

VALLEY ROCK

BRUNCH AT THE CANTINA

CLASSIC BRUNCH BEVERAGES

MIMOSA \$12

BELLINI \$12

**VALLEY ROCK
BLOODY MARY \$15**

COLD BREW COFFEE \$7

STARTERS

GRILLED OCTOPUS \$21^{.95} (GF, DF)

Garbanzo Puree, Nduja, Romanesco, Charred Peppers

MAINE LOBSTER CRISP \$31^{.95} (GF, DF)

Fresh Cold Water Maine Lobster with Idaho Potato Crisps

TUNA TATAKI \$21^{.95}

Sesame Crusted Tuna, Avocado, Crispy Wonton, Asian Slaw

PEI MUSSELS \$19^{.95}

Sautéed with Garlic, White Wine & Butter.

Served with Grilled Country Bread

TRUFFLE FRIES \$12^{.95} (GF, VG)

Truffle Ketchup, Aged Grana

CRISPY BRUSSELS SPROUTS \$13^{.95} (GF, V)

Maple, Sriracha, Black Sesame

GUACAMOLE & CHIPS \$17^{.95} (GF, V)

Valley Rock Guacamole with House Made Crispy Corn Tortilla Chips

BURRATA \$17^{.95} (VG)

Wild Flower Honey, Grilled Country Bread

VALLEY ROCK POTATOES \$10^{.95} (GF, DF, V)

Crispy Fingerling Potatoes Tossed With Rosemary, Thyme, Sea Salt & Mint

CRISPY POLENTA BITES \$13^{.95} (GF, VG)

Sambal Aioli, Shaved Parm

SALAD

KALE CAESAR \$14^{.95} (VG)

Housemade Caesar, Brioche Crouton, Shaved Parmesan

TRUFFLE APPLE SALAD \$17^{.95} (GF, VG)

Baby Kale, Chicories, Apple, Point Reyes Blue, Candied Pecans, Truffle Sesame Vinaigrette

Add Grilled Chicken \$10, Grilled Shrimp \$12 or Salmon \$16

WOOD OVEN PIZZA

NEAPOLITAN \$18^{.95} (VG)

San Marzano Tomato Sauce, Fresh Mozzarella, Basil

WHITE TRUFFLE \$22^{.95} (VG)

White Truffle Oil Over Fontina and Mozzarella Cheese with Organic Wild Arugula & Fresh Lemon Zest

PEPPERONI \$20^{.95}

Ezzo Crispy Cup Italian Pepperoni, San Marzano Tomato Sauce, Fresh Basil & Mozzarella

FALL HARVEST \$22^{.95}

Butternut Squash, Brussels, Bacon, Fontina, Gouda, Balsamic

BRUNCH ITEMS

LINCOLN LOG FRENCH TOAST \$16^{.95}

Berry Compote, Local Maple Syrup

BREAKFAST BURRITO \$16^{.95}

Organic Free-Range Eggs, Bacon, American Cheese in a Whole Wheat Tortilla

QUICHE OF THE DAY \$16^{.95}

Over Mesclun Greens with House Vinaigrette

STEAK HASH \$28^{.95} (GF, DF)

Potatoes, Peppers, Onions, English Muffin.

Over Easy, Sunny or Scrambled Eggs

A LA CARTE

FAROE ISLAND SALMON \$28^{.95} (GF, DF)

WOOD OVEN ROASTED BRANZINO \$35^{.95} (GF, DF)

Citrus Dill Vinaigrette

ROASTED HONEYNUT SQUASH \$14^{.95} (VG, GF)

Quinoa, Kale, Peppadew, Pepitas, Beemster, Vincotto, Tahini Ranch

GRILLED CARAFLEX CABBAGE \$12^{.95} (V, GF, DF)

Chestnuts, Chestnut Cream, Togarashi Corn

ROASTED BEETS \$12^{.95} (V, GF)

Whipped Vegan Labneh, Pistachio

ENTREES

VALLEY ROCK GRILLED CHEESE \$15^{.95}

Gruyere, Heirloom Cherry Tomatoes, Red Onion, Dijon on Ciabatta Bread Served with Fries. **Substitute Valley Rock Potatoes \$4**

CRISPY CHICKEN SANDWICH \$25^{.95}

Guacamole, Herb Aioli, Pickled Red Onion, Bibb Lettuce

SESAME SEARED TUNA BLT \$26^{.95} (DF)

Ahi Tuna, Applewood Bacon, Bibb Lettuce, Heirloom Tomato, Wasabi Mayo, Country Bread. Served with Mixed Greens

BLACKENED GROUPER TACOS \$24^{.95} (GF, DF)

Local Corn Salad, Cilantro Aioli, Served with Chips & Guacamole

LOBSTER ROLL \$37^{.95}

Cold Water Maine Lobster, Toasted Bun. House Made Idaho Potato Crisps

VALLEY ROCK BURGER \$21^{.95}

Brioche Bun, Lettuce, Tomato & Sauteed Onions. Choice of American or Gruyere served with Fries. **Substitute Valley Rock Potatoes \$4, Add Side of Guacamole \$4 or Applewood Bacon \$5**

VEGGIE BURGER \$18^{.95} (VG)

Beyond Burger, Brioche Bun, Lettuce, Tomato & Sauteed Onions. Served with Fries. **Substitute Valley Rock Potatoes \$4, Add Side of Guacamole \$4 or Applewood Bacon \$5**