

LUNCH
Tues - Fri | 11a-2p

BRUNCH
Sat & Sun | 10a-2p

DINNER
Tues - Sat | 4-10p

HAPPY HOUR
Tues - Fri | 4:30-6:30p
Fri - Sat | 9-10p



HEAD CHEF
Ben Beaver

GENERAL MANAGER
Amanda Poindexter

Appetizers

starters & small plates

French Toast Bread Pudding Bites (v) ..6
bourbon-maple glaze | maple mascarpone mousse

Sticky Bun Muffin (v)6
toasted walnuts | caramel drizzle

Baked Brie (v)14
roasted wild mushrooms | Zeroday-red onion-jalapeno
marmalade | truffle oil | crostini

Cornmeal Dusted Calamari11
sweet chili sauce | sesame dust & oil | sriracha

Sunflower Seed Hummus (v)8
chili oil | market veggies | everything naan

Old Country Baked Mac & Cheese9
house-smoked ham | roasted garlic & smoked
cheddar cheese sauce | pea shoots

Gravlax with Naan.....11
salt-cured salmon | dill | pickled mustard seed |
ricotta | cucumber | fennel | micro watercress

Hand-Helds

served with hand-cut fries

Egg BLAT9
classic BLT | avocado | fried egg | jalapeno aioli

Blackened Chicken & Brie.....11
Zeroday-cranberry jam | arugula | brioche

Zerø Bacon Burger13
chef's cut beef | Zeroday-red onion marmalade |
peppered bacon | cheddar | tomato | arugula |
jalapeno aioli | brioche

Bánh Mì12
smoked pulled pork | jalapeno aioli | pickled daikon,
cucumber & carrot | peanuts | cilantro | baguette

Crab Cake Sandwich.....13
sriracha aioli | avocado | tomato | arugula | red
onion | caper pesto | brioche

California Black Bean Burger (v)11
chef's black bean recipe | avocado | tomato |
arugula | red onion | sriracha aioli | brioche

Artisan Pizza

Southwest Breakfast Pizza12
scrambled eggs | pork sausage | mozzarella |
tomatoes | peppers | onions | marinara

Braised Short Rib & Wild Mushroom .13
mozzarella | bleu cheese | pickled red onion |
demi-glaze

Smoked Duck Prosciutto14
goat cheese | cider-apple jam | toasted almonds |
arugula

Pulled Pork & Cranberry.....13
house-smoked pork | Zeroday-cranberry jam | brie |
arugula

Apple-Butter BBQ Chicken12
mozzarella | bleu cheese | pickled red onion | cilantro

Roasted Winter Vegetable (v)12
mozzarella | basil pesto

Chorizo & Pear.....12
ricotta | parmesan | spinach

Roasted Garlic & Spinach (v)11
mozzarella | parmesan | fresh Roma tomato

Classic Margherita (v)10
fresh mozzarella | fresh basil leaf | marinara

Benedicts

served with choice of side

The Traditional 9
thick-cut smoked ham

The 1500..... 13
prosciutto | avocado | tomato | spinach

Meatloaf..... 10
shaved red onion | arugula

Chicken Fried Bacon Confit 12
BBQ sauce | over cornbread

Smoked Salmon & Cream Cheese 14
capers | tomato | arugula | red onion

Crab Cake Florentine 14
arugula | pesto hollandaise

Brunch

Farm Fresh Eggs 8
with choice of meat | potato cake | toast

California Omelet (v) 11
fresh mozzarella | avocado | arugula | tomato |
potato cake | toast

Smoked Pulled Pork & Cheddar Omelet .. 12
Brussels sprouts slaw | potato cake | toast

Vegetable Scramble (v)..... 12
eggs | seasonal vegetables | potato cake | toast

Breakfast Bread Pudding..... 12
ham | cheddar cheese | caramelized onion |
sriracha | savory sausage gravy | fried egg on top

Meatloaf & Egg Hash..... 14
tomato glazed meatloaf | fried egg | potato cake

Chicken Fried Steak 15
fried egg on top | sausage gravy | potato cake

Fried Chicken & Pancakes 16
Ben's fried chicken | big buttermilk pancakes |
topped with savory sausage gravy & fried egg

Caramel Crusted French Toast (v) 9
vanilla mascarpone mousse | apple | choice of side

Big Buttermilk Pancakes (v) 8
served with choice of side

Sausage Gravy & Biscuits 9
served with choice of side

Fresh-Made Salads

Café Caesar 6
romaine | parmesan | croutons | traditional dressing

California Cobb 13
grilled chicken | bacon | arugula | avocado | roasted
corn | tomato | parmesan | hard-boiled egg | balsamic
vinaigrette

Charred Orange & Avocado (v) 9
spinach & arugula | goat cheese | sunflower seeds |
almonds | charred lemon vinaigrette

Roasted Beet (v) 9
baby spinach | ricotta | roasted pumpkin seeds |
charred lemon vinaigrette

Winter Chopped 9
iceberg & romaine | bleu cheese | hard-boiled egg |
winter squash | corn | avocado | pecan | cranberries |
white balsamic vinaigrette

HEAD CHEF

Ben Beaver

GENERAL MANAGER

Amanda Poindexter

COFFEE & TEA

**ST. THOMAS
ROASTERS COFFEE
\$2.50**

**NUMI ORGANIC
HERBAL TEA
\$3.00**

BRUNCH COCKTAILS

**BIG BOTTOM
MIMOSA \$15**

BLOODY SPECIAL \$MP
rotating weekly concoction

BLOODY MARY \$8

vodka options (\$2):
Bakon, Absolut Peppar,
cilantro-infused

ABSOLUT BELLINI \$10

Absolut Apeach, peach purée,
spumante

BRANDO \$10

Jack Daniels, fresh-squeezed
OJ, spumante

ON THE VINE \$10

Tru organic garden vodka,
lemon juice, cherry tomato,
Cholula, black pepper

BELL PEPPER SMASH \$9

cilantro-infused vodka, red bell
pepper, lemon, cilantro

**ORANGE
CREAMSICLE \$8**

Pinnacle Whipped, fresh-
squeezed OJ, triple sec

**BREAKFAST AT
MIDNIGHT \$10**

coffee rum, Bakon vodka,
Crown Royal Maple, bacon

BRUNCH SIDES

**BACON \$4
PROSCIUTTO \$4
SAUSAGE \$3
POTATO CAKE \$3
VANILLA YOGURT \$3
FRESH-CUT FRUIT \$3**

Consuming raw or undercooked
eggs, meats, poultry, dairy
products, seafood or shellfish
may increase the risk of food
borne illness.

Gratuity of 20% may be
automatically applied to parties
of 8 or more.

