

Small Batch at the Cupola

Breakfast Served All Day

Savory

Omelet Du Jour - \$14

Served with Small Batch crispy sweet drop potatoes & swirl rye toast.

Quiche Du Jour - \$17

Artisan handmade crust with savory custard filling served with a house made spinach salad. A Small Batch Best Seller for 4 years!

California Dreaming - \$15

Avocado toast with grilled focaccia, topped with fresh avocado, two over easy eggs, pickled onion and roasted tomatoes. Fresh, bright flavors!

Benedict Cumberbatch - \$18

2 poached eggs, rosemary ham, and spinach citrus cream sauce on toasted Ciabatta served with pesto roasted vegetables. A garden of flavors.

Hash Tag Short Rib - \$17

Seasonal vegetables with Small Batch crispy sweet drop potatoes topped with 2 over easy eggs and ancho bourbon sauce

Na - Na- Na -Naan Flatbread- \$15

Truffled scrambled eggs with caramelized onion, bacon, lime crema, avocado, roasted tomatoes on Naan bread. A flat-out amazing experience.

Sweet

Heavenly - \$16

Lemon sweetened ricotta pancakes with fresh blueberries. Father Joe's favorite!

Bobby Brown Butter Buttermilk Pancakes - \$14

Add strawberries or banana or Chocolate chips or all of em!

Chef Simon & Schuster Carrot Cake Waffle - \$16 Add Chicken \$20

Cream cheese frosting with fresh berries and maple syrup topped with dill. Yumm!

Oh La La French Toast Casserole \$15

A special surprise from Laretta

Lunch 11am – 2pm

Salads

The B.S. - \$15

Fresh arugula, haricots vert, crumbled blue cheese, dried cherries, crispy Brussels Sprouts with maple vinaigrette

All Hail Caesar! Shaved Carrot Salad - \$12

Local greens, pickled onion, candied pecans, shaved parmesan, and crumbled egg.

Sandwiches

Thunder Thighs Sandwich - \$15

Crispy fried chicken thigh, sriracha aioli, Nappa Cabbage slaw, toasted brioche bun served with housemade potato chips

Lobster Country Club - \$18

Buttery lobster, thick hand cut bacon, avocado, roasted tomato, sriracha aioli served open face on toasted focaccia

Prime Minister Rib Sandwich - \$17

White cheddar, pickled onions, arugula, spinach, horsey sauce on a toasted rye bread and served with our house potato chips

Small Batch Specialties

P.E.I. Mussels - \$18

A bowl of P.E.I Mussels with curry-coconut lime broth, linguini and toasted sourdough

Small Batch Hacienda Tacos - \$14 - \$12

Choice of beef short rib or roasted vegetable on white corn tortilla's, napa cabbage, pickled red onion, cotija cheese and ancho bourbon sauce.

Sides

Corridor Sausage \$7

Bacon \$7

Drinks

Fresh Squeezed OJ \$5

Bottomless Private Roast Coffee \$4

Hot Forte Tea Bag \$4

Hot Chocolate \$4
Ice Tea & Lemonade \$4

Consuming **raw** or undercooked **meats**, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness