

# PERCY

## BRUNCH

**STEAK & EGGS\*** certified angus skirt,  
smoked potatoes†, fried eggs, salsa 33

**BISCUITS & GRAVY\*** ken's biscuit,  
sausage gravy, fried eggs, chives 18

**SHORT RIB HASH\*** braised short rib, smoked  
potatoes†, peppers & onions, fried eggs, calabrian aioli 24

**CHILAQUILES\*** roasted tomatillo salsa,  
organic chicken, avocado, cilantro-lime crema,  
cotija, fried eggs 21

**AVOCADO TOAST** acme rye, avocado,  
garlic aioli, everything bagel seasoning, pickled  
shallots, dill 15 *\*add local egg 3 \*add smoked salmon 8*

**EGG SANDO\*** shaved porchetta, white cheddar,  
fried egg, arugula, garlic aioli, house potatoes† 18

**SOURDOUGH PANCAKES** blueberry  
syrup, whipped crème fraîche, powdered sugar 16

**GRANOLA FRUIT AND YOGURT**  
eden creamery labneh, seasonal fruit, dates,  
hazelnut muesli, fermented honey 15

**LOCAL COFFEE 5**

**FRESH SQUEEZED OJ 4.5**

**BLOODY MARY 14**  
tito's vodka, tomato juice, smoked celery  
juice, house hot sauce, fresh horseradish,  
dill salt, smoked pepperoncini

**COLD BREW**

**MARTINI 15**  
tito's vodka, mr. black coffee liqueur,  
licor 43, dawson taylor cold brew

**FRESH SQUEEZED**

**MIMOSA 11/39**  
cava brut, choice of fresh  
orange or grapefruit

**ROSE SANGRIA**

**18 / 34 half liter / liter**  
dry rosé, luxardo aperitivo, lemon,  
orange, strawberry

**BOTTLE OF ROSE 29**

**SHRIMP COCKTAIL** old bay poached prawns, cocktail sauce, lemon 25

**KEN'S BISCUITS** chives, white cheddar, smoked honey butter 11

**SPINACH ARTICHOKE DIP** warm tortilla chips†, fermented hot sauce 14

**SOUP OF THE DAY** choice of sourdough focaccia or ken's biscuit 12

**PERCY CAESAR** baby gems, fried capers, focaccia bread crumbs, miso dressing, parmesan 16

**TOMBOY SALAD** mixed greens, organic rotisserie chicken, avocado, cornbread  
croutons, tomatoes, dates, marcona almonds, goat cheese, house vinaigrette 19

**BABY GEM SALAD** heirloom tomatoes, focaccia croutons, pickled shallots,  
fresh horseradish, basil, smoked tomato vinaigrette 16

**TUNA NIÇOISE SALAD** arcadian greens, seared ahi\*, olives, fingerling potato,  
asparagus, egg, red wine vinaigrette 26

**GRILLED ARTICHOKE** parmesan, lemon butter cream, fresh herbs 15

**SUMMER CORN** cherry tomato, salsa macha, calabrian aioli, cotija 12

**PERCY BURGER\*** local wagyu beef, idaho cheddar, caramelized onions,  
house sauce, sesame bun 18

**GRILLED CHICKEN SANDWICH** marinated organic breast, sesame bun,  
avocado, slaw, salsa macha 19

**FRESH FRUIT 7**

**SAUSAGE PATTY 5**

**SEASONED FRIES† 8**

**LITTLE HOUSE SALAD 7**

**\* ADD PROTEIN** to your salad/bowl

**ORGANIC ROTISSERIE CHICKEN 7**

**SALMON (3.5oz) 8**

**SKIRT STEAK (5oz) 13**

**SEARED AHI (5oz) 13**

**GRILLED SHRIMP (3) 13**

**BROWNIE CHEESECAKE** chocolate brownie, cream cheese, salted caramel 14

**PERCY SUNDAE** vanilla ice cream, hot fudge, caramel corn, candied pecans 14

†non-vegetarian

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.