

Menu



FRESH START

SEASONAL FRUIT PARFAIT

Granola | Yogurt

\$11

SEASONAL FRUIT PLATE

Berries

\$12

FRESH SMOOTHIE

Ask Server For Today's Selection

\$10

TROPICAL ACAI BOWL

Granola | Kiwi | Melon | Coconut

\$15

STEEL CUT OATMEAL

Milk | Brown Sugar | Raisins | Berries

\$11

EGGS & MORE

FRENCH STYLE OMELETTE (Choice of Protein + \$2)

Toast | Potatoes or Field Greens | Soft Curd | Choice of Mushrooms | Spinach | Tomato | Onion | Gruyere or Cheddar

\$23

TWO EGGS YOUR WAY

Bacon or Sausage | Potatoes or Field Greens | Choice of Toast

\$23

EGGS BENEDICT

Poached Eggs | Smoked Ham | Hollandaise | English Muffin or Toast | Potatoes or Field Greens

\$22

HASS AVOCADO TOAST

Lemon | Egg Mollet | Arugula | Radish | Rustic Sourdough

\$14

BREAKFAST BURRITO

Bacon | Peppers | Cheddar | Sour Cream | Salsa | Potatoes or Field Greens

\$20

TCHATCHOUKA

Poached Eggs | Tomato Relish | Moroccan Spices | Peppers | Cilantro | Pita

\$18

CHILAQUILES VERDE

Fried Egg | Tomatillo Relish | Tortilla | Queso Fresco | Avocado

\$18

ON THE SIDE

BRIOCHE-RICOTTA TOAST

Blistered Strawberries | Basil | Balsamic

\$17

BRIOCHE FRENCH TOAST

Crispy Caramel | Whipped Butter | Maple Syrup

\$20

BLUEBERRY BUTTERMILK PANCAKES

Maple Syrup | Whipped Butter |

\$20

SIDES

Artisan Chicken Sausage

\$8

Applewood Bacon

\$8

Roasted Heirloom Fingerling Potatoes

\$8

Toast Selection and Jams

\$8

Assorted Muffins

\$8

Viennese Breakfast Pastries

\$8

LIBATIONS

ASSORTED ORGANIC TEA

Sugar | Milk | Lemon | Honey

ARTISAN COFFEE

Coffee

Latte

Cappuccino

Cold Brew

JUICES

Ask Server For Today's Selection

Ask your server for the availability of vegan options.

4 Cards maximum per table, no exceptions

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.