

WEEKEND BRUNCH

GREENFINCH PLATE 19

Two eggs prepared your way, breakfast potatoes, heirloom tomatoes, choice of bacon, country pork or chicken apple sausage, toast

POWER BOWL 19

Toasted farro, tuscan kale, romesco, cherry tomato, mushroom, avocado, sunny side eggs, pickled onion

BUILD YOUR OWN OMELET 19

Three cage free eggs, arugula, heirloom tomatoes

Select up to four fillings: bacon, pork sausage, chicken apple sausage, ham, tomato, onion, bell pepper, spinach, mushroom, broccoli, chorizo, cheddar, swiss, provolone, goat cheese

avocado +6

PLANT PROTEIN SMOOTHIE GF, DF 14

Pineapple, mango, carrot, coconut milk, lemon, spinach, wheatgrass, sacha inchi protein

PANCAKE CHARCUTERIE* 25

Crunchy granola, fresh berries, bananas flambe, nutella, bacon, pork sausage, chocolate chips, whipped cream, strawberries

YOGURT PARFAIT 18

Greek yogurt, açai, macerated berries, house-made granola

OATMEAL 15

Steel cut oats, brown sugar, marcona almonds, raisins

BUTTERMILK PANCAKES* 16

Three griddled pancakes, macerated berries, warm maple syrup

FISH TACOS 19

Market fresh fish, cilantro-chili marinade, cabbage, chipotle mayo, cotija cheese, salsa verde

BREAKFAST TORTA 19

Refried beans, chorizo eggs, griddled panela cheese, talera bread, caramelized onion, jalapeño

GREENFINCH B.E.L.T. 19

Heirloom tomato, avocado, bacon, butter lettuce, over medium egg, garlic mayo, toasted roll

PAN ROASTED SALMON 26

Charred broccolini, peanut sauce

GREENFINCH BURGER 23

Brioche bun, aged hook's cheddar, lettuce, tomato, house sauce, french fries, pickle

TOAST

SMOKED SALMON* 19

Organic smoked salmon, chive whipped cream, red onion, capers, avocado mousse, arugula, toasted sesame seed, sunny side eggs

AVOCADO* 19

Baby spoon spinach, lemon oil, poached eggs, tomato-bacon jam, radish

VEGGIE* 19

Curry cauliflower, black bean, arugula, roasted mushroom, heirloom tomato

SALAD

Add-on: chicken 9 / shrimp 12 / salmon 8

BUDDAH'S BOWL 19

Quinoa, brown rice, broccolini, roasted butternut squash, summer squash, garbanzo bean, arugula, heirloom tomato

GREENFINCH COBB 21

Organic greens, hard boiled egg, edamame, cherry tomato, roasted beets, cotija cheese, cucumber, avocado, toasted hemp seed, citrus dressing

SIDES / 6

APPLEWOOD SMOKED BACON

PORK SAUSAGE

CHICKEN APPLE SAUSAGE

ROASTED SWEET POTATO WEDGES/ MAPLE YOGURT

ONE EGG ANY STYLE

BREAKFAST POTATOES:

FRENCH FRIES:

CHARRED BROCCOLINI



18% gratuity will be added to parties of six or more guests.

*Gluten-free available upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. Before placing your order, please inform your server if anyone in your party has a food allergy. Substitutions not listed above can be accommodated for an additional \$3.

Warning: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the state of California to cause cancer and birth defects or other reproductive harm.

For more information, go to p65warnings.ca.gov/restaurant. A 5% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members.

WEEKDAY BRUNCH

GREENFINCH PLATE 19

Two eggs prepared your way, breakfast potatoes, heirloom tomatoes, choice of bacon, country pork or chicken apple sausage, toast

BUILD YOUR OWN OMELET 19

Three cage free eggs, arugula, heirloom tomatoes

Select up to four fillings: bacon, pork sausage, chicken apple sausage, ham, tomato, onion, bell pepper, spinach, mushroom, broccoli, chorizo, cheddar, swiss, provolone, goat cheese

avocado +6

OATMEAL 15

Steel cut oats, brown sugar, marcona almonds, raisins

PLANT PROTEIN SMOOTHIE GF, DF 14

Pineapple, mango, carrot, coconut milk, lemon, spinach, wheatgrass, sacha inchi protein

YOGURT PARFAIT 18

Greek yogurt, açai, macerated berries, house-made granola

BUTTERMILK PANCAKES* 16

Three griddled pancakes, macerated berries, warm maple syrup

GREENFINCH BURGER 23

Brioche bun, aged hook's cheddar, lettuce, tomato, house sauce, french fries, pickle

FISH TACOS 19

Market fresh fish, cilantro-chili marinade, cabbage, pico de gallo, cotija cheese, salsa verde

COCHINITA PIBIL QUESADILLAS 19

Achiote braised pork shoulder, jack cheese, pico de gallo, flour tortillas

GREENFINCH B.E.L.T. 19

Heirloom tomato, avocado, bacon, butter lettuce, over medium egg, garlic mayo, toasted roll

TOAST

SMOKED SALMON* 19

Organic smoked salmon, chive whipped cream, red onion, capers, avocado mousse, arugula, toasted sesame seed, sunny side eggs

AVOCADO* 19

Baby spoon spinach, lemon oil, poached eggs, tomato-bacon jam, radish

VEGGIE* 19

Curry cauliflower, black bean, arugula, roasted mushroom, heirloom tomato

SALAD

Add-on: chicken 9 / shrimp 12 / salmon 8

BUDDAH'S BOWL 19

Quinoa, brown rice, broccolini, roasted butternut squash, summer squash, garbanzo bean, arugula, heirloom tomato

GREENFINCH COBB 21

Organic greens, hard boiled egg, edamame, cherry tomato, roasted beets, cotija cheese, cucumber, avocado, toasted hemp seed, citrus dressing

SIDES / 6

APPLEWOOD SMOKED BACON

PORK SAUSAGE

CHICKEN APPLE SAUSAGE

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BEVERAGES

SOFT DRINKS / 6

COKE

DIET COKE

ROOT BEER

LEMONADE

SPRITE

DR. PEPPER

ICED TEA

HARNEY & SONS HOT TEA

ZERO PROOF / 8

RISE & SHINE

Fresh squeezed orange juice, grenadine

THE FINCH MOCKTAIL

Cucumber, raspberry, tonic water

ARNOLD PALMER

Half lemonade, half iced tea

COFFEE & TEA

COLUMBIAN FRENCH PRESS 15

LATTE

Vanilla, hazelnut, mocha, sugar-free vanilla, caramel 6

LAVAZZA ITALIAN ROAST 4

HARNEY & SONS MASTER TEA BLENDERS 5

COCKTAILS / 18

“RED FINCH”

House bloody mary mix, vodka, tajin rim, tamarindo chili straw, celery, olive

BLOODY MARIA

Blanco tequila, house bloody mix, bacon, cocktail onion

HUMMINGBIRD MIMOSA

French sparkling wine, orange juice

OCEAN BREEZE

Vodka, pineapple juice, cranberry juice

PALOMA

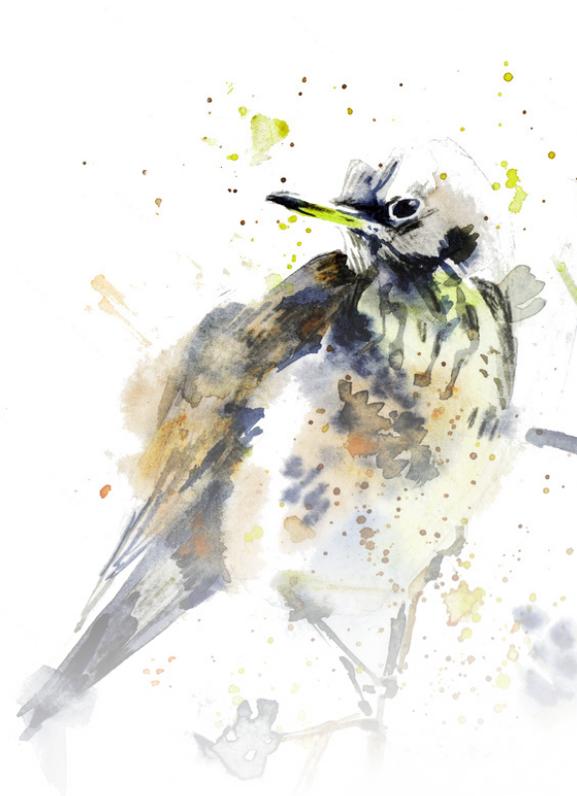
Blanco tequila, grapefruit, squirt

MARGARITA

Reposado tequila, lime, cointreau, salt rim

BOURBON BREW

Cold brew, bourbon, maple syrup, triple sec, heavy cream



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