

Hash House

LARGE PLATES

HASH BOWL V GF HASH BROWNS, ROASTED TOMATO, FRIED AVOCADO, CHEESE SAUCE, CRISPY LEEKS, RANCH SWIRL, ANY STYLE EGG HASH IT + 4.00	16.00
GREEK TACOS GF SHREDDED CHICKEN, TZATZIKI, FETA, PICKLED ONION, AVO, FENNEL RELISH, MICRO CILANTRO, CORN TORTILLA	16.00
SHRIMP AND GRITS GF STONE GROUND CHEESE GRITS, ROASTED CORN, CALABRIAN CHILI, GRILLED HERB SHRIMP	18.00
'OH BENNY' BENEDICT GF CRISPY MORTADELLA, HASH BROWNS, FRIED JALAPEÑO, POACHED EGGS, CARAMELIZED ONION, HOLLANDAISE	16.00
AVO BENEDICT V GF POACHED EGGS, FRIED AVOCADO, CRISPY LEEKS, TARRAGON OIL, HOLLANDAISE	16.00
WAKE 'N' BACON GF 2 EGGS ANY STYLE, CENTERCUT BACON, HASH BROWN HASH IT +4.00	16.00
CHICKEN AND FRIES GF RANCH, KETCHUP or HONEY DIJON	14.00

SIDES

HASH BROWNS V GF SHREDDED POTATO, SOUR CREAM CAKE HASH IT +4.00	4.00
HASH CHIPS V GF HERB DUST	4.00
FRENCH FRIES VEGAN GF RANCH, KETCHUP or HONEY DIJON	4.00
FRUIT CUP VEGAN GF BANANA, STRAWBERRY, MINT, REHYDRATED APRICOT	4.00
PARFAIT V GF COCONUT YOGURT, GRANOLA, BANANA, STRAWBERRY, MARCONA ALMOND, HONEY COMB	10.00

BASIC DRINKS

NATALIE'S ORANGE JUICE	4.00
MOUNTAIN VALLEY BOTTLED WATER STILL SPARKLING	3.00
NUTELLA MILK WHIP IT + 2.00	4.00
ORGANIC FRUIT SODA CLEMENTINE GINGER BEER POMEGRANATE	4.00
DR. BROWN'S SODA BLACK CHERRY DIET CREAM	3.00
HOT TEA EARL BLACK GREEN HERBAL	4.00
COLD BREW TEA UNSWEETNED SEASONAL + 2.00	3.00
COFFEE	3.00
CAPPUCCINO LATTE	6.00
ESPRESSO	3.00
ICE IT + 1.00 FLAVOR IT + .75 CREAM MILK ALMOND MILK OAT MILK	

BOUJIE DRINKS

ALCAPOLCO GOLD VEGAN GF TURMERIC, MAPLE SYRUP, ALMOND MILK	6.00
LEMON HAZE VEGAN GF MINERAL WATER, AGAVE, LEMON JUICE, APRICOT AND MINT INFUSED	4.00
CHOCO TACO V DULCE DE LECHE, CHOCOLATE SYRUP, COFFEE, CANDIED PEANUTS, LEIGE WAFFLE, ALMOND MILK AND WHIP	10.00
MATCHA FRAPE VEGAN GF AQUAFABA, AGAVE, HONEY OATMILK	8.00
CHAI SUGAR SHAKE GF ESPRESSO, MASALA CHAI, VANILLA, OAT MILK	6.00
HONEY BOO BOO V GF TEA, GINGER SYRUP, LEMON JUICE, HONEY	6.00
AFFOGATO V GF ESPRESSO, VANILLA BEAN CREAM	8.00

Hash House

SMALL PLATES

BURRATA PLATE V GF HASH BROWNS, FENNEL RELISH, BASIL, ROASTED TOMATO, TARRAGON OIL	16.00
DISCO CHIPS V GF HERB DUST, CHEESE SAUCE, FRIED JALAPEÑO, PICKLED ONION, ROASTED CORN, MICRO CILANTRO	10.00
ARTICHOKE SOUP VEGAN GF POTATO PUREE, CRISPY ARTICHOKE, TZATZIKI	8.00
AVOCADO TOAST SMASHED AVO, PICKLED ONION, FETA, EDAMAME, ROASTED TOMATO, BACON, TOASTED SOURDOUGH	12.00
CHURRO CAKE FRIES V CINNAMON SUGAR, DULCE DE LECHE	8.00

GREENS

CHOPPED V GF ROMAINE AND ARUGULA, CHICK PEA, CUCUMBER, PICKLED ONION, CREAMY VINAIGRETTE	12.00
HIPPIE LETTUCE VEGAN GF ARUGULA, MARCONA ALMOND, PICKLED FENNEL, CRISPY ARTICHOKE, HERB VINAIGRETTE	14.00
GREEN GODDESS GF BUTTER LETTUCE, FETA, PICKLED ONION, FRIED AVOCADO, GREEN GODDESS DRESSING	16.00
SPICY ASIAN CUCUMBER, ROASTED TOMATO, EDAMAME, PISTACHIO, CILANTRO, PEA SHOOTS, CALABRIAN CHILI, SOY VINAIGRETTE	14.00
TUNA SALAD GF + 6.00	
SHREDDED ORGANIC CHICKEN GF + 6.00	
CRISPY ORGANIC CHICKEN GF + 6.00	
GRILLED HERB SHRIMP GF + 10.00	
FRIED AVOCADO VEGAN GF + 6.00	
CENTERCUT BACON GF + 8.00	
ANY STYLE FREE RANGE EGG GF + 2.00	
SCRAMBLED ZERO EGG VEGAN + 3.00	

SWEETS

FRENCH TOAST V GF LEMON POPPY CAKE, PISTACHIO CRÈME, POWDERED SUGAR CRUMBS	20.00
PUFFFFFFF CAKES V GF STRAWBERRY SYRUP, CRUSHED MERINGUE, VANILLA MATCHA COOL WHIP	18.00
FIGGY PUDDING CREPES V BANANA, VANILLA BEAN PUDDING, FIG PRESERVES, NILLA WAFER	16.00
LEIGE WAFFLES V PEARL SUGAR, WHIPPED BUTTER, TRIPLE CREEK BOURBON BARREL SYRUP	16.00

SANDOS

CRISPY CHICKEN WRAP GF ROASTED TOMATO, SMASHED AVO, PICKLED ONION, CREAMY VINAIGRETTE, GLUTEN FREE WRAP	14.00
TUNA MELT TUNA SALAD, MIREPOIX, MAYO, LOCAL CHEDDAR, ARUGULA, SOURDOUGH	16.00
THE SMASH BURGER BRISKET BURGER, LOCAL CHEDDAR, BUTTER LETTUCE, HOUSE SAUCE, PICKLES, MINCED ONION, KAISER	16.00
TRUFFLE GRILLED CHEESE V LOCAL CHEDDAR, ROASTED TOMATO, TRUFFLE BUTTER, SOURDOUGH	16.00
THE DABBER BACON, LOCAL CHEDDAR, HONEY DIJON, FRIED JALAPEÑO, ANY STYLE EGG, LEIGE WAFFLE	18.00
JOE SHMOE BACON, ANY STYLE EGG, LOCAL CHEDDAR, KAISER, SOURDOUGH or GLUTEN FREE	12.00
MUFFALETTA MORTADELLA, BURRATTA, FENNEL RELISH, CALABRIAN CHILI, CRUSHED PISTACHIO, AGRODOLCE, TOASTED SOURDOUGH	18.00