

BREAKFAST FAVORITES

FRESH FRUIT PARFAIT \$8

organic berries, housemade granola,
greek yogurt

APPLE CINNAMON BRÛLÉE OATS \$12

steel cut oats, cream, apples, cinnamon,
caramel crust

AVOCADO TOAST \$15

meyer lemon aioli, hass avocado, microgreens
add two poached eggs \$4

CRAB TOAST \$18

garlic aioli, chives, grilled lemon, white
cheddar

S'MORES FRENCH TOAST \$17

chocolate ganache, marshmallow crème,
graham cracker crumb

STRAWBERRY + CHURROS FRENCH TOAST \$17

cinnamon churros, sliced strawberries, vanilla
bean whipped cream

EGGS

BYOB \$14

Two eggs, sausage or bacon, country
potatoes

ARTICHOKE + SAUSAGE FRITTATA \$13

caramelized onion, feta, potatoes,
served with fruit

EGGS BENEDICT

CLASSIC \$18

ham, english muffin, two poached eggs,
country potatoes

CALIFORNIAN \$16

tomato, avocado, two poached eggs,
country potatoes

CRAB \$22

lump crab meat, two eggs, country potatoes

SKILLET

HARISSA + EGGS \$16

country potatoes, spinach, bell peppers, two
eggs, housemade harissa, cilantro

CORNED BEEF + HASH \$16

two eggs, hash browns, housemade corned
beef, sweet & spicy sauce

HUEVOS RANCHEROS \$16

corn tortillas, black beans, bell peppers,
hatch chili & tomatillo salsa, two eggs,
cheddar cheese, chili lime sour cream,
pico de gallo

SIDES

FRESH FRUIT \$6

TOAST \$3

BACON OR SAUSAGE \$4

AVOCADO \$3

For parties of 6 or more there will be a 20% gratuity added. We support local farmers and serve organic ingredients when possible.

