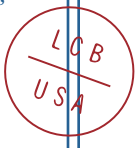


THE FRESHEST  
 CROWN  
 LANDING  
 FROM THE SEA

Here at Crown Landing, enjoy one-of-a-kind, locally-inspired fare with a commitment to sourcing seasonal, sustainable ingredients. Chef Jamie Dunn shines a spotlight on San Diego's distinct character, flavors and the freshest seafood available. We are proud to partner with and support San Diego Farmers' Markets, Susie's Farm, and Chesapeake Fish Co. Enjoy handcrafted cocktails, our eclectic wine list, and a selection of bottled and draft beer from the area's top craft breweries.

EXECUTIVE CHEF CHRIS AGUIRRE    RESTAURANT CHEF JAMIE DUNN



STARTERS

- ORGANIC YOGURT ... \$6  
plain or fruit
- HOUSEMADE GRANOLA ... \$6
- GREEK YOGURT PARFAIT ... \$8  
berries, local honey, banana chips
- SEASONAL FRUIT PLATE ... \$12  
selection of seasonal fruit and berries, banana bread, choice of yogurt or cottage cheese

PRESSED JUICES

all natural & made to order  
 12 OZ (\$7) · 16 OZ (\$8)

CLEANSE  
 granny smith apple,  
 lemon, celery, kale

REJUVENATE  
 pineapple, orange,  
 beet root, lemon, lime

ENERGY  
 red delicious apple, cucumber,  
 lime, ginger root, spinach

SUNRISE  
 orange, carrot, ginger root

FIJI WATER (500ML) ... \$4

FIJI WATER (1L) ... \$8

FRUIT JUICE ... \$4  
 orange, grapefruit, tomato,  
 cranberry or apple

32.6311285°N  
 117.1377069°W

traditional BREAKFAST

- SANTA BARBARA SMOKED SALMON ..... \$16  
chive cream cheese, sliced tomatoes, cucumbers, capers, bagel
- THE CONTINENTAL..... \$14  
assorted pastry board, drip coffee, and choice of juice
- STEEL-CUT OATMEAL..... \$9  
brown sugar, raisins, toasted almond

EGGS

- EGGS BENEDICT ..... \$14  
poached eggs, smoked pork loin, hollandaise, breakfast potatoes
- CORONADO BENEDICT..... \$18  
crab cake, poached eggs, asparagus, old bay hollandaise, breakfast potatoes
- QUINOA & POLENTA..... \$16  
sautéed spinach, sun dried tomatoes, mushroom, basil pesto hollandaise
- TWO EGGS ANY WAY ..... \$14  
choice of breakfast meat, breakfast potatoes, toast
- THREE EGG OMELET OR FRITTATA (egg whites available)..... \$16  
choice of 3 fillings: tomato, spinach, onion, pepper, mushroom,  
bacon, ham, chorizo, cheddar, pepperjack, queso fresco
- CORONADO BAY OMELET ..... \$17  
sweet shrimp, ricotta, spinach, tomato, avocado
- HANGTOWN FRY ..... \$16  
smokey bacon, tomato, scallion frittata, fried oyster
- CORNED BEEF HASH ..... \$16  
crispy corned beef, shishito peppers, roasted onions,  
fingerling potatoes, sunny-up egg
- CHILAQUILES..... \$14  
chorizo or chicken; scrambled eggs, tortilla chips, ranchero sauce,  
queso fresco, avocado crème fraîche
- SOCAL VEGGIE BURRITO ..... \$15  
egg white, cheddar & pepper jack, shishito pepper, onion, spinach, ranchero salsa

FROM the GRIDDLE

- FRECH TOAST CLUB..... \$14  
layers of fresh ricotta cheese and seasonal fruit jam
- BELGIAN WAFFLE ..... \$12  
maple syrup, powdered sugar
- BUTTERMILK PANCAKES..... \$12  
maple syrup, powdered sugar

- |                       |                                 |                              |
|-----------------------|---------------------------------|------------------------------|
| S<br>I<br>D<br>E<br>S | APPLEWOOD SMOKED BACON..... \$6 | BREAKFAST POTATOES ..... \$6 |
|                       | SMOKED PORK LOIN ..... \$6      | AVOCADO ..... \$6            |
|                       | PORK SAUSAGE..... \$6           | SLICED TOMATO ..... \$6      |
|                       | CHICKEN SAUSAGE..... \$6        | ORGANIC GREENS ..... \$6     |

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. PLEASE INFORM US OF ANY DIETARY RESTRICTIONS SO WE MAY DO OUR BEST TO ACCOMMODATE YOUR NEEDS.

