i>fresh watermelon, coconut water, mint, lime</i>	12
Veuve Clicquot Champagne NV		140	Neon Zen <i>matcha, citrus, agave, mint, sparkling water</i>	12
ROSE			La Playa <i>pineapple, orange juice, coconut milk, lime</i>	12
Whispering Angel Provence 2023	17	69	FRESH & NATURAL	
Fattoria Sardi Rose Tuscany 2022	15	60	Fresh Juices <i>pick one: watermelon, grapefruit, pineapple, orange</i>	8
WHITE			Lemonade <i>add berries +2</i>	7
Kris Pinot Grigio Veneto 2024	16	56	Fountain Of Youth <i>carrot, orange, ginger</i>	10
Dante Chardonnay California 2021	16	55	Drink Your Greens <i>spinach, kale, pineapple</i>	10
Brancott Estate Sauvignon Blanc NZ 2023	16	59	Fruit for Thought Smoothie <i>seasonal fruit from Lion's Farm milk +1 oat or almond +2 protein +3</i>	12
Joh. Jos. Christoffel Erben Riesling	21	115	Wellness Shot <i>orange & ginger</i>	5
Jadot Chablis 2022		52	COFFEE & TEA	
Les Champ Clos Sancerre 2023		64	<i>add vanilla, caramel, or hazelnut +1 • almond or oat milk +1</i>	
Mesa "Giunco" Vermentino Sardegna 2022		53	American • Drip	4.50
Vernaccia di San Gimignano Tuscany 2022		65	Espresso	4
Verdicchio Castelli di Jesi Marche 2022		65	Double Espresso	7
Far Niente Chardonnay Napa Valley 2023		150	Cappuccino	6
RED			Macchiato	4.50
Michael Pozzan Pinot Noir Russian RV 2020	17	52	Latte	6.50
Alta Mora Etna Rosso 2020	18	75	Jojo Tea <i>english breakfast, earl gray, green tea, chamomile</i>	5
Justin Cabernet Sauvignon Napa Valley 2021	17	58	Matcha	6
Antinori Peppoli Chianti Classico 2022	18	72	Iced Tea	6
Nieto Senetiner Malbec Mendoza 2023	16	47		
Chateau Saint Sulpice Bordeaux Rouge 2020		58		
Brunello Di Montalcino 2018		125		
Antinori Badia Chianti Classico Badia		165		
Antinori Guado al Tasso Tuscany 2020		270		

BEER

Jai Alai • IPA	9	
La Rubia • Blonde	9	
Heineken • Lager	8	
Corona • Lager	8	
Estrella Damm • Lager	9	
Non-Alcoholic	7	