

Transfer Liquor License

License is: Full Year OR Seasonal List Dates of Operation:

SECTION A - LICENSE INFORMATION			FEES
License Year: 2014/2015	License Type: Beverage Dispensary License	Statute Reference Sec. 04.11.090	12414 Filing Fee: \$100.00
License #: 4923			Rest. Desig. Permit Fee: \$50.00
Local Governing Body: (City, Borough or Unorganized) Municipality of Anchorage	Community Council Name(s) & Mailing Address: Abbot Loop CC Bayshore/Klatt 7001 Oakwood Dr. Anchorage, AK 99507		Fingerprint: \$103.00 <i>(\$51.50 per person)</i>
Name of Applicant (Corp/LLC/LP/LLP/Individual/Partnership): South Restaurant and Café, LLC	Doing Business As (Business Name): South Restaurant & Coffee House	Business Telephone Number: (907) 632-4343	TOTAL \$253.00
Mailing Address: 1049 W Northern Lights Blvd	Street Address or Location of Premise: 11124 Old Seward Highway, Ste A Anchorage, Alaska 99515	Email Address:	Fax Number:
City, State, Zip: Anchorage, AK 99503			

SECTION B - TRANSFER INFORMATION	
<input checked="" type="checkbox"/> Regular Transfer Transfer with security interest: Any instrument executed under AS 04.11.670 for purposes of applying AS 04.11.360(4)(b) in a later involuntary transfer, must be filed with this Application. Real or personal property conveyed with this transfer must be described. Provide security interest documents. <input type="checkbox"/> Involuntary Transfer. Attach documents which evidence default under AS 04.11.670.	Name and Mailing Address of <i>CURRENT</i> Licensee: JL-LL Holding LLC Business Name (dba) <i>BEFORE</i> transfer: JL-LL Holding Street Address or Location <i>BEFORE</i> transfer: No premise

SECTION C - PREMISES TO BE LICENSED		
Distance to closest school grounds: 2.7 miles	<i>Distance measured under:</i> <input checked="" type="checkbox"/> AS 04.11.410 OR <input type="checkbox"/> Local ordinance No.	<input type="checkbox"/> Premises is GREATER than 50 miles from the boundaries of an incorporated city, borough, or unified municipality. <input type="checkbox"/> Premises is LESS than 50 miles from the boundaries of an incorporated city, borough, or unified municipality. <input checked="" type="checkbox"/> Not applicable
Distance to closest church: 0.5 miles	<i>Distance measured under:</i> <input checked="" type="checkbox"/> AS 04.11.410 OR <input type="checkbox"/> Local ordinance No.	
Premises to be licensed is: <input type="checkbox"/> Proposed building <input checked="" type="checkbox"/> Existing facility <input type="checkbox"/> New building		<input type="checkbox"/> Plans submitted to Fire Marshall (required for new & proposed buildings) <input checked="" type="checkbox"/> Diagram of premises attached

Alcoholic Beverage Control Board
2400 Viking Dr
Anchorage, AK 99501

Transfer Liquor License

(907) 269-0350
Fax: (907) 272-9412
<http://commerce.alaska.gov/dnn/abc>

SECTION D - LICENSEE INFORMATION

1. Does any individual, corporate officer, director, limited liability organization member, manager or partner named in this application have any direct or indirect interest in any other alcoholic beverage business licensed in Alaska or any other state?

Yes No If Yes, complete the following. Attach additional sheets if necessary.

Name	Name of Business	Type of License	Business Street Address	State
Laile Fairbairn	Spennard Roadhouse	BDL	1049 W Northern Lights Blvd	AK
	South City Cafe	BDL	1034 W 4 th Ave	AK

2. Has any individual, corporate officer, director, limited liability organization member, manager or partner named in this application been convicted of a felony, a violation of AS 04, or been convicted as a licensee or manager of licensed premises in another state of the liquor laws of that state?

Yes No If Yes, attach written explanation.

SECTION E - OWNERSHIP INFORMATION - CORPORATION

Corporations, LLCs, LLPs and LPs must be registered with the Dept. of Community and Economic Development.

Name of Entity (Corporation/LLC/LLP/LP) (or N/A if an Individual ownership). South Restaurant and Cafe, LLC		Telephone Number (907) 632-4343	Fax Number
Corporate Mailing Address. 1049 W Northern Lights Blvd	City Anchorage	State. Alaska	Zip Code 99503
Name, Mailing Address and Telephone Number of Registered Agent Laile Fairbairn 1049 W Northern Lights Blvd Anchorage, AK 99503 907-632-4343	Date of Incorporation OR Certification with DCED 9/30/13	State of Incorporation. Alaska	

Is the Entity in "Good Standing" with the Alaska Division of Corporations? Yes No

If no, attach written explanation. Your entity *must* be in compliance with Title 10 of the Alaska Statutes to be a valid liquor licensee

Entity Members (Must include President, Secretary, Treasurer, Vice-President, Manager and Shareholder/Member with at least 10%)

Name	Title	%	Home Address & Telephone Number	Work Telephone Number	Date of Birth
Laile Fairbairn	Man Member	9%	2346 Loussac Dr, Anchorage, AK 99517	907-632-4343	2/27/67
Andrew Lebo	Member	9%	" "	907 7707623	7/5/1957
Joseph Dugan	Member	14%	1536 Coffey lane Anch AK 99501	907-7707623	4/9/68

NOTE: If you need additional space, please attach a separate sheet.

Transfer Liquor License

SECTION F – OWNERSHIP INFORMATION – SOLE PROPRIETORSHIP (INDIVIDUAL OWNER & SPOUSE)			
Individual Licensees/Affiliates (The ABC Board defines an "Affiliate" as the spouse or significant other of a licensee. Each Affiliate must be listed.)			
Name: Address:	Applicant <input type="checkbox"/> Affiliate <input type="checkbox"/>	Name: Address:	Applicant <input type="checkbox"/> Affiliate <input type="checkbox"/>
Home Phone: Work Phone:	Date of Birth:	Home Phone: Work Phone:	Date of Birth:
Name: Address:	Applicant <input type="checkbox"/> Affiliate <input type="checkbox"/>	Name: Address:	Applicant <input type="checkbox"/> Affiliate <input type="checkbox"/>
Home Phone: Work Phone:	Date of Birth:	Home Phone: Work Phone:	Date of Birth:

Declaration
<ul style="list-style-type: none"> I declare under penalty of perjury that I have examined this application, including the accompanying schedules and statements, and to the best of my knowledge and belief it is true, correct and complete, and this application is not in violation of any security interest or other contracted obligations. I hereby certify that there have been no changes in officers or stockholders that have not been reported to the Alcoholic Beverage Control Board. The undersigned certifies on behalf of the organized entity, it is understood that a misrepresentation of fact is cause for rejection of this application or revocation of any license issued. I further certify that I have read and am familiar with Title 4 of the Alaska statutes and its regulations, and that in accordance with AS 04.11.450, no person other than the licensee(s) has any direct or indirect financial interest in the licensed business. I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.

Signature of Current Licensee(s)	Signature of Transferee(s)
Signature	Signature
Signature	Signature
Name & Title (Please Print) <i>Leonard Hyde, Managing Member</i>	Name & Title (Please Print)
Subscribed and sworn to before me this <i>5th</i> day of <i>December</i> , <i>2014</i>	Subscribed and sworn to before me this <i>12</i> day of <i>December</i> <i>2014</i>
Notary Public in and for the State of Alaska 	Notary Public in and for the State of Alaska
My commission expires: <i>2.14.2016</i>	My commission expires: <i>2.1.15</i>



STATE OF ALASKA
ALCOHOLIC BEVERAGE CONTROL BOARD
APPLICATION FOR RESTAURANT DESIGNATION PERMIT - AS 04.16.049 & 15 AAC 104.715-794
FEE: \$50.00

The granting of this permit allows access of persons under 21 years of age to designated licensed premises for purposes of dining, and persons under the age of 19 for employment. If for employment, please state in detail, how the person will be employed, duties, etc. (13 AAC 104.745).

This application is for designation of premises where: (please mark appropriate items).

- 1 Under AS 04.16.010(c) Bona fide restaurant/eating place.
- 2 Persons between 16 & 21 may dine unaccompanied.
- 3 Persons under 16 may dine accompanied by a person 21 years or older.
- 4 Persons between 16 and 19 years may be employed. (See note below).

LICENSEE: South Restaurant and Café, LLC

D/B/A: South Restaurant + Coffee House

ADDRESS: 11124 Old Seward Highway, Ste A Anchorage, Alaska 99515

1. Hours of Operation: Mon-Sun Café 6:30am-8pm / Rest. Mon-Thurs 9am-10pm Fri 9am-11pm Sat 7am-11pm Sun 7am-10pm

2. Have police ever been called to your premises by you or anyone else for any reason: [] Yes [X] No

If yes, date(s) and explanation(s).

3. Duties of employment: Server, host, kitchen staff, cleaning staff.

4. Are video games available to the public on your premises? No.

5. Do you provide entertainment: Yes No If yes, describe.

band

occasional live

6. How is food served? Table Service Buffet Service Counter Service Other*

7. Is the owner, manager, or assistant manager always present during business hours? [X] Yes [] No

*** A MENU AND A DETAILED LICENSED PREMISES DIAGRAM MUST ACCOMPANY THIS APPLICATION

This permit remains in effect until the liquor license is transferred OR at the discretion of the Alcoholic Beverage Control Board. (13 AAC 104.795)

I certify that I have read AS 04.16.049, AS 04.16.060, 13 AAC 104.715-795 and have instructed my employees about provisions contained therein.

[Signature]
Applicant(s) signature

Subscribed and sworn to before me this 12 day of December 2014

A B Shawcross
Notary Public in and for Alaska

My Commission expires 2/1/15

Application approved (13 AAC 104.725(e))
Governing Body Official

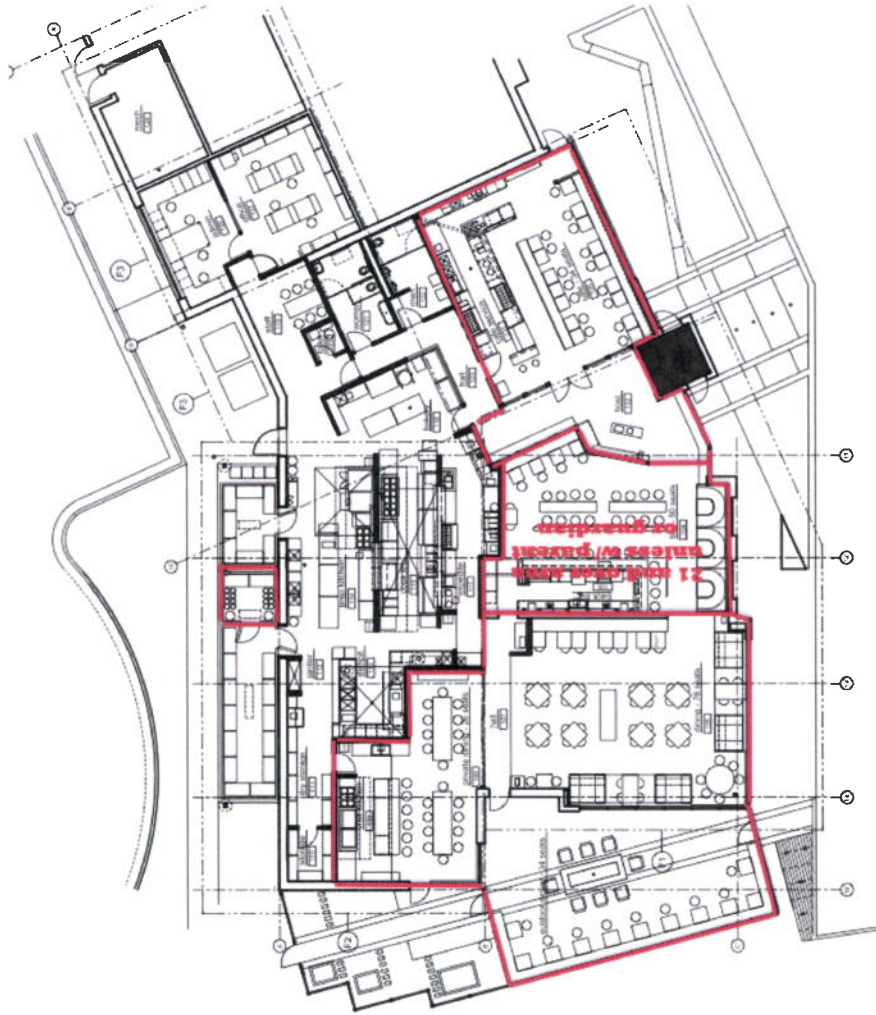
Date: _____

Director, ABC Board

Date: _____

NOTE: AS 04.16.049(c) requires that written parental consent and an exemption by the Department of Labor must be provided to the licensee by the employee who is under 19 years of age. Persons 19 and 20 years of age are not required to have the consent or exemption.

* Describe how food is served on back of form.



key plan

1/8" = 1'-0"

Dinner

{ Daily 4pm - 9pm }

Sandwiches (3)

*Served with house made French fries

Substitute soup or salad (+\$2)

Grilled Cheese Panini

#1 Gruyere, sharp cheddar, sun dried tomatoes, basil aioli, sourdough (\$10)

#2 Grilled apples, brie, prosciutto, rosemary, flatbread (\$11)

Add pepper bacon, sliced turkey, or sliced ham (+\$2)

South Side Burger (add a signature burger?)

#1 Off the grill (\$11)

Fresh ground beef, lettuce, tomato, onion, Kaiser roll, thousand island

#2 Patty melt (\$10)

Fresh ground beef, grilled onions, cheddar cheese, thousand island, rye

Reuben Panini (\$13)

Sliced corned beef, Swiss cheese, sauerkraut, thousand island, rye

Croque Madame (\$11)

*served on cast iron skillet

Brioche/croissant/baguette, serrano ham, grilled asparagus/caramelized leeks, gruyere mornay, fried egg, frise salad

Salads (4)

Kale Caesar (\$8)

Raw kale, shaved parmesan, brioche croutons, buttermilk dressing

Chop Chop (\$12)

Napa cabbage, lettuce/kale, grilled chicken, carrot, tomatoes, edamame, green onion, red bell pepper, crunchy rice noodle, sesame ginger dressing

Nicoise (\$15)

Seared fennel tuna, tomatoes, fingerling/peanut potatoes, Kalamata olives, hard-boiled egg, haricots verts, lemon dill vinaigrette

Spinach & Quinoa (\$10)

Dried cranberries, almond/pecans, Roquefort/gorgonzola or chevre, pomegranate, black fig balsamic vinaigrette

Side of French fries (\$6)

Baked Mac & Chz (\$8)

Cavatappi ("scoobi doo") pasta, white cheddar, parmesan, gruyere, breadcrumbs
Top it off with some bacon! (+\$2)

Salmon Entree (\$24)

Seafood Dish; cioppino, bouillabaisse (\$26)

Coq Au Vin; roasted potatoes, carrots, mushrooms, chicken thighs (\$18)

Fresh Pasta; pappardelle/fettucini, allioli, vegetables (\$16)

Risotto (\$16)

Ribeye Steak (\$32)

Soups (2)

Roasted Tomato & Kale Soup (\$5)

*Served with bread & butter

Soup Du Jour (\$5)

*Rotating soup is the second run from the café

Late Night

Sunday through Thursday 9pm - 10pm

Friday & Saturday 10pm - 11pm

Late Night Bites (5)

Croque Madame (\$11)

*served on cast iron skillet

Brioche/croissant/baguette, serrano ham, grilled asparagus/caramelized leeks, gruyere mornay, fried egg, frise salad

Chopitos (\$6)

Side of French fries (\$6)

Baked Mac & Chz (\$8)

Cavatappi ("scoobi doo") pasta, white cheddar, parmesan, gruyere, breadcrumbs
Top it off with some bacon! (+\$2)

Lunch

Sandwiches

*Served with house made French fries

Substitute soup or salad (+\$2)

Grilled Cheese Panini

#1 Gruyere, sharp cheddar, sun dried tomatoes, basil aioli, sourdough (\$10)

#2 Grilled apples, brie, prosciutto, rosemary, flatbread (\$11)

Add pepper bacon, sliced turkey, or sliced ham (+\$2)

South Side Burger

#1 Off the grill (\$11)

Fresh ground beef, lettuce, tomato, onion, Kaiser roll, thousand island

#2 Patty melt (\$10)

Fresh ground beef, grilled onions, cheddar cheese, thousand island, rye

Reuben Panini (\$13)

Sliced corned beef, Swiss cheese, sauerkraut, thousand island, rye

Grilled Vegetable Flatbread (\$9)

Zucchini, red bell pepper, mushroom, spinach, olive oil, balsamic vinegar, queso fresco

Chicken Sandwich (\$13)

Grilled chicken breast, brie, bacon, spinach/arugula, basil aioli

BLT (\$11)

Honey cured bacon, roasted tomatoes, arugula, herbed mayonnaise, sourdough

Make it a club! Sliced turkey, avocado, & cheese (\$18)

Salads

Kale Caesar (\$8)

Raw kale, shaved parmesan, brioche croutons, buttermilk dressing

Chop Chop (\$12)

Napa cabbage, grilled chicken, carrot, tomatoes, edamame, green onion, red bell pepper, crunchy rice noodle, sesame ginger dressing

Brioche, red pepper, grilled zucchini, asparagus, kale, poached egg, hollandaise (\$12)

Eggs-a-licious

*served with home fries, toast & Sunfresh© freezer jam

Farmer's Breakfast

Rosemary chicken sausage, roasted peppers, herb roasted onion, spinach, white cheddar (\$14)

Garden Scramble

Sun dried tomato, shallot, mushroom, arugula, chevre (\$12)

Crabby Omelet

Crab, green onion, Swiss cheese, avocado (\$15)

Smothered in gruyere mornay (+\$1)

Egg White Scramble

Zucchini, asparagus, kale, tomato, feta, micro greens (\$13)

*served with egg whites

Vegas Baby!

Honey cured bacon, roasted garlic, red onion, tomato, avocado, pepperjack, sour cream, pico de gallo (\$14)

BYO 3 egg scramble, choose four items: (\$11)

-pick your veggies- red onion, red bell pepper, roma tomatoes, sun dried tomatoes, spinach, asparagus, mushrooms, kale, 1/4 avocado(+\$1.5), 1/2 avocado(+\$2.5)

-pick your cheese- white cheddar, Swiss, chevre, queso fresco, manchego, cotija, feta, bleu cheese, gruyere, parmesan

-pick your proteins- bacon, tofu?, rosemary chicken sausage, ham, chorizo, veggie patties, crab(+\$5)

-additional items (+\$1)

Egg-cetera

Croque Madame

*served on cast iron skillet

Brioche/croissant/baguette, serrano ham, grilled asparagus/caramelized leeks, gruyere mornay, fried egg, frise salad (\$11)

Add home fries (+\$3)

Fancy French Toast

Brioche soaked in vanilla crème anglaise with whipped cream, Sunfresh freezerves, syrup (\$9)

Add on caramelized bananas and chocolate espresso sauce (+\$2)

Substitute real maple syrup (+\$2)

Monkey Bread

Croissant dough, dulce de leche, cinnamon sugar (\$5)

Beignet Flight

Lightly fried and dusted heavily with powdered sugar, served with three dipping sauces
chocolate espresso, blueberry compote, and vanilla crème anglaise (\$10)

Other Stuff

Organic Steel Cut Oats (\$8)

Slow cooked in water, finished with whole or skim milk

Dried cranberries, brown sugar, cinnamon

Substitute almond, soy, or rice milk (+\$1)

Add housemade granola (+\$1)

House Made Granola (\$7)

Oats, dried fruit, honey, nuts & seeds with whole or skim milk

Substitute almond, soy, or rice milk (+\$1)

Add fresh fruit (+\$1)

Parfait

Granola, fresh fruit, Greek yogurt (\$8)

On The Side

English muffin, thick cut toast, or biscuits with honey butter (\$3)

Blueberry compote or cherry marmalade (\$1)

Home fries (\$4) Cheesy home fries (\$5)

Fresh fruit (\$5)

Two eggs any style (\$3)

Wheat or corn tortillas (\$2)

Cup of yogurt (\$2)

Cream cheese or peanut butter (\$1)

Sour cream, salsa verde, or ranchero (\$.50)

Proteins: bacon, rosemary chicken sausage, veggie patties, ham, Canadian bacon (\$4)

Non-Vegetarian

1. Sausage Breakfast
Rosemary chicken sausage, fried egg, cheddar, & peppers
2. Monte Cristo
French toast, ham, Swiss cheese, fried egg, powdered sugar, blueberry compote/sunfresh
3. The Elvis
Bacon, Nutella, banana
4. Tried Trio
Bacon, apple, herbed chevre
5. All American
Ham, cheddar, fried/scrambled egg
6. South Side
Sliced Turkey, bacon, swiss, arugula
7. Italian Job
Prosciutto, provolone, tomato
8. Haute Pocket
Sausage in mushroom ragout, provolone, scrambled egg encased in dough
9. The Slam
French toast, rosemary chicken sausage, fried egg, maple syrup

Brunch Items (5)

1. Strata/quiche
2. Burritos, vegetarian & non-vegetarian \$7 for either or \$7 & \$8
Hot held in hot box, steam table, or soup well.
Scrambled egg, home fries, chorizo, cheddar, beans, salsa, sour cream on side.
Sold as to go item in deli case ala carte
3. Steel cut oats with side orders of milk option, raisins, brown sugar & syrup
Option to add fruit or bacon.
4. Granola with milk & bulk
Available in house as plated meal. Option to add fruit.
Sold as to go item in deli case. Milk on side.
Bulk 1 lb bags.

Vegetarian

1. Serial Griller
Grilled apple, brie, Munster
2. Forager
Portobello cap, spinach, tomato, mozzarella/provolone, onion jam
3. Avocado
Avocado, chipotle aioli, roasted pepper, Swiss cheese, arugula
4. Ratatouille
Sliced zucchini, eggplant, tomato, red bell pepper, mushroom ragout, oregano, chevre, pecorino romano
- 5.

Non-Vegetarian

1. Muffaletta
Ham, salami, pickled vegetables, tapenade, provolone, ciabatta
2. French Dip
Roast beef, caramelized onion, bleu cheese, jus, ciabatta
3. Bella Donna
Chicken and/or prosciutto, roasted pepper, mozzarella, pesto, focaccia
4. Bulls Eye
Grilled steak, horseradish cream, gruyere, baguette
5. Turkey
Smoked turkey, cream cheese, grilled apple, green goddess dressing
6. Chicken Caesar
Chicken, shaved parmesan, Caesar dressing, kale, sourdough
7. El Guapo
Spanish chorizo, sliced pears, manchego, watercress, ciabatta
8. Tuna
Tuna salad, red onion, tomato, cheddar, multi grain

Salad Bar (\$6)

*Guest will have the option to create their own salad and have it tossed for them.

- (1) Choose the greens: kale, spinach, romaine, spring mix
- (2) Choose the vegetables: red onion, cucumber, grape tomatoes, red bell peppers, carrot threads, shaved radish, broccoli, green onion, pickled beets, sun dried tomatoes, mushrooms, fresh peas, artichoke heart, kalamata olives, garbanzo beans, green beans, hard boiled egg, croutons, yellow corn

Baked Goods (4)

- Cookies
- Brownies
- Pies
- Cake
- Bars

Soups (2)

- Roasted tomato & kale
- Rotating Soup (20)
 1. Beef Barley
 2. Seafood Chowder
 3. Split Pea & Ham
 4. Chicken Noodle
 5. Smoked Turkey & Lentil
 6. Pork Chili & Hominy
 7. Potato Bacon
 8. Garden Minestrone
 9. Carrot Ginger
 10. Beer Cheddar
 11. Chicken Florentine
 12. Black Bean
 13. French Onion
 14. Mulligatawny

- (3) Choose the dressing: thousand island, sesame ginger, buttermilk Caesar, black fig balsamic, roasted garlic ranch, lemon dill, or bacon bleu cheese
- (4) Add a protein: (+\$2) bacon, chicken, turkey, tofu, ham, tuna salad, avocado, nuts & seeds
- (5) Add a cheese: (+\$1) cheddar, swiss, feta, blue, parmesan

Cold Sandwiches (4)

*These sandwiches will all be fairly standard. Bread, cheese, veggies, and meat/protein.

They will be stocked along with salads before brunch begins and once again at lunch or as needed. They will be ala carte in the deli case.

- Turkey
Sourdough, havarti, LTO, turkey, herbed mayonnaise
- Vegetarian
Multi grain, herbed chevre, TO, cucumber/pepper/spinach
- Tuna
Multi grain, cheddar, LTO, tuna salad
- Roast Beef
Rye, Swiss, LTO, roast beef, stone ground mustard
- Wraps
Chicken Salad Wrap
Roasted chicken, herbed mayonnaise, celery, grapes, romaine
Curried Tofu Wrap
Baked tofu, sesame ginger dressing, rice noodles, napa cabbage, bell peppers
- Cold Mac & Chz for to go only

Salads (4)

- Green Salad
- Chop Chop
- Spinach
- Kale Caesar
Some with grilled chicken, some without.
- Nicoise

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5. Parfait cup
Available in house as plated meal.
Sold as to go item in deli case.
6. Fruit cup
Available in house as fruit cup and sold to go in deli case.
7. Captain Crunch

Baked Goods (4)

1. Scones
2. Croissant
3. Sticky Buns
4. Breads
5. Coffeecake
6. Doughnuts
7. Breakfast Bars
8. Danish
9. Bagels with a cream cheese packet
With lox, capers, and lemon (+\$5)
10. Biscuits with honey butter (\$3)
11. Toast (\$4)
Available breakfast bar for toast toppings.
Honey butter, jam, cinnamon sugar, peanut butter, cream cheese, Nutella, etc.
12. Monkey Bread

{ Lunch }

{ Daily 11am – 9pm }

Lunch Panini (1/2)

*Available after 11am

Similar to the brunch panini program. 16 recipes will be chosen. Three will run at a time.
Two non-vegetarian.

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Café

Brunch
Daily 7am – 11am

Brunch Panini (1/1)

*Only stocked from 7am – 11am

One standard and two rotating available at any given time, one vegetarian & one non vegetarian. Sixteen recipes will be chosen, eight of each type. Rotation can happen daily, weekly, or monthly. Keeping a good sweet & savory option should be considered as well. Options for adding proteins to vegetarian sandwiches: bacon, ham, chicken, turkey.

Standard *available all day

Fried/scrambled egg, bacon, onion, cheddar, herbed mayo, French roll

Vegetarian

1. Avo Melt
Avocado, havarti, herb roasted onion cream cheese, tomato, roasted kale
2. Caprese
Spinach, balsamic roasted tomatoes, mozzarella, pesto
3. Roasted Pepper
Roasted red pepper, herb roasted onion, arugula, pepper jack
4. Classy Combo
Brie, sun dried tomatoes, gouda
5. Red, White & Blue
Blueberry chevre, basil, balsamic glazed strawberries
6. Veggie Delight
Morning star veggie patties, scrambled egg, mushrooms, onions, peppers,
7. Stuffed Silly
French toast, raspberry jam, cream cheese, maple syrup
8. Mean Green
Zucchini, mushroom, kale pesto, fried egg, herbed chevre

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Biscuits & Gravy

Rosemary sausage-bacon gravy, biscuits (half \$6 full \$9)

Add two eggs (+\$3)

Rustic Hash

*comes with two eggs any style

Home fries, onions, and your choice of:

-Traditional; shredded corned beef (\$13)

-Vegetarian; spinach, mushroom, carrots, peppers, tomatoes (\$12)

-Alaskan; grilled or smoked salmon (\$15)

-Vegan?; tofu(instead of eggs), spinach, mushroom, carrots, peppers, tomatoes (\$13)

Skillet

*served on cast iron skillet

Home fries, herb roasted onions, sauteed mushrooms, gruyere mornay, chives, crème fraiche (half \$8 full \$12)

Add bacon (+\$2)

Add two eggs any style (+\$3)

Breakfast Burrito

*home fries come inside, for an additional side (+\$3)

Roasted peppers, home fries, scrambled eggs, pepper jack, black bean salsa or pico de gallo, avocado, whole wheat tortilla (\$12)

Add chorizo, honey cured bacon, or ham (+\$2)

Smother it with ranchero or salsa verde (+\$2)

Huevos Divorciados

*comes with two eggs, over medium

Corn tortillas, Spanish rice, black beans, pico de gallo, ranchero sauce, salsa verde, manchego or cotija, avocado, sour cream (\$14)

half order (\$10)

Two Eggs Any Style (\$9)

*served with home fries & toast

Rosemary chicken sausage, honey cured bacon, or ham steak (+\$3)

Sweet Stuff

Sourdough Short Stack

Two large pancakes, honey butter, syrup (\$8)

Add blueberries (\$1)

Substitute real maple syrup (+\$2)

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Nicoise (\$15)

Seared fennel tuna, tomatoes, fingerling/peanut potatoes, Kalamata olives, hard-boiled egg, haricots verts, lemon dill vinaigrette

Spinach & Quinoa (\$10)

Dried cranberries, almond/pecans, Roquefort/gorgonzola or chevre, pomegranate, black fig balsamic vinaigrette

Green House (\$6)

Mixed greens, carrot, cucumber, tomatoes

Choice of dressing: thousand island, sesame ginger, buttermilk Caesar, black fig balsamic, roasted garlic ranch, lemon dill, or bacon bleu cheese

Soup and salad combo (\$8)

Hot Dish

Frites

House made French fries, roasted red pepper ketchup, frise salad, and:

Seared flat iron steak, Roquefort compound butter (\$20)

Steamed mussels, garlic, shallot, wine, butter, broth (\$16)

Beer battered rockfish, remoulade sauce (\$15)

Side of French fries with roasted red pepper ketchup (\$6)

Baked Mac & Chz (\$8)

Cavatappi ("scoobi doo") pasta, sage béchamel, parmesan, gruyere, breadcrumbs

Top it off with some bacon! (+\$2)

Roasted Tomato & Kale Soup (\$5)

*Served with bread & butter

Soup Du Jour (\$5)

*Rotating soup is the second run from the café

Brunch

{ Monday through Friday 9am – 4pm
Saturday & Sunday 7am – 4pm }

Benedict

*served with home fries

Brioche, Canadian bacon, poached egg, hollandaise (\$12)

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15. Tortilla & Chorizo
16. Creamy Roasted Squash
17. White Fish, Saffron, & Navy Bean
18. Roasted Corn Chowder
19. Chicken Verde & Garbanzo
20. Beef & Guinness Stew
21. Thai Chicken Curry & Rice
22. Roasted Red Pepper & Chile

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