



WEEKEND | *Brunch*

SERVED SATURDAY & SUNDAY 10AM-2PM

GREEK YOGURT PARFAIT (V) | 16

WHIPPED BERRY GREEK YOGURT, SEASONAL FRUIT, PEANUT BUTTER GRANOLA,
TOASTED COCONUT, COCOA NIBS

TIRAMISU FRENCH TOAST (V) | 18

WHIPPED MASCARPONE, CRUSHED LADYFINGERS, COCOA POWDER,
POWDERED SUGAR, WHIPPED CREAM

BG BREKKIE | 18

TWO EGGS ANY STYLE, BACON OR SAUSAGE, TOAST,
SERVED WITH ROSEMARY POTATOES

BG WET BURRITO | 19

EGGS, BACON, SAUSAGE, CHORIZO, POTATO, BLENDED CHEESE, TOPPED WITH
TOMATILLO SALSA, QUESO FRESCO, CHIPS, HABANERO SALSA

BG CHILAQUILES (V) | 19

TWO SUNNY SIDE UP EGGS, SOYRIZO, FRIED TORTILLA CHIPS,
SALSA VERDE, QUESO FRESCO, SOUR CREAM, PICKLED RED ONION, CILANTRO
ADD ONS: **AVOCADO +2 | RANCHERO GRILLED CHICKEN +4**

BIG BOY BREAKFAST SANDWICH | 19

TWO SUNNY SIDE UP EGGS, BACON, CHEDDER, CHIPOTLE AIOLI, TOMATO,
GUACAMOLE, SERVED ON A TOASTED SOURDOUGH, ROSEMARY POTATOES

SOUTHERN FRIED CHICKEN & BISCUITS | 22

CRISPY BUTTERMILK CHICKEN, POACHED EGG,
BUTTERMILK BISCUIT, HOMEMADE SAUSAGE GRAVY, HOT SAUCE

CLASSIC BENEDICT | 20

SMOKED HAM, POACHED EGGS, TOASTED ENGLISH MUFFIN,
TOMATO, HOLLANDAISE, ROSEMARY POTATOES

CARDIFF CRACK SKILLET | 22

GRILLED TRI TIP, TWO EGGS AND STYLE, ROSEMARY POTATOES, GRILLED VEGETABLES,
MOZZARELLA CHEESE, CHIPOTLE AIOLI, CHIVES

EGG WHITE SKILLET (V) | 18

ROSEMARY POTATOES, MOZZARELLA CHEESE, AVOCADO, SPINACH, TOMATO, BELL PEPPERS, GARLIC, ONION

CURED SALMON BAGEL | 18

BEEF & DILL CURED SALMON, HERB CREAM CHEESE, THIN SLICED RED ONION, DILL,
CAPERS, AVOCADO, SEASONAL FRUIT

SIDE ITEMS

ROSEMARY POTATOES | 6
SEASONAL FRUIT | 6

APPLEWOOD SMOKED BACON | 6
BREAKFAST SAUSAGE | 6
TWO EGGS | 6

WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

VEGETARIAN (V) | GLUTEN FREE (GF) | CONTAINS NUTS (N)

A 3.95% SURCHARGE WILL BE ADDED TO EACH BILL TO HELP COVER INCREASING OPERATIONS AND LABOR COST.

Executive Chef | Jonathan Gutierrez - Sous Chef | Elvis Ignacio