

Please click the arrows at the bottom of the image to navigate the whole menu!

Omelets \$8.50

Served with home fries and toast. Includes 2 fillings of your choice, +\$0.50 each additional filling

Fillings: cheddar, swiss, fontina, goat cheese, feta, American cheese, blue cheese; spinach, broccoli, mushrooms, peppers, onions, tomato, asparagus, bacon, sausage, or country ham

Choices of Toast: white, country wheat, rye, pumpernickel, italian. Substitute croissant, ciabatta, or gluten free bread +\$1.00

2 Eggs Any Style \$6.50

Your choice of 2 eggs any style served with home fries & toast

Add bacon, sausage, chicken sausage, or ham +\$2.50

Egg Sandwich

2 eggs any style with American cheese on a brioche roll \$5.00

Add bacon, ham, sausage, or chicken sausage +\$1.75

Substitute croissant, ciabatta, or gluten free bread +\$1.00

Sides

Bacon, ham, or sausage	\$3.50
House made corned beef hash	\$4.95
House made chicken sausage	\$3.75
Home fries or hash browns	\$2.50
One egg side any style	\$1.75
Toast	\$2.00

BREAKFAST

Eggs Benedicts

Two poached eggs topped with house made hollandaise & served with home fries

Traditional \$11.95

Country ham on italian toast

Lobster \$15.95

Lobster and lemon tarragon butter on italian toast

Florentine \$10.95

Fresh spinach and grilled tomato on italian toast

Smoked Salmon \$12.95

Over crispy hash browns and asparagus; no home fries, choice of toast

Mexican \$10.95

Refried beans, guacamole, jalapenos, and pico de gallo on italian toast

Cajun \$10.95

Andouille sausage, grilled tomato, and old bay hollandaise on grilled cornbread

The Breakfast Goose \$8.00

House made chicken sausage with 2 eggs any style, cheddar cheese, tomato, avocado, & sriracha aioli on a brioche roll

Consumption of raw or undercooked foods of animal origin will increase your risk of foodborne illness. Consumers who are vulnerable to foodborne illness should only eat animals' foods cooked thoroughly. It is the consumer's responsibility to notify staff of any food allergies prior to ordering.

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Cooked Goose Truffled Eggs \$12.95

Two eggs grilled in Italian bread topped with melted fontina cheese & truffle oil, served over asparagus with home fries

Breakfast Club \$9.95

3 pieces of white toast layered with 2 eggs any style, bacon, American cheese, lettuce, & tomato, served with home fries

Bagel Platter Deluxe \$12.95

Acme smoked nova salmon, cream cheese, tomato, red onion, cucumbers, capers, & whitefish salad

Choices of Bagel: plain, everything, wheat, poppy, cinnamon raisin, or sesame

Corned Beef Hash & Eggs \$10.50

2 eggs served any style over house made corned beef hash, with home fries & choice of toast

Breakfast Burrito \$8.95

2 eggs scrambled with cheddar cheese & refried black beans wrapped in a flour tortilla, topped with sour cream, guacamole, pico de gallo, & jalapenos

Choices of toast: white, country wheat, rye, pumpernickel, or Italian

Substitute croissant, ciabatta, or gluten free bread +\$1.00

BREAKFAST

Biscuit & Gravy \$9.25

2 eggs any style on a grilled buttermilk biscuit, topped with creamy sausage gravy, served with home fries

Breakfast Tartine \$10.95

Country wheat toast with 2 eggs any style, goat cheese, avocado, arugula, & tomato, served with home fries

Vanilla Almond French Toast \$7.95

Italian bread dipped in vanilla egg batter, topped with toasted almonds and vanilla syrup

Cinnamon Roll Pancakes \$8.95

3 buttermilk pancakes with cinnamon streusel & pecan praline sauce, topped with whipped cream

Buttermilk Pancakes

3- \$7.95 2- \$5.95 1- \$3.00

Fillings (+\$1.00 each): blueberries, strawberries, bananas, chocolate chips, dried cherries, white chocolate chips, raspberries, cinnamon chips, cinnamon sugar

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Lighter Choices

Quiche	\$6.00
Quiche & Fruit.	\$8.75
Fresh fruit cup.	\$3.00
Fresh fruit bowl	\$6.50
House made granola.	\$4.00
Yogurt	\$2.75
Fruit, granola, & yogurt	\$7.95
Hot oatmeal	\$4.50
Mix-ins for oatmeal (each)	\$0.75

Beverages

Fresh squeezed orange juice	\$3.50
Fresh squeezed grapefruit juice	\$3.50
New Harvest Fair	
Trade Organic Coffee	\$2.75
Harney & Sons Teas	\$2.75
Cappuccino	\$4.75
Latte	\$4.75
Mochaccino	\$5.00
Espresso	\$3.00
Hot Chocolate	\$3.25
Iced Cappuccino	\$4.75
Iced Latte	\$4.75
Iced Coffee	\$2.75
House Made Iced Tea	\$2.50
House Made Lemonade	\$2.75
*Add almond milk	\$0.50

From the Bakery

Plain Croissant	\$2.50
Chocolate or Almond Croissant	\$3.00
<u>Bagels</u>	\$2.00
Plain, everything, wheat, poppy, cinnamon raisin, sesame, or pumpernickel with Cream Cheese	\$2.95
with Lox & Cream Cheese	\$6.75
Scones	\$2.75
Muffins	\$2.50
House Made Coffee Cake	\$3.50
Gluten Free Coffee Cake	\$4.50

Mimosas \$8.00

The Classic

with fresh squeezed orange juice & Spanish
Cava

The Sunny

With fresh squeezed orange juice, raspberry
syrup & Spanish Cava

The Pink

With fresh squeezed orange juice, peach &
passionfruit syrup, & Spanish Cava

****Please ask about this week's
Special Mimosa!****

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