

start the day

good

6:30 AM TO 11:00 AM

ENERGIZE YOUR DAY

Berry & Yogurt Smoothie

Seasonal Berries, Low Fat Yogurt, Local Raw Honey 5.00

Mean Green Smoothie

Granny Smith Apples, Cucumber, Kale, Celery, Lime, Ginger 5.00

Fresh Fruit Medley

Assortment of Seasonal Fresh Fruit, Berries 9.00

Homemade Granola Parfait

Low Fat Yogurt, Granola, and Fresh Berries 7.00

Assorted Cereals

Whole, 2%, Skim or Soy Milk 3.00

Steel Cut Oatmeal

With Cinnamon, Brown

Sugar and Raisins 7.00

Baker's Basket

Half Dozen Assorted Muffins, Croissants & Danishes 8.00

EARLY FAVORITES

Crab Omelet

Jumbo Lump Crab Meat, Spinach, Tomatoes, Swiss Cheese.

Includes Breakfast Potatoes, Selection of Toast 14.00

Three Egg Your Way Omelet

Choose Three Selections: Mushroom, Tomato, Onion, Bell Peppers, Spinach, Bacon, Ham, Cheddar. Selection of Toast 12.00

Egg Whites Add 1.00

Golden Butter Milk Pancakes

Three Pancakes, Maple Syrup, Creamy Butter 8.00

Add Bananas or Seasonal Berries 2.00

Hot Iron Belgian Waffle

Crisp Golden Waffle Served with Whipped Cream, Maple Syrup, Raspberry Coulis and Fresh Strawberries 12.00

Stuffed French Toast

Brioche French Toast stuffed with Strawberries, Bananas, Mascarpone Cheese. Topped with warm Maple Syrup 11.00

Huevos Rancheros

Over Easy Eggs on corn tortilla with Avocado, Salsa, Queso Fresco 12.00

Grilled Steak and Eggs

Char-Broiled Steak, Choice of Two Farm Fresh Eggs Cooked Any Style with Hashbrowns and Toast 13.00

Ham & Cheese Scrambled

Ham, Cheddar, Breakfast Potatoes, Selection of toast 12.00

Poached Eggs Benedict

Sautéed Spinach, tomatoes, hollandaise sauce and Canadian Bacon. 12.00

With Salmon 12.50

With Crab cake 14.00

DRINKS

Fresh Brewed Starbucks® Coffee 3.00

Regular or Decaffeinated

Specialty Coffees available for purchase from Starbucks

Selection of Tazo® Teas 3.00

Unsweetened Ice Tea 3.00

Orange, Grapefruit, Cranberry, Apple or Tomato Juice 3.00

Non-Fat, 2%, Whole, Chocolate or Soy Milk 3.00

Soda 3.00

Perrier 4.00

Dasani 4.00

SIDES

Smoked Bacon, Sausage Links, Turkey Sausage or Grilled Virginia Ham 4.00

Assorted Muffin 2.00

Greek or Fruit Yogurt 4.00

Toasted Bagel with Cream Cheese 5.00

Selection of White or Wheat toast 2.00

Bowl of Fresh Seasonal Berries 6.00

all day long

11:00 AM TO 2:00 PM; 4 PM TO 11:00 PM

STARTERS

Soup of the Moment

Chef Inspired Soup du Jour 4.00

Short Rib & Manchego Empanada

Braised Tomato Sauce 7.00

Orange Char Siu Chicken Satay

Sweet & Sour Cabbage Slaw 7.00

Tasso Shrimp & Grits

Spicy Ham, Local Cheddar, Roasted Corn 9.00

Chicken Quesadilla

Guacamole, Sour Cream, Salsa 12.00

Mica Wings

12 Jumbo Wings Tossed in our Buffalo Sauce with Carrots, Celery, Blue Cheese Dressing 12.00

Seafood in Saffron Brodo

Garlic and Asiago Crostini 10.00

Almond Crusted Burrata

Fennel pollen, juniper peppercorns 7.00

SIDES

Side Salad 6.00

Choice of Ranch, Blue Cheese, Balsamic Vinaigrette

Charro Bean Stew 6.00

Garlic Truffle

Fries 6.00

La Mancha Creamed Spinach 6.00

SALADS AND SANDWICHES

ALL ARE SERVED WITH BLACK PEPPER FRIES OR SIDE SALAD

Mica Wedge Salad

Baby Iceburg, Kumato Tomato, Red Onion, Carrot, Rogue Creamery Blue Cheese, Bacon Bits, House Dressing 7.00

Add Chicken 4.00

Add Salmon 6.00

Sweet Gem Caesar

Romaine, Parmesan Cheese, ~~Parmesan Bread Shards~~, Heirloom drop Tomatoes, Pecorino Dressing, Chopped Herbs 9.00

Add Chicken 4.00

Add Salmon 6.00

Baywater Greens & Shrimp Salad

Fire Roasted Sweet Peppers, Hearts of Palm, Cherries, Local Honey Dressing 12.00

The Kitchen Crew Burger

Chopped Steak Patty, Smashed Avocado, Over Easy Egg, Fiscallini Farms Smoked Cheddar, Thick Cut Bacon 13.00

Parmesan Chicken Panini

Artisan Roll, Heirloom Tomato Sauce, Fresh Basil, Fresh Mozzarella 13.00

VLT Pita

Char Grilled Zucchini, Roasted Red Peppers, Portabello Mushroom, Feta-Cilantro Dressing 12.00

Turkey BLT

Wheat Bread, Lemon Mustard Aioli, Crispy Bacon, Beefsteak Tomato, Cheddar 12.00

Tres Tacos

Machaca pulled chicken, short rib, & fish tacos. Charro bean stew (no fries) 12.00

Bacon Wrapped Cold Meatloaf Sandwich

Farmers White Bread, Hydro Bib Lettuce, Kumato Tomatoes, Smoked Bbq Sauce 12.00

MAIN COURSES

Braised Short Ribs

Cheddar mashed potatoes, string beans, carrots 24.00

Amish Chicken A La Brasa

Black Pepper fries, house sauce 18.00

Steak Frits

Wedge Salad, Skirt Steak, Black Pepper Fries. 19.00

Chili Spiced Chicken Tagliatelle

Mushrooms, Tomatoes, Parmesan Cream 16.00

Spinach & Mushroom Rigatoni

Heirloom tomato, Mushroom, Parmesean, Crostini. 16.00

Grilled Beef Ribeye

Chimichurri, Whipped Potatoes, Market Vegetable 28.00

Pan Seared Trout

Basmati Rice, Market Vegetable, Avocado Salad. 21.00

Salmon Rosti

Spinach, Cannellini Beans, Chorizo, Onions, Brussels 21.00

Pork Ribeye

Irish mash potatoes, brussels, Woodford onions. 21.00

DESSERTS

Warm Apple Cobbler

Vanilla Bean Ice Cream 7.00

Raspberry Cheesecake

Mixed berry compote 7.00

Molten Chocolate Cake

Vanilla Bean Ice Cream 7.00

Rum Butter Sticky Bun

Vanilla Bean Ice Cream 7.00

Seasonal Berries

Fresh Whipped Cream 5.00

