



# 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 LANGUERO GRILLED CHICKEN +4

## BIG BOY BREAKFAST SANDWICH | 19

TWO SUNNY SIDE UP EGGS, BACON, CHEDDER, CHIPOTLE AIOLI, TOMATO, GUACAMOLE, PICKLED ONIONS, SAUSAGE, POTATOES

## SOUTHERN FRIED CHICKEN & BISCUITS | 22

CRISPY BUTTERMILK CHICKEN, POACHED EGG, BUTTERMILK BISCUITS, SAUSAGE GRAVY, HOT SAUCE

## CLASSIC BENEDICT | 20

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

## CARDIFF CRACK SKILLET | 22

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

## EGG WHITE SKILLET (V) | 18

ROSEMARY POTATOES, MOZZARELLA CHEESE, SAUSAGE, 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