

PERCY

BRUNCH

STEAK & EGGS* certified angus skirt, smoked potatoes[†], fried eggs, salsa 34

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

COUNTRY FRIED PORK* sausage gravy, potatoes, fried eggs 19

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 greek yogurt, seasonal fruit, dates, hazelnut granola, 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

RED WINE SANGRIA 18 / 34 half liter / liter
pinot noir, luxardo aperitivo, lemon, orange, black tea, blackberry

BOTTLE OF ROSÉ 29



KEN'S BISCUITS cheddar, pepperjack, chive, smoked honey butter 11

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

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

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

SEASONAL VEGGIE A/Q 12

GRILLED ARTICHOKE parmesan, lemon butter cream, fresh herbs 15

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 winter chicory, baby gem, candied pecans, winter citrus, persimmon, manchego cheese, red wine vinaigrette 16

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

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

***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



BASQUE PUMPKIN CHEESECAKE salted caramel 14

CHOCOLATE BREAD PUDDING crème fraîche whipped cream 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.