

breakfast

until 2:30pm

fruits & grains		
organic steel-cut oatmeal	sliced almonds, bananas, brown sugar v gf	9
greek yogurt	house-made granola, local raw honey, fresh berries vg gf	15
add chia seeds 4		
toast		
goat	avocado, goat cheese, tomato jam, arugula vg	14
mexican	avocado, cotija, street corn, cilantro vg	14
smoked	avocado, roasted pepper walnut spread, spinach, smoked salmon, radish	18
sides		
pancakes vg		6
bagel, croissant or ezeziel vg		5
toast vg		4
bacon, sausage links, ham, canadian bacon		
chicken apple sausage, soy sausage		6
red skin potatoes v gf		5
sweet potato hash v gf		6.5
seasonal fruit v gf		5
fresh berries v gf		7
egg whites gf		5
mini greens	tomato, cucumber, kalamata olive, onion house vinaigrette v gf	8
julienne vegetables	zucchini, yellow squash, carrot v gf	5.5
smoked salmon		9
additiional egg gf		3
substitiute gluten free bread gf		3
substitiute vegan or gluten free pancakes v gf		2.5
substitiute egg whites gf		3

eggs		
two eggs	diced potatoes, choice of toast or pancakes vg	13
add meat	bacon, sausage links, ham, canadian bacon, chicken apple sausage or soy sausage	16
egg sandwich	scrambled eggs, bacon, cheddar, tomato, arugula, chipotle aioli, sourdough, diced potatoes	18
steak & eggs	skirt steak, two eggs your way	26
chicken chilaquiles	tortilla chips, eggs, charred salsa, avocado, cotija cheese, sour cream gf	18
santa monica frittata	spinach, tomato, peppers, onions, avocado, goat cheese vg	17
smoked salmon	herbed cream cheese, hard-boiled egg, capers, tomato, house greens, multigrain bagel	18
chipotle tofu scramble	spinach, tomato, onion, soy sausage vg	16.5
garden skillet	potatoes, tomatoes, zucchini, onions, mushrooms, peppers, spinach, jack cheese vg	16.5
sweet potato skillet	caramelized onion, roasted garlic, kale, crumbled feta, chili flakes, evoo vg	17
irish skillet	corned beef hash, onions, peppers, cheddar	17
short rib skillet	potatoes, peppers, onions, cheddar	20
may substitute quinoa for potatoes in skillets		5

breakfast tacos		
served with diced potatoes		
jump start tacos	scrambled egg whites, avocado, cotija cheese, charred tomato salsa vg	16
vegan tacos	chipotle tofu, avocado, tomato, cilantro v	16
tacos rancheros	scrambled egg, refried black beans, achiote chicken, corn, cilantro, cotija cheese, guajillo sauce	17

omelets		
served with diced potatoes, choice of toast or pancakes		
veg-out	spinach, tomato, zucchini, onions, peppers, mushrooms, jack cheese vg	16
fig and prosciutto	black mission figs, prosciutto, goat cheese, arugula, maple whiskey sauce	18
spicy feta	fresno chilis, arugula, onion, tomato vg	16
ham & cheese	smoked ham, white cheddar	16.5
city farm	chicken apple sausage, spinach, goat cheese	17
hippie	spinach, basil, goat cheese, tomato jam vg	16.5

eggs benedict		
served with diced potatoes		
traditional	poached eggs, canadian bacon, hollandaise	16.5
caprese	poached eggs, tomato, basil, mozzarella, balsamic, hollandaise vg	15.5
paris	poached eggs, ham, brie, truffle hollandaise, butter croissant	18
crab cake	poached eggs, hollandaise	20

breakfast flatbreads		
lox	herb cream cheese, arugula, radish, pickled onion, lemon zest, evoo	20
scrambled	cream cheese, scrambled eggs, bacon lardon, maple whiskey glaze, chive	18

cakes, crepes & french toast		
prasino cakes vg		12.5
carrot cakes	fresh grated carrot, cinnamon, nutmeg, golden raisins, sweet cream, candied pecans vg	15
plain crepes vg		13
bananas foster crepes	caramelized bananas, cinnamon, sugar vg	16
florentine crepes	scrambled eggs, spinach, onion, tomato, feta, hollandaise vg	17.5
strawberry banana crepes	chocolate hazelnut sauce vg	17
amish chicken crepes	chicken breast, bacon, spinach, onion, mushroom, parmesan, cream	19
french toast	challah bread vg	13
banana bread french toast	candied pecans, bananas foster sauce vg	17
butter croissant french toast	white chocolate sauce, salted caramel vg	16
healthy french toast	multigrain bread, egg whites, cinnamon, nutmeg vg	14.5
add fresh berries to cakes, crepes, french toast		6



prasino is committed to using organic, all natural, hormone free, antibiotic free and locally sourced ingredients whenever possible.

vg vegetarian v vegan gf gluten free

No outside food or drink is permitted. Substitutions may incur an additional fee

“The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult with their physician or public health official for further information.”

lunch

from 11:00am

appetizers		
spreads	spicy feta, tzatziki, hummus, grilled bread	vg 15
mediterranean mezze	chefs whim hummus, falafel, crudité, pita	vg 16
cauliflower ceviche	tortilla chips	v vg gf 13
lobster avocado	mango salsa, chili beurre blanc	gf 19
teriyaki steak skewers	teriyaki hoisin, chipotle	15
chicken skewers	green goddess, parsley, cilantro, mint, buttermilk	gf 13
saganaki	imported greek cheese, brandy flambé	vg 14
crispy goat cheese	french goat cheese, panko, arugula, spicy marinara	vg 12.5
pei mussels	shallot, garlic, white wine, lemon, cilantro, basil, chili flakes, grilled bread	17
crab cakes	arugula, sriracha remulade	18
spinach and artichoke dip	tortilla chips	vg 15
vegetable flatbread	pesto, tomato, caramelized onion, roasted corn, mozzarella, balsamic	vg 17
margherita flatbread	pesto, mozzarella, tomato, basil, garlic	vg 17
the farm flatbread	cheese blend, chives, truffle honey	vg 16
fig and prosciutto flatbread	prosciutto, figs, mozzarella, goat cheese, arugula, maple whiskey glaze	20
sides		
mini greens	tomato, cucumber, kalamata olives, onion, house vinaigrette	v gf 8
chilled beets	goat cheese, basil, balsamic glaze, candied pecans	vg gf 9
truffle potatoes	cotija, aioli, chives	vg gf 6
grilled asparagus	lemon dressing	v gf 7
cauliflower gratin	white cheddar, truffle	vg gf 7
street corn	cilantro, lime, chipotle aioli, cotija cheese, tajin	7
soup of the day		
cup		4
bowl		7

salads		
prasino	house greens, blueberries, strawberries, orange segment, onion, goat cheese, sunflower seeds, lemon poppy seed vinaigrette	vg gf 16
mediterranean	romaine, feta, cucumber, kalamata olives, tomato, red onion, peperoncini peppers, peppers, oregano, pita, house vinaigrette	vg 16
beet	house greens, goat cheese, candied pecans, orange basil vinaigrette, balsamic glaze	vg gf 16
asian chopped	napa cabbage, carrots, scallions, bok choy, radish, peppers, ginger sesame dressing, crispy wontons, almonds & sesame seeds	vg 16
goat and date	romaine, mixed greens, cherry tomato, apple, dates, toasted almonds, bacon, crispy goat cheese, honey dijon vinaigrette	18
southwest chicken	achiote chicken, romaine, pico de gallo, cilantro, roasted corn, avocado, crispy tortilla, cotija cheese, poblano cream, black beans	gf 22
citrus salmon	house greens, salmon, avocado, queso fresco, citrus, peppers, grapefruit chili dressing	26
add to any salad: tofu 7, chicken 7, skirt steak 15, salmon 13, shrimp 12		

tacos	served with roasted potatoes or salad of the day	
fish	pico de gallo, baja yogurt sauce, shredded cabbage	17.5
shrimp	jicama, cilantro, lime, pico de gallo, poblano cream	17.5
short rib	pico de gallo, cotija cheese, avocado, charred salsa	20

entrees		
grilled salmon	squash and zucchini noodles, tomato, olive, spinach, roasted red pepper and chipotle sauce	gf 25
braised short ribs	cauliflower gratin, swiss chard, truffle-mushroom cabernet sauce	gf 27
chicken kabob	grilled vegetables, rice pilaf	gf 22
penne	white cheddar cheese sauce, parmesan	vg 18
prasino yellow curry	vegetable fried rice, cilantro, lime	v gf 20
add tofu 7, chicken 7, skirt steak 15, salmon 13, shrimp 12		

sandwiches	served with roasted potatoes or salad of the day	
prasino burger	arugula, tomato, onion, pretzel bun	17
	add cheese 1.25 bacon 4 butter pickles 1	
black bean burger	avocado, arugula, pico de gallo, multigrain bun	v 16
	add monterey jack 1.25 chipotle aioli .75	
turkey burger	blue cheese, caramelized onion, roasted apples, spinach, multigrain bun	18
chicken caprese	tomato, arugula, mozzarella, pesto, tomato-basil focaccia	17
crispy chicken sandwich	asian slaw, butter pickles, honey mustard, brioche bun	17
chicken club	bacon, swiss, arugula, tomato, avocado, truffle aioli, butter croissant	18
greek chicken pita	cucumber, tomato, red onion, pepperoncini, kalamata olives, feta, hand cut fries	19
veggie wrap	caramelized onions, spinach, mushroom, tomato, squash, zucchini, hummus, pepper, whole wheat wrap	v 16



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