

BREAKFAST

COLD

- HOUSE-MADE GRANOLA** almonds, pepitas, toasted coconut 10
- ACAI BOWL** kiwi, banana, seasonal berries, toasted coconut 12
- CALIFORNIA YOGURT** Strauss Family Farms, organic, choice of Greek or vanilla 6
- YOGURT AND GRANOLA PARFAIT** with seasonal fruit 13
- CONTINENTAL** Greek yogurt, fresh sliced fruit, berries,
choice of toast muffin or croissant, choice of coffee or juice 15

HOT

- STEEL CUT OATMEAL** brown sugar, golden raisins 9 add seasonal fruit or berries 4
- SOUTH OF THE BORDER CHILAQUILES*** chorizo, avocado, queso fresco, red onion, over easy eggs, tomatillo sauce 15
- FARM EGGS ANY STYLE*** choice of black pepper maple bacon, chicken apple sausage, or pork sausage links,
herbed red potatoes with peppers, onions 15
- SPANISH OMELETTE*** green chiles, chorizo, queso oaxaca, fresh pico de gallo, breakfast potatoes 18
- EGG WHITE FRITTATA*** spinach broccolini, goat cheese, avocado green salsa, wild local greens 18
- MEDITERRANEAN BENEDICT*** focaccia, shaved prosciutto, wild arugula, grana padano, poached egg, truffle hollandaise 19
- BUTTERMILK PANCAKES** choice of blueberries, banana, or chocolate chips, with Vermont maple syrup and butter 15
- NUTELLA-STUFFED CINNAMON FRENCH TOAST** bruléed banana, powdered sugar, Vermont maple syrup 16

SIDES

- TOASTED FRESH LOCAL BREAD** whole grain, wheat, or sourdough 5
- CRISPY HERBED POTATOES** sautéed with onions and bell peppers 5
- BLACK PEPPER MAPLE BACON** three strips 6 **PORK OR CHICKEN APPLE SAUSAGE** two links 6
- SIDE OF 1 OR 2 FARM FRESH EGGS*** 3 / 6
- SELECTION OF CEREALS AND MILK** 8 **BOWL OF SEASONAL BERRIES** 8

PANTRY

- SELECTION OF LOCAL ARTISAN MUFFINS OR PASTRIES** 5 EACH

