Brunch

House Granola greek yogurt, peaches, date syrup | 8

Challah French Toast whipped crème fraiche & blueberries | 10

Garden Frittata spinach, cherry tomato, goat cheese, simple salad | 10
add bacon $1, add avocado $1

Breakfast Flatbread bacon, ranchero salsa, cotija,
sunny-side up eggs | 13

Lox & Bagels house cured salmon, red onion, capers, cream cheese | 13*

Huevos Rancheros pinto beans, cotija, ranchero salsa,
sunny-side up eggs | 13*

Farm Fresh Eggs & Bacon silver dollar pancakes | 13

Brisket Hash & Eggs potato, brussels sprouts, pearl onion | 14*

Blue Maxx smoked potato, spinach, gouda, bacon, poached eggs,
hollandaise | 14*

Wild Mushroom Quiche fontina, tuscan kale, chives,
simple salad | 13*

Grits & Eggs smoked cheddar grits, poached eggs,
pasilla chile relish | 13

Pork Belly Benedict berkshire pork belly, vine ripened tomato,
arugula, hollandaise | 15

Steak & Eggs hanger steak, sunny-side up eggs, romesco, cress | 17

Smoked Potatoes | 4

Thick Sliced Smoked Bacon | 4

Challah Cinnamon Toast | 4

Short Stack | 4

Flatbreads

Smoked Mozzarella tomato sauce & oregano | 11

Spicy Coppa peaches, goat cheese, leeks, pesto | 13

Bits small plates for sharing

Hand Cut Fries | 4

Beer Battered Onion Rings | 4.5

Deviled Eggs marash pepper | 5*

Marinated Olives rosemary, bay | 6*

Bacon Wrapped Dates stuffed with goat cheese & parmesan | 6.5*

Five Alarm Chicken Wings blue cheese dressing | 8.5

Smoked Pork Taquitos avocado sauce | 9

Salads

Simple Summer greens, radish, tomato, croutons, lemon dressing | 9

Roast Chicken kale, beet, pickled onion, pistachio, goat cheese | 14 *

Bulgur Wheat heirloom tomatoes, leeks, beets, pickled onion, picked
herbs, roasted nuts, lemon-chile dressing | 12*

Sandwiches served with small market salad

Deviled Egg Salad marinated tomato, aged provolone, egg bread | 12

Pulled Pork Grilled Cheese gouda & spicy pepper relish | 14

Ford's Pub Burger butter leaf lettuce, roasted tomato, pickle | 11
maytag blue & griddled onions OR aged cheddar & smoked bacon | +3

Hand Cut Fries +1 substitute for salad

Beer Battered Onion Rings +1.5 substitute for salad

Sweets

Cappuccino Cookie Sundae chocolate cardamom cookie | 8

House Made Ice Creams 3 scoops chef's daily selection | 8

Almond Cake drunken plum compote | 8*

Peach & Plum Cobbler vanilla custard sauce | 9

Brunch Cocktails

Ford's Cure-All Bloody Mary house-made spicy tomato juice,
jalapeno infused tequila blanco or regular vodka/tequila | 7

French 75 death's door gin, sparkling wine, lemon juice | 12

Ford's Air Mail rum, fresh lime, buble sparkling wine, bitters, organic
agave nectar | 12

Weaver's Coffee and Teas

Ice Coffee | 2.75
Regular or Decaf | 2.75
Macchiatto | 4
Cappuccino | 4.5
Americano | 3.5

Ice Tea | 2.5
Dragon Well Green | 4
Pomegranate Green | 4
Breakfast Blend | 4
Mystic White Dragon | 4
Chamomile | 4
Peppermint | 4

Beverages

Fresh Squeezed Lemonade | 3.75 Fresh Squeezed Orange Juice | 5
Goslings Ginger Beer | 5
Margo's Root Beer | 5
Generic Sodas (Drink at your own risk) | 2.75
Natura Water (sparkling or still) | 5

Community Calendar

September 18th | Culver City Block Party
6-10 pm Come listen to the sweet sounds of The Get Down Boys!
Live music on our front patio and happy hour all night long!

Whole Pig Dinner | Market Price

8-10 day notice

* Gluten Free

"Restaurants are built on hard work and sacrifice. I'd like to thank all our staff and coworkers, past and present. I would like to thank the farmers, foragers, and artisanal craftsmen who help make my job easier and cooking a joy."
Chefs Benjamin Ford & Gavin Lansdale

18% gratuity will be added to parties of 6 or more ❧ Limit 3 credit cards per table.