BREAKFAST

7:00am - 11:00am, Seven Days a Week

BERRY PARFAIT & X vanilla yogurt, berry compote + house granola	\$13
STEEL-CUT OATS 😂 💥 steel-cut oats, chia seeds, fresh banana, caramelized pecans + maple syrup drizzle	\$15
VANILLA FRENCH TOAST Sevanilla egg mixture, texas cut sourdough, maple syrup, caramelized apple + whipped cream	\$16
PANCAKE STACK three buttermilk pancakes, berry compote, chocolate drizzle + whipped cream	\$16
AVOCADO TOAST choice of toast, whipped avocado, tomato bruschetta, two poached eggs + topped with arugula, side hashbrowns	\$18
ggs any style. choice of bacon, ham or turkey sausage. hashbrowns or ratatouille. local toast option. fruit garnish. 1 egg Small \$14 2 eggs Regular \$17 3 eggs Large \$20	

BREAKFAST

ADDITIONS add bacon, ham or turkey sausage \$5		
side hollandaise \$3, side fruit cup \$	4 ——	
CLASSIC EGGS BENNY toasted english muffin, ham, hollandaise served with hashbrowns or ratatouille	\$20	
SMOKED SALMON BENNY toasted english muffin, smoked salmon, dill hollandasie served with hashbrowns or ratatouille	\$22	
TOMATO + AVOCADO BENNY toasted english muffin, roma tomato bruschetta, smashed avocado, hollandaise. served with hashbrowns or ratatouille	\$19	
THE MEDITERRANEAN omelette or frittata. three eggs, goat cheese, spinach, olives, mushroom, onion, peppers. side hashbrowns	\$18	
THE FARMERS 💥 omelette or frittata. three eggs, bacon, ham, sausage, onion, peppers, cheddar. side hashbrowns	\$20	
THE PACIFIC X omelette or frittata. three eggs, smoked salmon, capers, herb cream cheese, onion. side hasbrowns	\$22	
STEAK SKILLET & 4oz steak, diced tomatoes, green onion, grainy mustard hollandaise, two eggs any style + over hashbrowns	\$24	
DENVER SKILLET ham, peppers, onion, green onion, mushrooms, cheddar, two eggs any style + over hashbrowns	\$20	



GLUTEN FREE: Please inform server, some items MUST be modified



VEGETARIAN: Please <u>inform server</u>, some items MUST be modified

LUNCH

11:00am - 2:00pm, Seven Days a Week

HOUSEMADE FOCCACIA al forno oven baked, rock salt crusted, side olive oil + balsamic vinegar	\$10
WHIPPED FETA DIP roasted cherry tomatoes, garlic + herb whipped feta, olive oil, balsamic drizzle + grilled housemade foccacia	\$18
BURRATA + PROSCIUTTO soft burrata cheese, thinly sliced prosciutto, fresh arugula salad, lemon vinaigrette	\$35
DAILY SOUP FEATURE ask for today's offering, includes side foccacia bread ADD: half side green or caesar salad \$6	\$12
BEET & GOAT CHEESE SALAD & grilled chicken breast, organic greens, goat cheese, pecans, cherry tomatoes, roasted beets, maple balsamic dressing	\$25
SEARED TUNA SALAD 💥 sesame crusted tuna, organic greens, orange segments, peppers, smashed avocado, wasabi ranch dressing	\$27
BUDDHA BOWL marinated raw ahi tuna, rice, smashed avocado, peppers, edamame beans, organic greens, ginger soy dressing	\$26
BUTTER CHICKEN THIGHS & marinated chicken thighs, spiced tomato stew, toasted cashews, side cilantro rice, naan bread, tzatziki drizzle	\$25
STEAK FLATBREAD marinated beef tenderloin, blue cheese, caramelized onion, tomato, topped with fresh arugula. includes side	\$21
SMOKED SALMON FLATBREAD house forno flatbread, garlic cream spread, mozzarella, fresh smoked salmon, capers + green onion. includes side	\$24
SPINACH + FETA FLATBREAD sauteed spinach, feta cheese, sundried tomato, kalamata olives, mozzarella, house forno flatbread. includes side	\$23
THE NOIR BURGER two 3oz angus beef smash pattys, herb cream cheese, roma tomato bruschetta, garlic confit aioli, crispy onions, fresh arugula, toasted potato bun. includes side	\$24
GRILLED CHICKEN SANDWICH openfaced on foccacia, grilled chicken breast, mozzarella, sauteed mushrooms + tomatoes. includes side	\$22
SIRLOIN STEAK SANDWICH & 6oz sirloin steak, toasted garlic foccacia bread, sauteed mushrooms, crispy onion, chimichurri. includes side	\$30
CAULIFLOWER STEAK curry roasted vegetarian steak, turmeric pickled cauliflower, arugula salad, mango hot sauce, side cilantro rice	\$20

LUNCH SIDES

ITEMS THAT HAVE A SIDE INCLUDED: choice of fries, soup or salad

UPGRADE: gluten free bread \$1 yam fries or caesar salad \$3

DINNER

5:00pm - Close, Seven Days a Week

HOUSEMADE FOCCACIA al forno oven baked, rock salt crusted, side olive oil & balsamic vinegar	\$10
BURRATA & PROSCIUTTO soft burrata cheese, thinly sliced prosciutto, fresh arugula salad, lemon vinaigrette	\$35
MUSSELS + FRITES pei mussels, tomato chorizo sauce, peppers, onions. fries	\$26
AHI TUNA TARTARE 💥 ginger soy vinaigrette, red onion, fried wontons	\$19
WHIPPED FETA DIP roasted cherry tomatoes, garlic + herb whipped feta, olive oil, balsamic drizzle + grilled housemade foccacia	\$18
FORNO BAKED PRAWNS garlic butter + white white sauteed prawns, tomatoes, baked with mixed cheese, topped with green onions	\$20
BEET & GOAT CHEESE SALAD & grilled chicken breast, organic greens, goat cheese, pecans, cherry tomatoes, roasted beets, maple balsamic dressing	\$25
SEARED TUNA SALAD 💥 sesame crusted tuna, organic greens, orange segments, peppers, smashed avocado, wasabi ranch dressing	\$27
THE NOIR BURGER ** two 3oz angus beef smash pattys, herb cream cheese, roma tomato bruschetta, garlic confit aioli, crispy onions, fresh arugula, toasted potato bun. includes side	\$24
63 ACRES SHORT RIB 💥 24hr braised, wild mushroom jus, charred beets, served with potato pave	\$40
SHORT RIB PAPPARDELLE shredded braised short rib, cherry tomato, grana padano, green onion, creamy demi sauce	\$32
CHORIZO STUFFED CHICKEN bacon wrapped, stuffed with chorizo + sundried tomato, pan au jus	\$34
ARCTIC CHAR 💥 warm lentil salad, feta, blistered tomatoes, salsa verde	\$34
702 BEEF TENDERLOIN 💥 certified angus beef, montreal steak seasoning, red wine demi glaze	\$47
6OZ STEAK + SEAFOOD certified angus beef sirloin steak, montreal steak seasoning, red wine demi glaze, creole butter sauteed prawns	\$42
CAULIFLOWER STEAK	\$20

DINNER SIDES

ITEMS THAT HAVE SIDE INCLUDED: choice of potato pave, cilantro rice, side salad or double vegetables



PIZZA CORNER

4:00pm - Close, Seven Days a Week

MARGHERITA 🍣	\$20
house dough, tomato sauce, mozzarella, basil pesto	
ADD: extra mozzarella \$2	
PEPPERONI	\$24
house dough, tomato sauce, pepperoni, mozzarella	
ADD: mushroom or onion \$1	
HAWAIIAN	\$25
house dough, tomato sauce, pineapple, ham, mozzarella	
ADD: bbq sauce drizzle \$1	
PROSCIUTTO & ARUGULA	\$26
house dough, tomato sauce, prosciutto, onion, mushroom,	
mozzarella, topped with fresh arugula salad	
KIDC MENII	
KIDS MENU	

For Kids 12 & Under

KIDS BREAKFAST	\$10
during breakfast service time only, choice of:	
2 pancakes, berries & whip <u>or</u> small 1 egg classic breakfast	
KIDS GRILLED CHEESE 🥞	\$12
sourdough & cheddar, grilled to perfection	
side french fries or salad	
KIDS BURGER	\$14
beef or chicken, loaded or plain, cheese or no cheese	
side fries or salad	
KIDS CHICKEN TENDERS	\$14
three crispy chicken tender with honey mustard	*
side french fries or salad	

DESSERT

Available after 11:00am, Seven Days a Week

NEW YORK CHEESECAKE with berry compote, whipped cream	\$12
PEACH COBBLER South carolina style	\$12
HARVEST CAKE IN A JAR pecans, bourbon caramel, cream cheese icing	\$ 9
MOLTEN LAVA CAKE	\$12