



{ Menu }

Served 8:00am – 3:00pm

## BREAKFAST

### ASSORTED MINI PASTRY BASKET

Whipped butter, berry jam. 7

### A LA CARTE PASTRY

Blueberry muffin, Lemon Poppy seed muffin, Orange +  
Cranberry Muffin 3 ea

Vegan Carrot cake, Cheese danish, Coffee cake 3.5 ea

### ENERGY BOWL

Seasonal fruit bowl Greek yogurt, organic granola and maple  
syrup. 13 GF

### BLUEBERRY VEGAN PANCAKES

Cashew yogurt and maple syrup. 14 GF

### BUTTERMILK PANCAKES

Farmer's market fruit, pure maple syrup. 12

### FRENCH TOAST

Lemon curd and fresh seasonal fruit. 14

### EGGS BENEDICT

Hollandaise sauce, smoked Fra'mani ham, fingerling potatoes. 16

### STEEL CUT OATMEAL

Perfect Balance™ raw trail mix, bananas. 11 VEG, N

### HUEVOS RANCHEROS

Two organic brown eggs, chile relleno, quesadilla, black beans,  
guacamole, salsa ranchera. 13 GF

### ALLEN BROTHER'S BRISKET HASH

Truffled hollandaise sauce, Peruvian purple potato, Fra'mani ham,  
parsley and thyme. House salad. 16

### LA QUERCCIA PROSCIUTTO

Poached egg, tangy course grain Dijon sauce, asparagus. 12

### TWO EGGS ANY STYLE

Two organic brown eggs (or egg whites) with fingerling  
potatoes. 12 GF

Add: Smoked bacon 3 or Smoked Fra'mani ham 4

Santa Barbara smoked salmon with caper-dill salsa Verde 6

### STEAK AND EGGS

10 oz. Domestic Kobe Rib Eye, chimichurri, roasted Fingerling  
potatoes, eggs any style 24

### CYO FRITTATA

Choice of two ingredients. 13

\$1 supplemental charge for each additional ingredient.

Seasonal vegetables, baby organic spinach, Portobello  
mushroom, smoked bacon, fra'mani ham, French cheddar,  
herbed goat cheese, gruyere, cotija, garrotxa

## LUNCH

### STARTERS

#### AVOCADO TOAST

Sourdough, radish, sea salt. 7

#### MUSHROOM TOAST

Sourdough, poached organic egg, hollandaise, tarragon. 8

#### GRILLED CASTROVILLE BABY ARTICHOKES

House-made aioli. 12 VEG, GF

#### GUACAMOLE & CHIPS 7 GF, V

House-made guacamole, fresh corn chips

#### JAMON SERRANO + GRILLED FARMER'S MARKET PEACH

Cured Spanish ham, Pedro Ximenez Jerez vinegar, Kalamata extra virgin olive oil, garrotxa, micro basil, sea salt 14

#### MUSCOVY DUCK BREAST

Summer melon, five spice crème anglaise, micro basil, evoo 12

#### FRITTO MISTO

Calamari, wild shrimp, asparagus and lemon with cayenne mayonnaise. 12

#### ALBACORE CRUDO

Yuzu, aji, watermelon, avocado, evoo, sea salt. 10

#### SAUTEED WILD SHRIMP

Espellete, shrimp nage, crispy baby endive, micro celery 16

### SALADS

#### CAESAR

Romaine hearts, Grana Padano, Pecorino Romano, anchovies, croutons, Dijon vinaigrette. 10 VEG

#### ORGANIC SPINACH

Organic baby spinach, roasted gold and red beets, herbed chevre, candied walnuts, avocado, white balsamic reduction, evoo. 11 VEG, GF, N

#### VEGAN CAESAR

Romaine hearts, vegan parmesan, sweet potato. 12 GF, N

#### KALE SALAD

Roasted grapes, organic quinoa, arugula, caramelized hazelnuts, sauvignon blanc reduction, evoo. 15 GF, V

#### Add to any salad:

Grilled organic Mary's chicken 7

Grilled wild shrimp 10

### ENTREES

#### MARY'S ORGANIC HALF CHICKEN

Fresh herbs. Hal's fries or Caesar salad. 21

#### GARGANELLI PASTA

Roasted heirloom tomatoes, braised Bloomsdale spinach, mascarpone, summer savory. \* 16

#### PERCIATELLI PASTA

Braised brisket ragu, fresh porcini mushrooms, candied pancetta. \* 16

#### IDAHO TROUT

Grilled Idaho pink trout, chimichurri, red organic quinoa house salad. 19

#### PAN ROASTED HALIBUT

Local from Santa Barbara to Oregon, Thai coconut sauce, bamboo rice, grilled summer peach cashew relish. 22

#### CHEF'S PIZZA

Inspired by our Chef's imagination. Ask your server \* 15

#### PORTOBELLO PIZZA

Mushroom sauce, fontina cheese. \* 14

#### BRAISED BRISKET SANDWICH

Sourdough, kale cole slaw, Hal's fries. 16

#### ROASTED TURKEY SANDWICH

Whole wheat toast, Tallegio, basil mayonnaise, roasted red peppers, heirloom tomatoes, Boston lettuce, Hal's fries. 15

#### OLIVE OIL POACHED ALBACORE SALAD

#### SANDWICH

Whole wheat toast, Japanese cucumbers, capers, dill, red onions. 16

#### IOWA FLAT IRON

Ginger- soy marinade, watermelon, pickled daikon + jalapeno, feta cheese, lime zest, micro cilantro 22

#### HAL'S HAMBURGER

(Allen Brothers® Ground Beef)

Serrano mayonnaise, Boston lettuce, tomato, red onion. Hal's fries or Caesar salad. 16

#### HAL'S TURKEY BURGER

(Shelton's Free Range)

Wheat bun, chipotle-caper tartar, tomato, arugula, red onion. Hal's fries or Caesar salad. 17

#### Build Your Burger:

Avocado 2

Smoked bacon 2

Gruyere cheese 2

French cheddar 2

#### HAL'S TRIO (sandwich + soup + salad)

Grilled Tallegio cheese sandwich on sourdough bread, summer corn chowder, smoked cheddar, micro celery, House Salad. 12

\* Pizzas and pastas are available starting at 11:00am