

Sunday Brunch Menu

Served 9am-2pm

\$3 Mimosa, Champagne or Bloody Mary

We support local food purveyors and source all of our ingredients carefully, with a commitment to buy all products that are cultivated sustainably and humanely. If you should have any food allergies or concerns, or just want to ask about our food, please ask your server....



Eggs

served with breakfast potatoes

egg whites available for an additional .75 fruit for an additional 1.00

All American Breakfast

choice of two eggs almost any style, bacon(4)
or breakfast sausage(4) 8.50(GF)

Buffalo Chips

two eggs over easy, scallions, sour cream, applewood
smoked bacon, sharp cheddar 9.50 (GF)

Short Rib Hash

caramelized onions, two poached eggs
rosemary hollandaise 10.50

Breakfast Quesadilla

short ribs, sharp cheddar, ancho chile salsa
guacamole, sour cream, scrambled eggs 9

Breakfast Burrito

scrambled eggs, scallions, applewood smoked bacon
ancho chile salsa, sharp cheddar cheese 8.50

Breakfast Skillet

local farm fresh market vegetables, caramelized onions, housemade chicken & fennel sausage
two over easy eggs, sharp cheddar cheese, baked in a cast iron skillet 10.50(GF)

Bacon & Avocado Omelet

applewood smoked bacon, local Stehly Farm's avocado
heirloom tomato, jack cheese 9.75(GF)

Farmer's Omelet

caramelized onions, local farm fresh vegetables
jack and sharp cheddar cheeses 10.50(GF)

California Omelet

local Stehly Farm's avocado, roasted poblano chiles
goat & jack cheeses 9.50(GF)

House Smoked Salmon Benny

ancho chile hollandaise 10.50

BLT Benny

applewood smoked bacon, romaine lettuce
heirloom tomato, two poached eggs, chipotle cream 9.50

Pancakes 'n French Toast

Buttermilk Griddle Cakes

honey pecan butter 6.50
with one egg and (2)bacon or (2)sausage 8.50

Classic French Toast

two slices Sadie Rose Brioche Bread
with powdered sugar and maple syrup 6.50
with 4 strips of bacon or 4 links of sausage 8.50

Terra's Stuffed French Toast

cinnamon and corn flake crust, stuffed with caramelized
apples & cream cheese, topped with Maker's Mark Butterscotch 9



Salads, Sandwiches & Such

House Salad

grilled chicken, field greens, gorgonzola, candied pecans,
dried cranberries, honey walnut dressing 12(GF)

Romaine Salad

grilled chicken, romaine hearts, creamy smoked tomato
dressing, rosemary garlic crostini, grated asiago 12

Lobster Cobb

Maine lobster, field greens, goat cheese, avocado, tomato
applewood smoked bacon, herb shallot vinaigrette 15(GF)

Bistro Burger

½# Meyer Angus Beef, brioche bun, gorgonzola cheese
truffle aioli, caramelized onions, bistro fries 12.50

Peppered Turkey Melt

melted brie cheese, crushed avocado
lettuce, tomato, chipotle aioli 10

Mini Penne Pasta

roasted garlic oil, local farm fresh vegetables, shitake
mushrooms, basil, asiago cheese 11 with chicken breast 15

Fish Tacos

grilled fresh local fish, jalapeno buttermilk
sauce, pico de gallo, field green salad 10.50

Fish & Chips

Local Beer Battered local fresh fish, smoked onion-chipotle
tartar sauce, citrus slaw, bistro fries 11.50

GF= gluten free

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical problems.

We offer full Catering services. Please ask for the manager to inquire about Terra Catering.
One check presented per table. An 18% gratuity will be added for parties of 8 or more.